

Crab Rangoon Bites

Ingredients:

6-8 ounces cream cheese, softened
1/3 cup mayonnaise
1 clove garlic, minced
1/4 cup sliced green onions (about 2)
6 ounces lump crab meat, drained
2 packages Mini Fillo Shells (30 shells)
plum or sweet and sour sauce for dipping

Directions:

Mix all ingredients together in a bowl using a hand or stand mixer scrapping down the sides as necessary until the mixture is creamy. Fill each Mini Fillo shell with 1 teaspoon of filling. Bake in 400 degree oven for 5-7 minutes or a 350 degree oven for 10-12 minutes. (I just adapt the cooking time to work with the other appetizers I am serving.) Serve with plum, sweet and sour, or soy sauce. Garnish with chopped green onions or chives.

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