

Hot Crab Appetizer

24 canapes

- 128 g crab meat
- 100 g chopped ready shrimp
- 1 large jalapeno
- 2 T scallions
- 6 cherry tomatoes
- 2 T dill
- 125 g shredded cheese
- 76 g mayo
- 115 g cream cheese, room temp
- 18 g Parmesan cheese
- Dash of salt, pepper and cayenne pepper
- 1 French bread loaf



1. Slice **French bread** into about 22-24 slices.
2. Chop **crab meat, shrimp, jalapeno, scallion, tomatoes**, and **dill**. (Be sure to chop jalapeno into really small pieces.)
3. In a small bowl combine the **cream cheese, mayo, Parmesan cheese, shredded cheese**, and **seasonings**. (Add cayenne to taste.)
4. Combine all ingredients.
5. Spread over the bread slices.
6. Bake in preheated oven to **185-190°C about 10 minutes**. Serve immediately.