

## Crabmeat Party Muffins

Written by John Keife

Monday, 20 June 2011 16:40 - Last Updated Saturday, 23 May 2015 18:01

---

**We always looked forward to Linda's 'world famous' crabmeat muffins. Delicious served hot with a nice luncheon salad.**

**Created by: Linda King**

### Ingredients:



- 3 packages of English muffins (30 halves)
- 1 ½ cups unsalted butter (3 sticks)
- 3 5-ounce jars Kraft Old English Cheese Spread
- 1 pound lump or claw crabmeat
- 2 pods garlic, pressed
- 1 tsp Worcestershire sauce
- 1 TBS lemon juice
- ¼ tsp cayenne pepper

### Directions:

1. Into a large skillet, melt butter and cheese
2. Add other ingredients, mixing gently; cook 15 minutes on low heat; remove from heat and spread over English muffin halves
3. Place assembled appetizers on a cookie sheet and bake at 400° for 10 minutes; remove cut into quarters and serve hot

**Serves 16-20**

## Crabmeat Party Muffins

Written by John Keife

Monday, 20 June 2011 16:40 - Last Updated Saturday, 23 May 2015 18:01

---

**Note: This dish can be frozen before baking; simple “quick freeze” halves on cookie sheets, then place into plastic bags for later use**