



CRAB LOUIE

Piper's Recipes

Piper ordered this salad as a special treat on her birthday and now you can make it at home. Crab Louie salads were extremely popular restaurant fare during the beginning and middle of the 20th century. They've since faded in popularity but are still delicious.

Ingredients You'll Need:

For the Louie Dressing:

- 1 pint of mayonnaise
- 1/2 pint of tomato ketchup
- 1 tablespoon finely chopped green bell pepper
- Worcestershire sauce, to taste
- Salt and pepper, to taste.

For the salad:

- 1 head of iceberg lettuce, chopped
- 8 to 12 ounces of fresh picked Dungeness crabmeat
- 1 avocado, peeled, pitted, and sliced lengthwise thinly
- 3 tomatoes, quartered
- 1/2 pound of asparagus spears, cooked
- 1 hard boiled egg, chopped (optional)

Directions:

To make dressing, mix together mayonnaise, ketchup, peppers, Worcestershire sauce, and salt and pepper. Make a bed of iceberg lettuce on a large plate. Top with crab, avocado, tomatoes, and asparagus. Drizzle with Louie dressing, garnish with the hard-boiled egg (optional), serve and enjoy!

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Fences Between Us

1.

Makes 4 Servings