
Crabmeat Canape`s (Hot)

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

3 tablespoons butter
3 tablespoons flour
1/2 cup cream
1/4 cup chicken stock
1/4 cup Chardonnay wine
2 tablespoons Indian parsley, minced
1 teaspoon onion, minced
1 cup cooked and shredded crabmeat, fresh or canned
salt
garlic salt
pepper
60 1-1/2 inch white bread rounds
Parmesan cheese, grated
paprika

Toast the bread rounds (preferably sourdough bread, but any good French bread will do) on a cookie sheet under the broiler, one side only. Set aside in an airtight container until ready to use.

Melt butter in a saucepan and stir in the flour. Add the cream and chicken stock. Cook, stirring constantly, until thick. Remove from the heat and add the Chardonnay, parsley, onion, crab and seasonings to taste.

Chill thoroughly.

Before guests arrive, preheat the broiler. Place the bread on a cookie sheet and spread the untoasted side of each round of bread with the crab mixture. Sprinkle with cheese and paprika.

Broil until browned. Serve at once.

Yield: 60 canape's

Appetizers

Per Serving (excluding unknown items): 688 Calories; 65g Fat (83.6% calories from fat); 6g Protein; 23g Carbohydrate; 1g Dietary Fiber; 198mg Cholesterol; 933mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 13 Fat.