

Crabmeat Canapés

From the Kitchens of Nancy Vondrak & Kathleen Watts

Ingredients:

1 jar Old English cheese
1/2 teaspoon Lawry's salt
1/4 teaspoon garlic powder
1 stick butter, softened
1 tablespoon mayonnaise
1 can Alaskan crabmeat, drained
6 English muffins
Paprika

Instructions:

1. Mix cheese, salt, garlic powder, butter and mayonnaise.
2. Fold in crabmeat.
3. Spread on English muffin halves and sprinkle with paprika.
4. Sprinkle with paprika.
5. Place on cookie sheet and cover with foil or plastic wrap. Freeze.
6. When ready to use, cut each muffin into quarters while frozen, place under broiler until bubbly and brown.

Cook's Comments:

They're better if you can toast them in a toaster oven, in which case cut afterwards; or bake till hot and then top brown.