

## HOLIDAY CRAB MUFFINS

MAKES 36

Vegetable spray  
1 teaspoon butter  
3 tablespoons onions, chopped  
3 tablespoons fresh mushrooms, chopped  
1 teaspoon garlic salt  
1 (6 oz.) box chicken-flavored stuffing mix, prepare per instructions.  
1 egg, beaten  
1 cup buttermilk  
1 cup Monterrey Jack cheese, shredded  
1-1/2 cups lump crabmeat

- Preheat oven to 350 F.
- Lightly coat mini muffin tins with vegetable spray, set aside.
- Melt butter in skillet, saute onions, mushrooms and garlic salt.
- In a large bowl, combine sauteed vegetables prepared stuffing mix, egg, buttermilk, cheese, and crabmeat. Mix well.
- Spoon into muffin tins, fill to the top.
- Bake 25 to 30 minutes or until done.
- Can be served cold or hot with your favorite dipping sauce.

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