Sausage-Seafood Mini Corn Muffins

Yields 6 dozen

350 degrees

1-16oz pkg corn bread stuffing mix

4oz Italian sausage

2c onion, diced

½c celery, diced

2T oil

10 ½oz chicken broth

1 1/3c water

1pkg lump crabmeat, diced

1 can tiny shrimp

6 egg whites

2 eggs

1/8t garlic powder

2 ¾c shredded cheddar

In a food processor pulse stuffing mix until finely crushed, set aside. Brown sausage and veggies in oil, drain and set aside to cool. When cool place in large mixing bowl and add the next 7 ingredients, mix well. Add crushed stuffing, mix well. Fold in 2c of the cheese. Spoon into a greased mini muffin tin. Sprinkle with remaining cheese.

Bake 20-22min or until toothpick comes out clean. Remove from pan and cool on wire rack.