

Imitation Crab Salad

- 8 ounces imitation crab pieces
- ½ cup diced celery (about 2 stalks)
- ½ cup diced purple onion
- 1/3 cup mayonnaise or Miracle Whip
- ½ Tablespoon Worcestershire sauce
- 1 Tablespoon sweet pickle relish
- 1 teaspoon lemon juice
- 1 teaspoon dill weed
- ¼ teaspoon white pepper or to taste
- Salt to taste

Preparation Time: 45 minutes

Yield: 6-8 servings

You will need a small saucepan to cook the macaroni shells, a large bowl for the salad and a small bowl to mix the dressing.

-
- 1) In the large bowl, toss together the imitation crab, celery, purple onion, and macaroni shells.
 - 2) In the small bowl, combine the remaining ingredients to make the dressing.
 - 3) Fold the dressing into the imitation crab mixture until it is completely covered.
 - 4) Chill the salad at least 1 hour before serving.

Substitutions:

Additions/Options:

- For pasta salad, add ½ to 1 cup prepared shell macaroni.
- For additional nutrition or to increase the size of servings, you can add a diced hard-boiled egg.
- For a tangy flavor and some extra creaminess, add a bit of sour cream to taste.
- For an entree serving, you can leave out the pasta and add extra imitation crab.

Notes: