



Appetizers



Crab Toasts

These retro snacks were a favorite of mine growing up; I thought they were the most delicious and sophisticated thing ever! I've updated my mother's recipe with the addition of wasabi powder, which gives these toasted crab canapés a modern, spicy kick.

Makes 24 toasts

- 1 package (8 ounces) cream cheese
- 1 stick (4 ounces) butter
- 1 can blue crab meat, drained and checked for shells
- 4 tablespoons fresh lemon juice
- 1/2 teaspoon garlic powder
- 1 teaspoon dehydrated onions
- 1/2 teaspoon paprika
- 1 teaspoon Worcestershire sauce
- 3/4 teaspoon wasabi powder
- 1 package cocktail rye bread

In a mixing bowl, combine the cream cheese, butter, crab, lemon juice, garlic powder, onions, paprika, Worcestershire sauce and wasabi powder. Using your hands or a wooden spoon, mix the ingredients together until they are thoroughly combined. Cover with plastic wrap and let mixture rest in the refrigerator from 2 hours or overnight; this allows the flavors to meld and gives the onions a chance to plump up.

Before serving, preheat the broiler to a low heat. Remove the crab mixture from the refrigerator to let it warm up slightly. Spread approximately two tablespoons of the crab mixture on each piece of cocktail rye bread. Place the canapés on a cookie sheet and broil for 8 to 10 minutes, or until bubbly and golden on top. Let cool slightly before serving.

From Maria C. Hunt, author of *The Bubbly Bar: Champagne & Sparkling Wine Cocktails for Every Occasion* (Clarkson Potter, \$16.99). For more information on entertaining and cocktail recipes, visit www.thebubblygirl.com