

Crab Bruschetta

(W, S, E, M, SF)

Ingredients:

French Baguette

6 ounces crab meat

one small tomato

1 half small yellow pepper

3 tablespoons fresh chives

1 tablespoons fresh basil

Directions:

Preheat oven to 375 degrees F. Slice baguette crosswise into 1/2 inch slices. Arrange slices in a single layer on a baking sheet and bake at 375 degrees F for 4 minutes. Turn slices over and bake 4 minutes. Cool Completely. Combine Crabmeat, tomato, pepper, chives and basil. Stir gently to mix. Spoon 1 tablespoon of crab mixture onto each toast slice. Serve at once or bake at 425 degrees F for 2 to 3 minutes or until heated through.