

Shrimp Canapés

Category: Appetizer

Servings: 10

Rating: 0

Source: Maureen Moore

Description:

There is a nice nip to the flavour of these quick appetizers.

Ingredients:

1/2 cup Cheese Spread	1/3 cup Old English
1/2 cup butter	1/4 cup, softened, hard margarine optional
2 tablespoons salad dressing	2 teaspoons, mayonnaise optional
1/2 teaspoon lemon juice	1/2 teaspoon
pinch cayenne pepper	pinch
pinch onion powder	pinch
4 ounces shrimp	4 ounces, canned broken or tiny, rinsed and drained
4 english muffin	4

Instructions:

Put the first 6 ingredients into a small bowl and beat until smooth. Add shrimp and beat on low just to mix.

Spread on 8 muffin halves and broil until lightly browned. These may be frozen whole before broiling and then broiled from their frozen state.

Cut each muffin half into 8 pieces to make 64 tiny appetizers to serve.