

CRAB LOUIS SALAD

Ingredients

Dressing:

- 1 cup mayonnaise
- 3 Tbsp ketchup
- 1 Tbsp sweet pickle relish
- 1 Tbsp fresh lemon juice
- 1 garlic clove, minced
- 1/2 tsp Worcestershire sauce
- 1/4 tsp sweet smoked paprika
- 1/4 tsp chili powder
- 1/2 tsp salt
- 1/2 tsp freshly ground black pepper

Salad:

- 2 Romaine hearts, cut crosswise
- 1 seedless cucumber, thinly sliced or diced
- 4 medium tomatoes, cut in wedges
- 1 lb cooked crab meat, preferably dungeness
- 4 hard-boiled eggs, cut in wedges

Directions

1. For Dressing: whisk together the mayonnaise, ketchup, relish, lemon juice, garlic, Worcestershire sauce, paprika, chili powder, salt, and pepper in a bowl.
2. Let dressing rest at room temperature for about 15 minutes.
3. For Salad: Arrange romaine hearts on a platter
4. Top lettuce with cucumber, tomatoes, crab meat, and eggs.
5. Drizzle dressing over the top or serve on the side.