

Crab Muffins

Beth Shambarger

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 stick butter
1 jar (3 ounce) Kraft Old
English cheese spread
1 1/2 teaspoons
mayonnaise
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
1 can (7 ounce) crabmeat,
drained
6 to 8 English muffins, split
and toasted*

In a saucepan, combine the butter, cheese spread, mayonnaise, garlic powder, seasoning salt and crabmeat. Heat until melted. Stir well.

Spread on the muffins.

Place under the broiler until bubbly.

Cut into bite-size pieces.

Serve hot.

Per Serving (excluding unknown items): 1788 Calories; 105g Fat (53.0% calories from fat); 52g Protein; 158g Carbohydrate; 9g Dietary Fiber; 356mg Cholesterol; 2959mg Sodium. Exchanges: 10 Grain(Starch); 3 Lean Meat; 20 Fat.