

Appetizers

Crab Cake Crostini with Corn and Bacon Salsa

Kelly McWherter - Houston, TX
Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 24

Preparation Time: 40 minutes

Start to Finish Time: 1 hour 10 minutes

12 ounces (1 1/2 cups) fresh cooked lump crabmeat OR two cans (6.5 oz each) special white lump crabmeat, drained

1/3 cup Progresso Italian-style panko bread crumbs

1/2 cup mayonnaise or salad dressing

1 egg

2 teaspoons lemon juice

1/4 teaspoon McCormick garlic salt

1 can Pillsbury refrigerated crusty French loaf

2 tablespoons butter, melted

1 cup fresh or frozen corn, cooked and drained

1 medium tomato, seeded and diced

2 green onions (2 tablespoons), chopped

8 slices bacon, crisply cooked and crumbled

2 tablespoons fresh cilantro, chopped

Preheat the oven to 350 degrees.

Spray large cookie sheets with Crisco Original no-stick cooking spray.

In a medium bowl, combine the crabmeat, bread crumbs, 1/3 cup of the mayonnaise, egg, lemon juice and 1/8 teaspoon of the garlic salt. Mix well.

Carefully unroll the loaf of dough. Spread the crab mixture to within 1/2 inch of the long edges. Starting with one long side, roll up tightly. Pinch the seam to seal. Place on the cookie sheet, seam side down.

Bake for 25 to 30 minutes or until golden brown. Cool for 10 minutes. Transfer from the cookie sheet to a cutting board. Using a serrated knife, cut the loaf into twenty-four slices about 1/2-inch thick.

Set the oven control to broil.

Brush the slices with one tablespoon of the butter. Place on the ungreased cookie sheet.

Broil 4 to 6 inches from the heat for 1 to 2 minutes. Turn and brush with the remaining one tablespoon of butter.

Broil 1 to 2 minutes or until crisp and golden brown. Cool for 5 minutes.

Meanwhile, in a small bowl, combine the remaining mayonnaise, corn, tomato, green onions, bacon, cilantro and the remaining 1/8 teaspoon of garlic salt. Spoon about one tablespoon of the mixture onto each slice.

Per Serving (excluding unknown items): 25 Calories; 2g Fat (79.8% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 47mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat.