



CRAB QUICHE WITH SAVORY THYME PARMESAN PANCAKES

Wonderful brunch idea with our SeaPak Maryland Style Crab Quiche. Sure to bring the coast closer to home.

Yield: 12



INGREDIENTS

1 pk. 8oz SeaPak® Maryland Style Crab Cakes, thawed

2 pk. 9" frozen pie crusts, thawed

8 oz cream cheese, cut into cubes

2 C (about 8 oz) Gruyere cheese, shredded

8 Unit Large Eggs

1 C whipping cream

1/2 C garlic salt

1/8 tsp. Nutmeg

Savory Thyme Parmesan Pancakes:

2 C complete pancake mix

1 1/2 C Water

4 Unit Eggs

1 C Shredded Parmesan Cheese

1/2 tsp. fresh thyme

1/2 tsp. Garlic powder

DIRECTIONS

- 1 Cook Crab cakes according to package directions
- 2 Preheat oven 400°F. Prick pie crusts several times with a fork. Bake 3 minutes. Remove crust and re-prick several times with fork. Bake 5 more minutes. Remove from oven and set aside.
- 3 Place cream cheese cubes into a small glass dish. Microwave for 1 minute or until melted. Combine 8 eggs, whipping cream, garlic powder and nutmeg in large mixing bowl.
- 4 Whisking constantly add 1/4 of the melted cream cheese to egg mixture. Continue to add 1/4 of cream cheese, whisking constantly until fully incorporated.
- 5 Crumble 1 crab cake into each pie shell. Sprinkle 1/2 shredded gruyere cheese into each pie crust.
- 6 Pour 1/2 the egg mixture into each pie shell. Sprinkle remaining shredded gruyere cheese over the top. Bake 35 minutes or until fully set. Remove from the oven and let sit for 10 minutes before serving.
- 7 Savory Thyme Parmesan Pancakes
- 8 Preheat nonstick skillet on medium heat. Mix pancake mix, water, 4 eggs, parmesan, thyme and garlic in a large bowl until fully incorporated

brown. Serve pancakes warm. Top with butter or other condiments of choice.