

Cranberry Crabmeat Appetizers by Lynn's Recipes



Lynn demonstrates how to make Cranberry Crabmeat Appetizers. These are perfect to serve before dinner or take to a Holiday party. These are quick to prepare and require only a few ingredients.

Ingredients:

- ½ cup whole berry Cranberry Sauce
- 1/3 cup cream cheese, softened
- ¼ cup crab meat
- 2 Tablespoons green onion, white and green parts, sliced
- 15 individual mini-phylo shells, thawed

Preheat oven to 375°.

Place cranberry sauce in a small bowl and beat with a fork or whisk until smooth.

Combine cream cheese, crab meat and green onion in a mixing bowl.

Fill each shell with about 1 teaspoon of the cream cheese mixture. Top with ½ teaspoon cranberry sauce.

Bake for 10 minutes or until heated through.

Makes 15 individual servings.

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