

Shrimp Canapes

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Canapés sound difficult to prepare, but they are no more than fancy miniature sandwiches. They're actually a lot of fun, both to prepare and to eat! Makes 20 individual appetizers.

Ingredients:

10 slices white bread
2 tablespoons butter or margarine, melted
1/2 teaspoon dried thyme leaves
12 ounces frozen cooked shrimp, thawed, chopped
1/2 cup shredded Colby and Monterey Jack cheese
1/3 cup mayonnaise
1/4 teaspoon salt

Directions:

1. Preheat broiler. Trim crusts from bread slices, then cut into 20 assorted shapes, using 2-inch fluted round cookie cutter to cut circles and a sharp knife to cut triangles.
2. Tear enough of the bread trimmings into fine crumbs to measure 1/2 cup crumbs; set aside.
3. In a small bowl, mix butter and thyme; brush evenly onto bread cutouts. Place in single layer on baking sheet. Broil 2 minutes, or until golden brown.
4. Meanwhile, mix reserved bread crumbs with shrimp, cheese, mayonnaise, and salt. Spread evenly onto toast cutouts. Broil an additional 8 to 10 min or until hot and bubbly.