

'Crabbies' Recipe

1 jar Old English cheese spread (Kraft)

1 stick butter

1/2 tsp. garlic powder

1/2 tsp. seasoned salt

1/2 tsp. mayonnaise

1 can crabmeat (I use Trader Joe's, like it the best these days)

6 English muffins (I prefer either a store brand or Trader Joe's as they are a little sturdier than Thomas's)

Mix and spread on the English muffins. Cut into quarters and put under the broiler for a few minutes until they are a little browned and bubbly. They freeze well. I will usually put them on a tray and freeze for a few minutes, cut into quarters, and then freeze until solid before storing in a zip lock. Broil right from freezer.

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