

CRAB CANAPES

Ingredients:

10 slices bread
2 tablespoons butter or margarine
1 ½ cup land crab meat, cooked
¼ cup mayonnaise
1 tablespoon parsley, chopped
1 tablespoon cilantro, chooped
1 teaspoon lemon juice
½ hot pepper, finely shopped
1 glove garlic, finely chopped

Preparation:

Remove crust from slices of bread. Cut bread slices into 4 squares or other shapes. Melt butter and ¼ of garlic. Brush garlic butter onto on side miniture bread pieces toast in an oven or broiler until golden brown. Combine crab meat and remaining ingredients mix until blended. Spread mixture on toasted bread then place on a cookie sheet and broil until golden brown.