Shrimp Toasties - Bonnie

- 2 packages English muffins
- 2 jars old English cheese spread
- 1 stick butter or margarine
- 1/2 tsp garlic powder
- 1/2 tsp garlic salt
- 1 cup mayonnaise
- 1 bag cooked frozen small shrimp

Mix cheese, butter (or margarine), garlic powder, garlic salt, and mayonnaise until well blended. Spread cheese mixture generously on muffin halves, then cut into four pie-shaped wedges. Press the shrimp into cheese on each wedge. Place on cookie sheet and brown under the broiler until golden and bubbly.

To make ahead, freeze on the cookie sheet, then put into zip-lock freezer bags until ready to use. Do not defrost before broiling.