

# CRAB BITES

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comments

Make lots of these. Freeze them on trays, separated, for a couple of hours, then put them in a plastic bag to keep for last-minute company. Yummy!

notes

Soften butter ahead of time.

Put foil on cookie sheet.

## Ingredients

prepare in advance

**Soften**

1 stick of butter

**Rinse, drain, squeeze, then add to butter**

6-12 oz. lump crabmeat (canned or fresh)

**Measure, then add to butter**

1/8 tsp. garlic salt  
1/2 tsp. seasoned salt  
small pinch cayenne pepper or dash Tabasco  
1-1/2 tsp. mayonnaise

**Add to mixture and blend well**

7 oz. jar of sharp Old English cheese spread

**Split, lightly toast, then cut into quarters, or smaller if you prefer**

6 large-sized english muffins

complete recipe

Spread each muffin piece generously with crab mixture, covering edges and slightly rounded.

Place on foil on cookie sheet.

Broil until puffy and lightly-browned (watch carefully), or, if you prefer, heat in 350 ° oven for 20 minutes.

**If frozen:**

Remove early to thaw, then broil.