

# Sausage Mushroom Quiche with Heavy Cream



This recipe came from my mother-in-law. I could literally eat one of these all by myself.

By Lori Fandrich Greer

**Prep:** 20 mins

**Cook:** 45 mins

**Additional:** 10 mins

**Total:** 1 hr 15 mins

**Servings:** 16

**Yield:** 16 servings



## Ingredients

½ pound pork sausage  
¾ pound sliced fresh mushrooms  
¼ cup butter  
2 frozen pie crusts, thawed and ready to bake  
1 cup heavy cream  
2 eggs, beaten  
1 tablespoon all-purpose flour  
1 tablespoon melted butter  
1 tablespoon lemon juice  
salt and pepper to taste  
½ cup shredded Parmesan cheese

## Directions

### Step 1

Preheat an oven to 400 degrees F (200 degrees C). Bake pie shells in the preheated oven until edge of crust is golden, about 10 minutes. Set crust aside, and lower the heat to 350 degrees F (175 degrees C).

### Step 2

Heat a large skillet over medium-high heat, and stir in the sausage. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink. Place the sausage on a towel lined plate and discard any excess grease from the pan. Add the mushrooms and butter to the skillet, and cook and stir until the mushrooms are a light golden brown, about 5 minutes. Spread sausage and mushrooms evenly over the bottom of pie crusts.

### Step 3

Combine the cream, eggs, flour, butter, lemon juice, salt, and pepper in a medium bowl. Pour into the pastry crust, allowing egg mixture to thoroughly cover the sausage mixture. Sprinkle top with Parmesan cheese.

### Step 4

Bake until light and puffy, about 35 minutes. Allow to stand 10 minutes before slicing.

## Nutrition Facts

**Per Serving:** 226 calories; protein 5.4g; carbohydrates 9.6g; fat 18.7g; cholesterol 63.1mg; sodium 321.5mg.