

HOT SHRIMP & CRAB APPETIZERS



***Canapès (open-faced sandwich) recipe with crab, shrimp, & cheese.
Toasted and served as side or appetizer.***

Prep Time: 10 mins

Cook Time: 10 mins

Servings: 24

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Ingredients

- 4 oz crab meat
- 1 cup chopped ready shrimp
- 1 large jalapeno
- 2 Tbsp scallions (or green onion)
- 6 cherry tomatoes
- 2 Tbsp dill
- 1 cup shredded cheese
- 1/3 cup mayo
- 4 oz cream cheese, room temp
- 3 Tbsp Parmesan cheese
- Dash of salt, pepper and cayenne pepper
- 1 french bread loaf

Instructions

- Slice French bread into about 22-24 slices.
- Chop crab meat, shrimp, jalapeno, scallion, tomatoes, & dill.
(Chop jalapeno into **very** small pieces.)
- In a small bowl combine the cream cheese, mayo, Parmesan, & seasonings.
(Add cayenne to taste. For a kick, I add some cayenne pepper to the tops of the canapés as well.)
- Combine all of the ingredients.
- Spread over the bread slices.
- Bake in preheated oven to 365°F about 10 minutes. Serve immediately.