



# Holiday Entertaining

## Ready-To-Serve Seafood Sure To Please A Crowd

(NAPSA)—Here's news to make you merry: Holiday entertaining does not require complicated recipes. Dressing up a ready-to-serve item such as frozen crab cakes can create sumptuous appetizers that are sure to please.

Phillips Seafood offers a few quick-fix suggestions:

### Crab Mini Stack

*Serves 8*

- 8 each Phillips Maryland Style Crab Cake Minis
- 4 oz. dill Havarti cheese, cut into 8 cubes
- 8 grape tomatoes
- 2 oz. peeled seedless cucumber, cut into 8 cubes
- ¼ c. ranch dressing
- 8 “sandwich” (long) toothpicks

Bake or pan sauté crab cake minis according to package directions. Skewer cheese, crab cake, cucumber, then tomatoes on toothpicks.

### Mini Crab Cups with Peach Salsa & Honey-Lime Drizzle

*Serves 8*

- 8 each Phillips Maryland Style Crab Cake Minis
- Mini phyllo cups
- 2 oz. peeled seedless cucumber, sliced
- ¼ c. peach salsa, such as Newman's Own

*Honey-Lime Drizzle:*

- 1 tsp. lime juice
- ½ tsp. honey
- 1 Tbsp. sour cream
- 2 Tbsp. mayonnaise

Cook crab cake minis according to package directions.



Crab Crostinis are easy to make and a crowd pleaser.

In small bowl, whisk all honey-lime drizzle ingredients together. Place cucumber in phyllo cups and top with salsa and then crab cake. Drizzle with honey-lime.

### Crab Mini Crostini with Artichoke Pesto

*Serves 8*

- 8 each Phillips Crab Cake Minis, thawed
- 8 slices French bread, ½” thick
- 2 Tbsp. olive oil

*Artichoke Pesto:*

- ½ c. canned artichoke hearts, chopped
- ½ c. shredded mozzarella or “Italian blend” cheese
- 2 Tbsp. prepared basil pesto
- 1 Tbsp. sundried tomatoes, packed in oil, minced

Preheat oven to 375° F. In small bowl, mix artichoke hearts, cheese, pesto and tomatoes. Spread about 1 Tbsp. of artichoke pesto on each slice of bread. Top with a crab cake mini and brush with olive oil. Bake approximately 12 minutes or until center reaches 165° F, bread is toasted and filling is hot.