



County Fair Fresh Sauerkraut Quiche

1 deep dish pie shell baked
6 ½ oz can of tuna or chicken
½ cup onion
1 cup County Fair fresh drained sauerkraut
¼ tsp. Garlic powder
½ tsp. Basil
½ tsp. Ground cinnamon
½ tsp. Tarragon
½ tbs.
Parsley
1 cup Swiss cheese shredded
10 oz. evaporated milk
2 eggs

Preparation: Spread Tuna or chicken into pie shell. Cover with the onion and then the sauerkraut. Combine the eggs, milk, and spices beat well. Pour over pie shell. Top with cheese. Bake in a 350-degree oven for 45 minutes, until golden brown and a knife inserted in the center comes out clean.

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