

CRABMEAT SALAD

From Paige Hogge of BUSTER'S SEAFOOD

1 lb Buster's Crabmeat
2 ribs celery finely chopped
1 tablespoons finely minced onion
¼ teaspoon salt
¼ teaspoon pepper
1 scant teaspoon Old Bay
3 drops of lemon juice
Enough Miracle Whip to bind

Mix all ingredients together.

If serving as a meal, serve on a bed of lettuce with boiled eggs, fresh cucumber, tomato slices, avocado slice and crackers.

If serving as an appetizer, place Crab Salad on a Ritz Cracker, dust with little Old Bay, add a slice of cherry tomato and parsley on top. Serve on a good looking platter. (Be sure to do this at the last minute so crackers do not become soggy).