

RECIPE

Makes 96 crabbies



**THE
BUTCHER
SHOPPE**

Crabbies

Ingredients

1 jar Old English sharp cheddar cheese (room temperature)
1-1/2 tsp. mayonnaise
1 package (6) English muffins
1 stick butter or margarine (room temperature)
dash of garlic salt
8 oz. of crabmeat fresh (backfin or special)

Preparation

Mix ingredients, cut muffins in half and spread crabmeat over 12 muffin halves. Freeze 10 minutes. Cut each half into 8 canapés. Refreeze until ready to serve (maximum 1 month). Bake at 350°F for 20-25 minutes, or until bubbly.

Hint: You might want to substitute cheese, since it is difficult to find. Double the recipe for crabmeat mixture and put into small crockpot to serve as a dip with crackers.