

Crab Corn Puffs



Preparation Time: 35 minutes

INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Crab Delights [®] , chopped into small pieces
1 pkg.	Old Bay [®] Seasoning, 4½ tsp. to be divided in recipe
1 pkg.	(8½ oz.) corn muffin mix
1	egg
½ cup	creamed corn
½ cup	grated mild or medium cheddar cheese
½ cup	diced tomato
¼ cup	milk
¼ cup	minced celery
¼ cup	sliced green onions
SAUCE:	
¾ cup	sour cream
1½ tsp.	Old Bay Seasoning
	Tabasco [®] , optional

Mix together Crab Delights and 3 tsp. Old Bay seasoning with all remaining ingredients.

Generously grease mini muffin tin. Fill each muffin cup with approximately 1½ tbsp. batter. Bake at 400° F for 20 minutes or until toothpick inserted comes out clean. Remove from muffin tin and cool.

For sauce, blend sour cream, remaining (1½ tsp.) Old Bay seasoning and Tabasco to taste, if desired.

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