

Crab Salad: Chilled, Creamy & Zesty with Lemon & Herbs

Crab Salad: Your Chilled, Creamy, and Zesty Taste of Summer!



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30 min

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INGREDIENTS

1 lb lump crab meat (fresh or good quality canned/frozen, ensure it's well-drained and picked over for any shell fragments)

1/3 cup mayonnaise (full-fat for best creaminess)

1 tablespoon sour cream (optional, for added creaminess and tang)

1 tablespoon Dijon mustard

1 celery stalk, finely diced

2 tablespoons red onion, finely minced

1 tablespoon fresh dill or parsley, chopped (or a mix of both)

1 teaspoon lemon zest (freshly grated)

1 tablespoon lemon juice (freshly squeezed for best flavor)

Salt and freshly ground black pepper, to taste

Optional: pinch of Old Bay seasoning or cayenne pepper for a kick

Swaps and Notes:

Lump Crab Meat: Using good quality lump crab meat makes a big difference. Ensure it's very well-drained to prevent a watery salad.

Mayonnaise & Sour Cream: Full-fat mayonnaise provides richness. The sour cream is optional but adds a lovely tang and extra creaminess. Greek yogurt can be substituted for sour cream for a lighter version.

Dijon Mustard: Adds a subtle tang and helps emulsify the dressing.

Fresh Herbs: Fresh dill and parsley are key for their bright, clean flavor. Do not substitute with dried herbs for this recipe.

Red Onion: Finely mincing the red onion is important so its flavor blends in without being overpowering.

Lemon Zest & Juice: Freshly zested and squeezed lemon provides the best vibrant citrus flavor.

Seasoning: Old Bay seasoning is a classic seafood seasoning that adds a wonderful coastal flavor.

Cayenne pepper adds a touch of heat. Adjust salt and pepper to your preference.

Directions:

Prepare Crab Meat: In a large bowl, gently combine the lump crab meat, being very careful not to break up the lumps too much. You want to preserve those beautiful flakes of crab. Ensure it's very well-drained.

Whisk Dressing: In a separate small bowl, whisk together the mayonnaise, sour cream (if using), Dijon mustard, fresh lemon juice, fresh lemon zest, and any optional seasonings like Old Bay seasoning or cayenne pepper. Whisk until the dressing is smooth and well combined.

Add Veggies & Herbs to Dressing: Add the finely diced celery, finely minced red onion, and chopped fresh dill or parsley to the dressing. Stir to combine thoroughly.

Combine & Fold: Pour the prepared dressing mixture over the crab meat in the large bowl. Gently fold everything together with a spatula or large spoon until the crab meat and vegetables are evenly coated in the creamy dressing. Be careful not to mash the crab.

Chill & Serve: Cover the bowl with plastic wrap and chill the Crab Salad in the refrigerator for at least 30 minutes (or up to an hour) before serving for best flavor. This allows all the flavors to meld and the salad to become wonderfully refreshing. Serve over fresh greens, in crisp lettuce cups, with your favorite crackers, or on a soft roll for a classic sandwich.

Tips for Success:

Drain Crab Very Well: Excess moisture will make your crab salad watery. Press canned crab meat gently to remove all liquid.

Gentle Handling of Crab: Crab meat is delicate. Fold it gently into the dressing to keep those nice lumps intact.

Fresh Ingredients: Using fresh lemon, dill, and finely diced red onion truly makes this salad shine.

Chill Time is Crucial: The chilling period allows the flavors to meld and deepen, making the salad more cohesive and delicious.

Adjust Seasoning: Taste the dressing before adding it to the crab, and adjust salt, pepper, or heat as needed.

Serving Suggestions and Pairings:

Light Lunch: Serve it scooped over a bed of mixed greens, in crisp lettuce cups, or as a classic crab salad sandwich on toasted bread or a soft roll.

Appetizer: Serve with crackers, pita chips, or fresh cucumber slices for dipping.

Brunch: A delightful addition to a brunch spread.

DIRECTIONS

- 1.** Making this : Chilled Creamy Crab Salad is quick and easy - mostly just mixing and chilling!
- 2.** Prepare : Crab Meat: In a large bowl, gently combine the lump crab meat, being very careful not to break up the lumps too much. You want to preserve those beautiful flakes of crab. Ensure it's very well-drained.
- 3.** Whisk : Dressing: In a separate small bowl, whisk together the mayonnaise, sour cream (if using), Dijon mustard, fresh lemon juice, fresh lemon zest, and any optional seasonings like Old Bay seasoning or cayenne pepper. Whisk until the dressing is smooth and well combined.
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- 5.** Combine & : Fold: Pour the prepared dressing mixture over the crab meat in the large bowl. Gently fold everything together with a spatula or large spoon until the crab meat and vegetables are evenly coated in the creamy dressing. Be careful not to mash the crab.
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11. **Adjust :** Seasoning: Taste the dressing before adding it to the crab, and adjust salt, pepper, or heat as needed.
12. **Serving Suggestions and Pairings:** This Chilled Creamy Crab Salad is a versatile and elegant dish perfect for various occasions:
13. **Light : Lunch:** Serve it scooped over a bed of mixed greens, in crisp lettuce cups, or as a classic crab salad sandwich on toasted bread or a soft roll.
14. **Appetizer:** Serve with crackers, pita chips, or fresh cucumber slices for dipping.
15. **Brunch:** A delightful addition to a brunch spread.
16. **Picnic/ Potluck:** A refreshing option for warm-weather gatherings.
17. For other light and tangy salads, you might also enjoy my [A Light, Tangy Chicken Salad I Actually Crave](#) (and [There's No Mayo in Sight!](#)) or my vibrant [Best Cowboy Caviar](#).
18. **Storage and Leftover Tips:** Crab Salad is best enjoyed within 1-2 days for optimal freshness and texture. Store any leftovers in an airtight container in the refrigerator. Due to seafood, do not leave it at room temperature for extended periods. Freezing is not recommended for crab salad.
19. **More Recipes You Will Love:** If you loved the fresh, creamy, and flavorful nature of this crab salad, here are a few more fantastic savory and refreshing recipes that I think you'll absolutely love:
20. For another vibrant, no-cook dip with fresh veggies, check out my [Mediterranean Garden Layer Dip](#).
21. For a versatile and flavorful : [New Orleans-style sauce](#), my [Remoulade Sauce à la New Orleans](#) would be amazing with a seafood dish.
22. And for a delicious way to enjoy summer squash, try my [Fried Yellow Squash Fritters](#) (serve these with your [Remoulade sauce!](#)).
23. **Final Thoughts:** This Crab Salad is a true summer delight - simple to make, incredibly fresh, and bursting with zesty, creamy flavor. It's perfect for a light meal or a sophisticated appetizer that's sure to impress. Give it a gentle toss, and enjoy this chilled taste of summer!
24. What's your favorite way to enjoy fresh seafood during the summer? Share your ideas and feedback in the comments below, and don't forget to follow [Chef Maniac](#) for more delightful and inspiring recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crab-salad-chilled-creamy-zesty-with-lemon-herbs/>