

Hors d'oeuvres Pennsylvania

Shirley Kauffman - Pennsbury, PA
Treasure Classics - National LP Gas Association - 1985

Yield: 32 triangles

*1 can (10-3/4 ounce) cream
of shrimp soup
1 package (8 ounce) cream
cheese
1 can (8 ounce) crab meat
1 can (6 ounce) shrimp
dash Worcestershire sauce
1 tablespoon horseradish
8 English muffins*

Preparation Time: 10 minutes**Bake Time: 10 minutes**

In a bowl, mix together the soup, cream cheese, crab meat, shrimp, Worcestershire sauce and horseradish.

Split the English muffins into quarters. Pile some of the mixture onto each piece of muffin.

Lay on a cookie sheet.

Bake just a few minutes at 350 degree until brown.

Per Serving (excluding unknown items): 2119 Calories; 96g Fat (41.0% calories from fat); 84g Protein; 226g Carbohydrate; 13g Dietary Fiber; 401mg Cholesterol; 4253mg Sodium. Exchanges: 13 1/2 Grain(Starch); 6 1/2 Lean Meat; 17 Fat; 0 Other Carbohydrates.