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# Shrimp and Crab Macaroni Salad

Darla Andrews - Boerne, TX

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**1 cup mayonnaise**  
**2 teaspoons sugar**  
**3/4 teaspoon ground mustard**  
**1/4 teaspoon salt, `**  
**1/4 teaspoon pepper**  
**4 cups cooked elbow macaroni**  
**2 teaspoons Old Bay seasoning**  
**1 teaspoon garlic powder**  
**6 ounces imitation crabmeat**  
**1 small cucumber, chopped**  
**1 cup cooked shrimp, peeled and deveined**  
**chopped green onions (for topping) (optional)**

Make the dressing: In a small bowl, combine the mayonnaise, sugar, ground mustard, salt and pepper.

Place the cooked macaroni into a large bowl.

Stir in the dressing.

Stir in the Old Bay seasoning, garlic powder, imitation crabmeat, cucumber and shrimp.

Toss gently to coat. Top with chopped green onions, if desired.

Refrigerate until serving.

## Salads

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*Per Serving (excluding unknown items): 2683 Calories; 194g Fat (62.7% calories from fat); 81g Protein; 178g Carbohydrate; 10g Dietary Fiber; 538mg Cholesterol; 2326mg Sodium. Exchanges: 10 Grain(Starch); 7 Lean Meat; 2 Vegetable; 16 Fat; 1/2 Other Carbohydrates.*