

Crab Corners

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4 English muffins, split in half
1 6 ounce can crab, drained
1 jar Old English cheese
2 tablespoons mayonnaise
1 teaspoon garlic salt
½ cup butter
dash of Tabasco sauce

Mix together the crab, old English cheese, mayonnaise, garlic salt, butter and Tabasco sauce. Spread crab mixture on the English muffin halves. Place muffins on a sheet pan, and put the sheet pan in the freezer until the muffins are fully frozen, about 4 hours or overnight. Remove from the freeze and cut the muffin halves into quarters. Place muffin quarters in plastic freezer bags and back into the freezer until ready to bake.

To Bake: Preheat the oven to 450°F. Place frozen crab corners onto a sheet pan, and bake for 10 minutes or until they are golden brown and bubbly.