

CRAB CANAPES

Ingredients

- 6 English muffins, split
- 1 jar Kraft Old English cheese spread
- 1 7-ounce can crabmeat
(or 1 pkg imitation crabmeat, chopped)
- 1 stick margarine, softened
- 1 1/2 tsp mayonnaise
- 1/2 tsp. seasoned salt
- 1/2 tsp. garlic salt (or garlic powder)

Directions

1. Mix all ingredients well and spread on muffins. Cut muffins into fourths. (May freeze at this point for later use.)
2. When ready to serve, put under broiler until bubbly.
3. Serve immediately.
4. Note: May freeze on a baking sheet and then transfer to ziplock bags for storage. Take out how many you need at a time.

Makes 48 appetizers

Source: Blue Belle Inn, St. Ansgar, IA - Soups and Breads Class