

Crab Melts

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1/2 pound fresh crabmeat
- 6 English muffins, split in half
- 1 cup shredded cheddar cheese
- 3/4 cup real mayonnaise
- 2 tablespoons unsalted butter
- 1/4 cup sliced green onion
- 1/2 teaspoon fresh chopped parsley
- 1/4 teaspoon garlic powder
- 1/4 teaspoon Old Bay seasoning
- 1 teaspoon Cajun seasoning (like Slap Ya Mama), or to taste
- Couple dashes Worcestershire sauce
- Couple dashes hot sauce, or to taste
- 1 teaspoon fresh lemon juice
- Pinch kosher salt

INSTRUCTIONS

1. Pick through the crab for any stray shell; set aside.
2. Use a toaster to lightly toast English muffins; set aside. Preheat broiler.
3. In a medium bowl combine all of the remaining ingredients, except English muffins, until well blended. Taste and adjust seasonings.
4. Gently fold in the crabmeat and spread evenly between the English muffin halves.
5. Place under the broiler, with the door ajar, until light brown and bubbly, about 2 to 3 minutes. Serve immediately.

NOTES

May also bake on a Silpat or parchment covered baking sheet in a preheated 350 degree F oven, for about 10 to 15 minutes. I prefer this method. I like to use fresh, lump crab for these, but frozen, as well as well-drained cans or pouches of crabmeat and imitation crab will substitute nicely. Other breads, hot dog buns, sliced French bread and sliced baguettes may

also be used. May substitute 6 ounces of softened cream cheese for most of the mayonnaise, but include 2 tablespoons of mayonnaise in the mixture. Very good when topped with slices of tomato. Spread with a thin layer of mayonnaise on the tomato slices and sprinkle top with additional shredded cheese before baking or broiling.

To Freeze: Spread the filling on the English muffins, and cut into quarters if serving as an appetizer. Place onto a piece of wax paper or a parchment covered pan and flash freeze uncovered. Once frozen, bag or transfer to an airtight freezer container. When ready to serve place the frozen quarters on a parchment or Silpat covered baking sheet and bake at 350 degrees for about 10 to 15 minutes, or until heated through, browned and bubbly.

Hot Dip Variation: To make this a dip, increase the crab to a full pound, increase mayonnaise to 2 cups and mix all ingredients together, except for the cheese, taste and adjust seasonings as needed. Transfer to a casserole dish. Sprinkle the top with the cheese, garnish with a light sprinkling of paprika and bake in a preheated 350 degree F oven for about 20 minutes. Serve with toast points, baguettes or crackers.

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