

400° 10-12 min

Crab Rounds

- 1 (7½ oz) can crab, drained, boned and flaked
- 1 cup swiss cheese, grated
- ½ cup mayo
- 2 tps chopped green onions
- 1 tsp lemon juice
- ¼ tsp curry powder
- ⅓ c water chestnuts (thinly sliced)
- ¼ c parsley, chopped fine
- 1 can buttermilk biscuits (Hungry Jack)

Mix first 6 ingredients. Separate biscuits to get 32. Put on cookie sheets. Spread mix on biscuits. Top w/ water chestnuts. sprinkle w/ parsley.