

# Crab Bites

written by The Recipe Exchange | January 24, 2014

## **Ingredients**

1 (6 ounce) can crab meat, drained  
2 (8 ounce) packages cream cheese, softened  
1 teaspoon dried dill weed  
1/8 teaspoon garlic, minced  
2 teaspoons dried parsley  
1 (16 ounce) package phyllo dough shells  
3/8 cup cocktail sauce

## **Directions**

In a small mixing bowl, combine crab meat, cream cheese, dill, garlic, and parsley. Blend well.

Spoon the mixture into thawed shells.

Spoon cocktail sauce on some or all of the shells (if desired).

Keep the crab shells refrigerated until serving.