Imitation Crab Salad Recipe
Recipe found on AnnsEntitledLife.com

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
• ¼ cup Sour Cream
• 2 TBSP Tartar Sauce
• 1½ tsp Horseradish Sauce
• 1 tsp Mrs. Dash
• 4 dashes Hot Sauce
• 1 pinch Garlic Powder
• ¼ 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.