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# Broiled Crab Open-Faced Sandwiches

*Joan Reinhold*

*Nettles Island Cooking in Paradise - 2014*

Servings: 3

**1 can (7-1/2 ounce) crabmeat, drained and flaked**

**1/4 cup mayonnaise**

**1 package (3 ounce) cream cheese, softened**

**1 egg yolk**

**1 teaspoon onion, finely chopped**

**1/4 teaspoon prepared mustard**

**dash salt**

**3 English muffins, split and toasted**

**2 tablespoons butter, softened**

In a bowl, combine the crabmeat and mayonnaise. Mix well. Set aside.

In a bowl, beat the cream cheese, egg yolk, onion, mustard and salt until smooth and creamy.

Spread the toasted muffin halves with butter. Then spread the crabmeat mixture over the top. Top with the cream cheese mixture.

Place the muffins on a baking sheet. Broil five to six inches from the heat for 2 to 3 minutes, until the top is bubbly and golden.

## **Sandwiches**

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*Per Serving (excluding unknown items): 663 Calories; 53g Fat (71.4% calories from fat); 20g Protein; 29g Carbohydrate; 2g Dietary Fiber; 218mg Cholesterol; 815mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 8 Fat; 0 Other Carbohydrates.*