

AUNT ANNE'S
SHRIMP & CRAB LOUIS

- 1 lb. Shrimp, shelled, de-veined and cooked
- 1 lb. crab meat, cartilage and shell removed
- 1 head lettuce
- 1/2 tsp. salt
- 1 cucumber, sliced
- 4 tomatoes, sliced into quarters or eighths
- 3 hard cooked eggs, sliced or quartered

Shred lettuce and place in a large shallow salad bowl. (individual salad bowls or plates may be used.)

Sprinkle with salt.

Arrange the crab meat over the lettuce.

Around the edge, place alternate slices of cucumbers, tomatoes, and eggs.

Dollop LOUIS DRESSING on top of crab meat.

NOTE:

Shrimp or a combination of Shrimp and Crab Meat may be used.

Serves 6.

LOUIS DRESSING

- 2 cup mayonnaise
- 1/2 cup chili sauce
- 4 Tbls. sweet pickle, chopped
- 2 Tbls. lemon juice
- 2 hard boiled egg, finely chopped

Thoroughly mix all ingredients and chill in the refrigerator overnight.