

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box :

One of our favorite winter recipes:



Crabmeat Canapés

1/2 cup butter, softened
1 cup Old English or other processed cheese sauce
1/2 teaspoon garlic salt
1/2 teaspoon seasoning salt
1 (6 ounce) can crabmeat
6 English muffins, split in half

Directions

In a medium mixing bowl, blend butter, cheese, garlic salt, seasoning salt, and crab meat.

Spread mixture on split muffins.

Freeze until ready to use.

When ready, thaw for 10 minutes.

Preheat oven to 400 degrees F (200 degrees C).

Cut muffins into 6 pie shaped slices and place on cookie sheet.

Bake at 400 degrees F (200 degrees C) for 12 minutes.

