

<u>Imitation Crab Salad Recipe</u> Recipe found on <u>AnnsEntitledLife.com</u>

Imitation Crab Salad Ingredients:

- 1lb Imitation Crab Meat, shredded
- ¼ cup Celery
- 3 Green Onions (scallions)
- 1 tsp Old Bay
- 1 tsp Dijon Mustard
- ½ cup Mayonnaise
- 1/4 cup Sour Cream
- 2 TBSP Tartar Sauce
- 1½ tsp Horseradish Sauce
- 1 tsp Mrs. Dash
- 4 dashes Hot Sauce
- 1 pinch Garlic Powder
- 1/4 tsp Black Pepper

Imitation Crab Salad Directions:

- Shred the imitation crab meat using a grater (if chopping, double chop the crab meat), place the shredded imitation crab meat in a large bowl and set aside.
- Chop the celery and green onions into small pieces. Place in bowl with the shredded imitation crab meat, combine.

- In a medium sized separate bowl mix together Old Bay, Dijon mustard, mayonnaise, sour cream, tartar sauce, horseradish sauce, Mrs. Dash, garlic powder and black pepper. Combine well.
- Fold the mayonnaise mixture into the imitation crab and vegetables. Keep folding until well combined.
- Refrigerate at least two hours (overnight is better).
- Before serving, mix again. If you think it is too dry, add a bit of mayo. Stir again.
- Serve cold.
- Refrigerate leftovers.