

Crab and Cucumber Onion Crostini



Preparation Time: 5 minutes

Makes: 3 dozen

INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Crab Delights®, Shreds Style*
3 cups	unpeeled seeded thinly sliced cucumbers (about 2 large)
1	small red onion, thinly sliced and separated into rings
1 tbsp.	chopped fresh dill
2 tsp.	lemon peel cut into thin strips
¼ cup	bottled olive oil vinaigrette salad dressing
1 tbsp.	sugar
36 slices	French bread, cut ½ inch thick, toasted
	fresh dill, if desired

Combine cucumbers, onion, dill and lemon peel. Combine vinaigrette dressing and sugar; pour over cucumber mixture. Cover and refrigerate several hours or overnight.

To serve, drain most of liquid from cucumber mixture. Top each piece of bread with cucumber mixture. Place about 1 rounded tablespoon crab over cucumbers. Garnish with fresh dill, if desired.

**Louis Kemp Crab Delights Flake Style may be substituted if Shreds are not available in your area.*

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