

Handy Crab Salad 3 Ways

Serves 4-6



CLASSIC

2 Cups (1 lb.) Handy crab meat
½ Cup Celery, small dice
½ Cup Remoulade sauce
2 Tablespoons Parsley,
chopped
1 Tablespoon Old Bay

METHOD

Put all ingredients in a bowl and toss gently with a spoon. Add more mustard if necessary. Serve in a hollowed out tomato or on salad greens.

SOUTHWEST

2 Cups (1 lb.) Handy crab meat
1 Each Avocado; medium dice
½ Cup Picante sauce, mild.
2 Tablespoons Cilantro,
chopped
Salt and Pepper to taste

METHOD

Put all ingredients in a bowl and toss gently with a spoon. Serve in a hollowed out tomato or on salad greens.

ISLAND

2 Cups (1 lb.) Handy crab meat
¾ Cup Mango, medium dice
2 Tablespoons Heavy cream,
whipped
1 Tablespoon Lime juice, fresh
½ Cup Almond slivers, toasted
Salt and Pepper to taste

METHOD

Put all ingredients, except the crab meat, in a bowl and toss gently with a spoon. Add crab. Serve in a hollowed out pineapple ½ or on salad greens.