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## Yummy Shrimp Canapes

*A really excellent appetizer that makes an elegant, flavorful treat for party guests. These get snapped up quickly - serve warm and keep 'em coming!*

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10 slices of white bread  
4 Tablespoons butter  
1 teaspoon thyme leaves  
4 ounces frozen shelled, deveined shrimp, cooked and finely chopped  
1/2 cup shredded Swiss cheese  
1/3 cup mayonaise  
1/2 cup fresh bread crumbs  
1/4 teaspoon salt  
fresh dill for garnish

Preheat oven to 400 degrees.

Cut two circles from EACH of your white bread slices using a 2-inch round cookie cutter or top of a small glass - reserve the leftover bread pieces to make bread crumbs later in the recipe. In a small sauce pan over low heat, melt the butter with the thyme leaves. Place the circles in a single layer on a baking sheet - then using a pastry brush, brush the top of the bread circles with the melted butter mixture. Bake 10 minutes or until the circles are golden.

Meanwhile, combine the shrimp with the cheese, mayo, bread crumbs and salt. Shape the shrimp mixture into 20 balls. After your bread circles are golden, remove from oven - then preheat the oven's broiler. Lightly press each shrimp ball onto the toasted bread circles. Place your baking sheet under the broiler and cook until hot and bubbly (less than a minute in my broiler, but it would vary depending on your oven - keep a CLOSE eye on your canapes so they don't burn). Before serving, garnish each round with a little fresh dill. These are absolutely delicious.