



# King Crab Appetizers

## Ingredients

- 2 (12-ounce) packages refrigerated biscuit dough
- 1 (8-ounce) package cream cheese, softened
- 1 (6-ounce) can crab meat, drained
- 2 tablespoons mayonnaise
- 2 tablespoons grated Parmesan cheese
- 1/2 cup shredded Cheddar cheese
- 2 tablespoons thinly sliced green onions
- 1 teaspoon Worcestershire sauce
- Pinch of paprika

## Instructions

- **Preheat Oven**  
Preheat your oven to **375°F (190°C)**. Lightly grease **12 tartlet pans** or a standard muffin tin.
- **Prepare the Tart Shells**  
Separate each biscuit in half (for a total of 24 pieces) and press each half into the bottom and up the sides of the prepared tartlet pans to form a crust.
- **Make the Filling**  
In a large mixing bowl, combine the cream cheese, crab meat, mayonnaise, Parmesan, Cheddar, green onions, and Worcestershire sauce. Mix until smooth and well combined.
- **Assemble the Appetizers**  
Spoon about **1 teaspoon** of the crab mixture into each tartlet. Lightly sprinkle with paprika for added color and flavor.
- **Bake**  
Bake for **15 to 20 minutes**, or until the tartlets are golden brown and the filling is bubbling.
- **Serve**  
Let cool slightly before serving. These appetizers can also be made ahead and frozen—just reheat before serving.