



Sausage Quiche

1/2 pound Williams Sausage
1 1/2 cups shredded cheddar cheese
1 can Rotel tomatoes, drained
2 eggs
1/4 cup Ranch dressing
1/4 cup sour cream
1/3 cup milk
1 9-inch unbaked deep dish pie shell

Preheat oven to 350. In a large skillet, cook sausage until well browned, stirring frequently. Drain off grease and set aside. Whisk together eggs, Ranch dressing, sour cream and milk. Add sausage, cheese and Rotel. Stir to combine. Pour egg mixture into prepared pie crust. Bake 1 hour. Allow quiche to rest for 5-10 minutes before serving.

[Alan Williams](#) shared [Williams' Sausage Company's photo](#).