

## California Endive Salad with Crab



**Preparation Time:** 25 minutes

### INGREDIENTS:

8 heads	California or Belgium endive
1 head	radicchio
1 lb.	baby mixed lettuce salad
2 pkgs.	(8 oz. each) Louis Kemp Crab Delights® Flake Style
1 tbsp.	chopped chives

### RASPBERRY VINAIGRETTE DRESSING

¼ cup	raspberry vinegar
1 tsp.	Dijon mustard
½ tsp.	minced fresh ginger root
½ clove	garlic, minced and mashed to a paste
⅓ cup	extra-virgin olive oil
½ cup	Wesson® Vegetable Oil
	salt and pepper to taste

**Prepare salad dressing by mixing the ingredients together, adjust seasoning to taste.**

**Remove the leaves from the endive heads and set aside. Wash and chop radicchio, set aside. Wash the baby green lettuce, set aside. Arrange 6 leaves of endive on each of the 8 chilled salad plates. Mix the baby greens, radicchio, ⅔ of the Louis Kemp Crab Delights and toss with the dressing. Place salad mix on top of the endive leaves. Sprinkle remaining Louis Kemp Crab Delights and chives on top. Serve immediately.**

### Printing Instructions:

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