

LOUI LOUI SALAD (*FROM CORNER CAFÉ, CRESTON, WA*)

INGREDIENTS:

- 1 cup Mayonnaise
- 1 TBLS Lemon Juice
- 1 TBLS Cider Vinegar
- 1 ½ TBLS Dijon mustard
- 1 TBLS Dill Weed
- Salt & Pepper, to taste
- 16 oz. Imitation Crab/Krab meat
- 16 oz. small Bay Shrimp

INSTRUCTIONS

1. Mix mayo, lemon juice, vinegar, mustard, and dill weed together.
2. Separate imitation crab/krab meat into pieces; add with shrimp into dressing mixture. Stir until dressing mixture is equally mixed into meat.
3. Salt and pepper, to taste.
4. Cover and refrigerate until cool.
5. Serve over whole pieces of Bib Lettuce.

