

Crab Cake Bites (Crowd Favorites, Easy Entertaining)



- 6 oz. crab meat
- 6 oz. cream cheese
- 3/4 cup sour cream
- 1 egg, lightly beaten
- 2/3 cup Parmesan cheese, grated and divided
- 1 Tbsp. Halladay's Lobster Bisque seasoning
- 1 tsp. lemon zest
- 2 tsp. lemon juice
- Salt and pepper, to taste
- 1 cup Panko crumbs
- 6 Tbsp. butter, melted

Preheat oven to 350°F. Grease a 24 cup mini muffin tin with cooking spray, set aside.

Combine crab meat, cream cheese, sour cream, egg, 1/3 cup Parmesan cheese, Crab & Spinach Seasoning, lemon juice, and lemon zest until well combined. Add salt and pepper to taste.

In a separate bowl, combine the remaining 1/3 cup of Parmesan cheese, panko crumbs and melted butter. Divide this mixture evenly between the muffin cups and press around the edges to form a base in each cup. Spoon the crab mixture into the cups on top of panko base.

Bake for 20-25 minutes, or until the edges are golden brown. Serve warm or at room temperature with Halladay's Dilly Herb Dip or the dipping sauce or your choice.