

SHRIMP CANAPÉS

- 20 slices white bread
- 2 tablespoons butter or margarine,
melted
- ½ teaspoon dried whole thyme
- ¼ pound frozen, cooked shrimp,
thawed and minced
- ½ cup (2 ounces) shredded Swiss
cheese
- ⅓ cup mayonnaise
- ¼ teaspoon salt
- Radish slices
- Small sprigs of fresh dillweed (optional)

Cut each slice of bread into 2 decorative shapes using 2-inch cutters. Make breadcrumbs from leftover bread pieces; set aside ½ cup. Reserve any remaining breadcrumbs for use in other recipes.

Combine butter and thyme; brush over bread cutouts. Place cutouts on cookie sheets; broil 6 inches away from heat for 1 minute or until lightly browned. Cool.

Combine the ½ cup reserved breadcrumbs, shrimp, cheese, mayonnaise, and salt; mix well and spread on bread cutouts. Bake at 425° for 7 minutes or until bubbly; garnish each canapé with a radish slice and a sprig of dillweed, if desired. Yield: about 3½ dozen.



Serve gu
Delights.