

Jalapeno Crab Bites

Ingredients

1 lb lump crab meat
1 shallot
2 eggs
 $\frac{1}{2}$ c. panko bread crumbs
1 T. Tabasco Green Jalapeno sauce
 $\frac{1}{2}$ t. dry mustard
 $\frac{1}{2}$ t. salt

Directions

Dice the shallot finely and gently mix the shallot, the crab meat and the eggs together.

Combine the bread crumbs, Tabasco Sauce, mustard and salt and sprinkle over the crab meat mixture.

Gently mix all the ingredients.

Spray two mini-muffin tins with cooking spray. Add 1 T of crab mixture to the tins.

Refrigerate the muffin tins for at least $\frac{1}{2}$ an hour, or until time to cook.

Preheat the oven to 350.

Bake the crab bites for 20-25 minutes until lightly brown on top.