

Crab-Swiss Bites

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Silverdale Chamber Of Commerce Favorite Recipes - 1991

Yield: 36 hors d'oeuvres

*1 can (7-1/2 ounce)
crabmeat, drained and
flaked
1 tablespoon green onion,
sliced
1 cup Swiss cheese
1/2 cup mayonnaise
1 teaspoon fresh lemon
juice
1/4 teaspoon curry powder
1 package flaky refrigerator
rolls
1 can (5 ounce) water
chestnuts, drained and
sliced*

Preheat the oven to 400 degrees.

In a bowl, combine the crabmeat, green onion, Swiss cheese, mayonnaise, lemon juice and curry powder. Mix well.

Separate each roll into three layers. Place on an ungreased baking sheet. Spoon on the crabmeat mixture. Top each with a few slices of water chestnuts.

Bake for 10 to 12 minutes.

Per Serving (excluding unknown items): 1337 Calories; 126g Fat (81.8% calories from fat); 58g Protein; 5g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 1317mg Sodium. Exchanges: 0 Grain(Starch); 7 Lean Meat; 0 Vegetable; 0 Fruit; 11 1/2 Fat.