

Long Island Crab Salad



Preparation Time: 20 minutes

INGREDIENTS:

2 pkgs.	(8 oz. each) Louis Kemp Crab Delights [®] , Flake Style
1 cup	finely diced celery
1 stalk	fresh minced green scallion
2	large sprigs of fresh dill, chopped
	juice of ½ lemon
¼ tsp.	salt
½ tsp.	ground pepper
	dash of turmeric
	dash of marjoram
¼ tsp.	yellow ground mustard
¼-½ tsp.	cayenne pepper (depending on how spicy you want it)
¼ tsp.	paprika
¼ tsp.	celery seed
¾ cup	mayonnaise

Shred and chop the Crab Delights into small pieces (using a food processor is best), place in a large mixing bowl. Add the celery, scallions, dill, and lemon juice and mix thoroughly. Add the spices and mix. Add the mayonnaise and blend thoroughly (adjust mayonnaise to the desired consistency).

Chill before serving. The Crab Salad can be kept in a sealed container for about one week.

Printing Instructions:

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