

## **Appetizers**

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# **Sushi-Style Crescent Crab Rolls**

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 24**

**Preparation Time: 35 minutes**

**Start to Finish Time: 2 hours**

**3/4 cup plus two tablespoons Progresso panko bread crumbs, divided**

**1/4 cup mayonnaise**

**1/4 cup sweet onion, finely chopped**

**1 tablespoon Dijon mustard**

**1 tablespoon fresh lemon juice**

**1 teaspoon Worcestershire sauce**

**2 tablespoons fresh Italian flat-leaf parsley, finely chopped**

**1 can (6.5 oz) special white lump crabmeat, drained and rinsed**

**1 can Pillsbury refrigerated crescent dinner rolls**

**3 tablespoons butter, melted**

**1/4 cup red bell pepper, finely chopped**

**1 tablespoon McCormick sesame seed**

**1 tablespoon McCormick black sesame seed**

**chopped red bell pepper (for garnish) (optional)**

**fresh Italian parsley (for garnish) (optional)**

In a small bowl, combine 1/4 cup of the bread crumbs, mayonnaise, onion, Dijon mustard, lemon juice, Worcestershire sauce and parsley. Mix well. Stir in the crabmeat.

Unroll the crescent dough. Separate into four rectangles. Firmly press the perforations to seal. Brush the rectangles with melted butter. Sprinkle each with 1 1/2 teaspoons of bread crumbs.

To make each roll, spoon 1/4 cup of the crab mixture on one short end of each rectangle, spreading the mixture onto 1/3 of the rectangle. Starting with the crab-filled side, roll up, just covering the crab. Spoon one tablespoon of the red pepper next to the edge of the crab mixture. Roll up completely. Press the seam to seal. (Refrigerate the remaining crab mixture.)

In a shallow dish, stir together 1/4 cup of the bread crumbs, sesame seed and black sesame seed.

Brush the outside of the rolls with melted butter. Roll in the sesame seed mixture. Wrap each roll in plastic wrap. Refrigerate for one hour.

Preheat the oven to 375 degrees.

Using a serrated knife, cut each roll into six slices. Press the cut side of each slice into the remaining 1/4 cup of the bread crumbs.

Place each slice, crumb side down, in each of twenty-four ungreased regular-size muffin cups.

Spoon 1/4 teaspoon of the reserved crab mixture onto each slice. Drizzle with the remaining butter.

Bake 12 to 17 minutes or until golden brown. Cool in the pan on a cooling rack for 5 minutes.

Transfer the appetizers to a serving platter.

Garnish the platter with chopped red pepper and parsley.

Serve warm.

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Per Serving (excluding unknown items): 31 Calories; 3g Fat (94.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 38mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.