

Pat's English Muffin Crabmeat Toast

Serves 6 - 8

Ingredients:

4 oz. butter
1 - 5 oz. jar Kraft's™ Old English Cheese
4 Tbsp. mayonnaise
4 Tbsp. Dijonnaise™
2 tsp. dry minced onion
1/2 tsp. dry minced garlic
1/2 tsp. lemon pepper
1 1/2 tsp. Tabasco™ Green Pepper Sauce
2 - 6 oz. cans crabmeat, well drained, **Do Not Rinse!**
1 pkg. English Muffins

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Line a cookie sheet with foil and spray with Pam™. Melt butter in a medium pot. Remove from heat and add cheese. Blend. Add mayonnaise, Dijonnaise™, dry minced onion, dry minced garlic, lemon pepper and Tabasco™. Blend. Fold in crabmeat.

Slice muffins in half. Spread crab mixture on top of each half (makes 12 halves). Cut each half into 4 or more wedges. Muffins may be frozen at this point, bake later. When frozen, put into Ziploc™ bag.

When ready to bake, bake 20 minutes until light brown and bubbly. Bake 25 - 30 minutes if muffins are frozen. Decorate with a lemon wedge and parsley.

Serve with a green salad.

Hint: *Crown - Prince Fancy White Crabmeat is excellent.*

Hint: *Cooked chicken breast or ham may be exchanged for crabmeat.*

Mixed Salad Bowl with Fresh Herb Dressing

Salad – Ingredients:

- 1 small iceberg lettuce, broken into bite size pieces
- 1 small seedless cucumber, peeled, sliced lengthwise and then into small pieces
- 1 large green Vidalia onion, sliced, white and green part; save dark for garnish Or use 1 sweet onion

Method:

Line a salad bowl with several layers of paper towels. Add lettuce and make a hole center. Put sliced cucumber and onion (white and light green) in center. Seal with plastic. Wrap dark part of onion in plastic and put on top of salad (so you will not forget) and refrigerate until ready to serve.

Dressing – Ingredients:

- 1/4 cup white balsamic vinegar
- 1 lemon zest
- 2 Tbsp. lemon juice
- 1 tsp. salt
- 1 1/2 tsp. lemon pepper
- 2 tsp. sugar
- 1/2 cup light olive oil or regular oil
- 2 Tbsp. fresh basil, chopped
- 2 Tbsp. fresh chives, chopped
- 2 Tbsp. fresh dill, chopped
- 2 Tbsp. fresh parsley, chopped

Method:

In a small container, add vinegar, lemon zest and juice, salt, lemon pepper and sugar. Using the Magic Wand™ with the blade with the holes or a hand mixer, slowly add oil. Blend. Refrigerate. Before serving, add herbs.

To Serve:

Remove paper towels from salad bowl. Add dressing and blend. Sprinkle top with dark part of Vidalia onion.

Hint: To make a creamy salad dressing...add 1/2 cup whipping cream. Let sit 2 to 24 hours in the refrigerator. Before serving add herbs. Taste for seasoning.