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Crab and Brie Phyllo Turnovers

Melt 1 stick of butter and cool slightly. Lay out 1 piece of Phyllo dough with the long side perpendicular to you. Brush some melted butter on the short ends (parallel to you) at the top and bottom - about 2 inches. Cut the dough in half, the long way, and then each of the halves in half. You should have four strips. At the base closest to you, place 1 teaspoon of brie and one teaspoon of fresh crab.

Begin folding each piece like a flag. Place each triangle on a parchment lined baking sheet. Repeat to make as many as you like. Brush each triangle with melted butter. Bake at 400 for 20 minutes or until golden brown. Serve with your favorite Remoulade or Susie's Spicy Yogurt Sauce!

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