

Crab Crostini

Category: Appetizer

Servings: 4

Rating: 10

Source: Weight Watchers

Description:

Goes very well as an appetizer to a seafood dinner with a cooled bottle of Montrachet or Sancerre.

Ingredients:

1 crabmeat	6 ounces
1 red bell pepper	1/3 cup diced
1 mayonnaise	2 tablespoons
1 parsley	1-1/2 tablespoons, chopped fresh
1 chives	2 teaspoons, chopped fresh
1 lemon juice	2 teaspoons fresh
1 dijon mustard	1 teaspoon
1 parmesan cheese	1 tablespoon, grated
1 hot pepper sauce	4 to 5 drops
1 baguette	cut into slices

Instructions:

Pick over the crab meat, removing any cartilage. Combine and blend the crabmeat, bell pepper, mayonnaise, parsley, chives, lemon juice, mustard, Parmesan cheese, and hot pepper sauce.

Toast the baguette slices under the broiler until one side is lightly browned. Toast the other side until it has crisped, but not brown. Spread 1T of the crab mixture on the lightly cooked side of each slice and broil again until light browned.