

Crab-Shrimp Salad

Harriet Richardson - Ketchikan, AK

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Yield: 8 to 10 servings

3/4 loaf white bread

4 hard-boiled eggs, diced

1 1/2 cups chopped celery

1/2 cup chopped onion

*1 can (7 ounce) crab meat,
drained*

*1 can (7 ounce) shrimp,
drained*

2 cups mayonnaise

Preparation Time: 20 minutes

Remove the crusts from the bread. Butter and cube.

In a bowl, mix the bread cubes, hard-boiled eggs, celery, onion, crab meat, shrimp and mayonnaise.

Refrigerate overnight.

Garnish with olives, pimientos, egg halves, etc.

Per Serving (excluding unknown items): 3713 Calories; 398g Fat (91.1% calories from fat); 63g Protein; 25g Carbohydrate; 5g Dietary Fiber; 1131mg Cholesterol; 3467mg Sodium. Exchanges: 1/2 Grain(Starch); 7 1/2 Lean Meat; 2 1/2 Vegetable; 34 Fat.