

Crab Appetizers

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The Church of St. Michael and St. George - St. Louis, MO - 1985

Yield: 2 to 3 dozen appetizers.

*1 can crab meat
2 tablespoons green onion,
chopped
1/2 teaspoon onion salt
3 drops red pepper hot
sauce (optional)
1 cup Swiss cheese, grated
2 tablespoons chopped
pecans
1/4 cup mayonnaise
1/4 teaspoon
Worcestershire sauce
1 loaf party rye bread*

Preheat the oven to 375 degrees.

In a bowl, combine the crab meat, green onion, onion salt, hot sauce (if using), Swiss cheese, pecans, mayonnaise and Worcestershire sauce. Mix well.

Top each slice of the party rye bread with one tablespoon of the crab mixture.

Bake for 8 to 10 minutes. Serve immediately.

Per Serving (excluding unknown items): 1059 Calories; 90g Fat (74.3% calories from fat); 62g Protein; 8g Carbohydrate; 1g Dietary Fiber; 243mg Cholesterol; 1871mg Sodium. Exchanges: 0 Grain(Starch); 8 Lean Meat; 0 Vegetable; 9 1/2 Fat; 0 Other Carbohydrates.