

Crab Salad

Serine Munger

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 giant size loaf sandwich
bread*

*4 hard-boiled eggs,
chopped*

1 small onion, chopped

1 can (6 ounce) crab

2 cans shrimp

1 cup celery, chopped

3 cups mayonnaise

Butter the bread. Cut the crust off. Dice the bread into 1/4-inch cubes. Place into a large bowl.

Add the eggs and onion.

Refrigerate overnight.

Four hours before serving, add the celery, crab, shrimp and mayonnaise. Mix well.

Serve.

Per Serving (excluding unknown items): 5232 Calories; 584g Fat (94.4% calories from fat); 61g Protein; 16g Carbohydrate; 4g Dietary Fiber; 1203mg Cholesterol; 4520mg Sodium. Exchanges: 7 Lean Meat; 2 1/2 Vegetable; 49 1/2 Fat.