

Recipes from New York Times Bestselling Author
SUSAN MALLERY

FROM THE ORIGINAL SEAFOOD RESTAURANT
Crab Puffs

INGREDIENTS:

- 1 puff pastry sheet
- 8 oz crab meat, drained and picked clean
- 5 oz cream cheese (onion or chive flavored)
- 2 T mayonnaise
- 1 green onion, finely minced

Pre-heat the oven to 350 degrees. Roll out puff pastry and cut into 12 squares. Press each square into muffin cup sprayed with nonstick spray. Mix together the crab, cream cheese, mayonnaise and green onion. Bake until golden, about 20 minutes.

