

Crab Swiss Bites

400°
10-12 min

1 (7½ oz) can crab meat - drained and flaked
1 Tbsp sliced green onion
1 cup (4oz. pkg) swiss cheese - shredded
½ cup mayonnaise
¼ tsp curry powder

1 pkg flaky refrigerated biscuits
⅓ cup water chestnuts, drained and sliced
parsley flakes.

Combine first 5 ingredients in small bowl.
Seperate refrigerated biscuits, divide each biscuit
into 3 layers. Spoon crab meat mixture by

teaspoon on each biscuit layer. Top with chestnut slices and sprinkle w/ parsley.

Bake in oven 10-12 min. 400° on ungreased bake sheets.