

# Gourmet Crab Parmesan Canapes

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## Ingredients

1 cup crabmeat  
12 slices white bread, crusts removed & cut into triangles  
2/3 cup mayonnaise  
2/3 cup fresh parmesan cheese  
4 scallions, chopped fine  
1 tsp fresh lemon juice

## Directions

Toast bread on a baking sheet in oven until golden brown, about 5 minutes. In a bowl, stir together remaining ingredients with salt and pepper to taste. Toasts and crab mixture may be made up to 1 day in advance.

Preheat oven to 375°. Spread crab mixture on toasts and arrange on baking sheet. Canapés may be assembled 30 minutes in advance. Bake in middle of oven until warm, about 10 minutes.

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