

LUMP CRAB BITES

Ingredients:

- 2 tablespoons Dijon mustard
- 2 tablespoons mayonnaise (I use Hellmans)
- 8 ounces shredded cheddar cheese
- 1 cup jumbo lump crabmeat, chopped
- 2 teaspoons Worcestershire sauce
- 1 tablespoon finely chopped green onions
- 2 packages Athens Phyllo Shells (contains 15 cups each)



Directions:

Preheat oven to 375 degrees. Use a large cookie sheet lined with parchment paper. In a small bowl, combine mustard, mayo, Worcestershire sauce and green onions. Add crabmeat and cheese and mix by hand until well mixed.

Take each phyllo cup one at a time and fill with about one heaping tablespoon of crab mixture. Place on the cookie sheet. Repeat until every shell is filled. Baked in preheated oven for 10-15 minutes. Serve warm.