

Crab Salad

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A hearty crab salad served in a sweet and tender cantaloupe makes for a savory and sweet salad that is a meal in itself. Tender crab meat, crisp celery and zesty lemon juice are served in a cantaloupe for the perfect summer salad.

Ingredients:

16 oz crab meat
1 medium cantaloupe
3/4 c. celery, minced
3/4 c. mayonnaise
1 Tbsp chopped parsley
2 Tbsp lemon juice
t tsp lemon juice
1/2 tsp Old Bay seasoning

Directions:

1. In large bowl combine the mayonnaise, parsley, lemon juice, and seasoning in a suitably sized mixing bowl.
2. Add the celery and crab meat and mix thoroughly. Transfer to airtight container and refrigerate for 2 hours or until ready to serve.
3. Slice the cantaloupe in half and remove and discard the seeds. Cut a small flat slice on the bottom of the cantaloupe to make it stand up.
4. Fill the cantaloupe with the crab salad and serve.

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