

CHEESY PRAWN CANAPES

10 slices white bread

2 Tablespoons butter

½ teaspoon thyme leaves

6 ounces cooked prawns, cleaned and chopped

½ cup shredded Swiss Cheese

1/3 cup mayonnaise

½ cup fresh bread crumbs

¼ teaspoon salt, or “to taste” (See cooking “to taste”, page 6, Chapter Four: “Lunch”)

Dill weed

Preheat your oven to 400 F. Using a 2-inch round fluted pastry cutter, cut 2 circles from each bread slice. (Reserve the scraps for crumbs.) In a small saucepan, melt the butter and add the thyme. Brush the bread circles with this mixture. Place them on a baking tray and bake for 10 minutes, until golden. Meanwhile, combine the prawns with the cheese, mayonnaise, breadcrumbs, and salt. When the circles are cool, put a rounded Tablespoon of the prawn mixture on each. Sprinkle your CHEESY PRAWN CANAPES with a pinch of dill and place under the grill for about 3 minutes.

Courtesy of MarilynOriginals.Com