

Classic Crab Salad - A Creamy, Zesty Seafood Favorite

Creamy Crab Salad (Seafood Salad) - A Refreshing Favorite with Coastal Flair



TIME
30 min

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INGREDIENTS

1 lb imitation crab meat (or real crab), shredded ?
% cup mayonnaise ?
... cup sour cream ?
1 tsp Dijon mustard ?
... cup celery, finely chopped ?
... cup red onion, finely chopped ?
1 tbsp lemon juice ?
1 tsp Old Bay seasoning ?
Salt and pepper, to taste ?

DIRECTIONS

- 1.** Prep the Crab: Shred or chop crab meat into bite-sized pieces. Place in a large bowl.
- 2.** Make the Dressing: In a separate bowl, whisk together mayonnaise, sour cream, Dijon mustard, lemon juice, and Old Bay seasoning until smooth.
- 3.** Mix It All Together: Add chopped celery and red onion to the crab, then pour the dressing over. Gently fold until well combined.
- 4.** Chill: Cover and refrigerate for at least 30 minutes so the flavors can meld beautifully.
- 5.** Serve and Enjoy: Serve chilled over greens, on toast, with crackers, or in lettuce wraps.

TIPS FOR SUCCESS

Chop Ingredients Finely : For better texture and even flavor distribution.

Let It Chill : This salad tastes even better after resting in the fridge.

Balance the Creaminess : Adjust mayo and sour cream to your liking.

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