

400° 10-12 min

32 crab rounds

Crab Rounds

1 can (7.5oz) Crab - drained and flaked

1 cup grated swiss cheese

1/2 cup mayonnaise

2 tsp diced green onions

1 Tbsp lemon juice

1/8 tsp curry powder

1/3 cup sliced water chestnuts (cut chestnuts more)

1/4 cup parsley

1 can buttermilk biscuits.

Mix first 6 ingredients. Separate biscuits - cut in fourths, spread in round w/ fingers. Place on greased cookie sheet. Top with crab mixture. Top with water chestnuts and sprinkle with parsley.