

## SHRIMP AND CRAB SALAD

- 1 POUND CRAB MEAT
- 2 CUPS PEELED SMALL SALAD SHRIMP, COOKED
- 1 CUP CHOPPED CELERY
- 1/2 CUP CAROLINA RÉMOULADE

Combine the crab meat, shrimp and celery in a bowl. Add the Carolina Rémooulade and mix well. Chill, covered, for 1 hour. Serve in Gougères (see June) or on crackers or toast. Makes 5 cups

## CAROLINA RÉMOULADE

- 1 CUP MAYONNAISE
- 2 TEASPOONS FRESH LEMON JUICE
- 1 TABLESPOON FINELY CHOPPED RED ONION
- 1 TABLESPOON CAPERS
- 1 DILL PICKLE, FINELY CHOPPED
- 1 TEASPOON CHOPPED PARSLEY
- 1 TEASPOON CAYENNE PEPPER

## CRAB CAKES

- 1 POUND CRAB MEAT
- 1 CUP BREAD CRUMBS
- 1 EGG
- 1/4 CUP CHOPPED RED ONION
- 2 TABLESPOONS DRY SHERRY
- 1 TABLESPOON CHOPPED PARSLEY
- 1/2 TEASPOON SALT
- 1/8 TEASPOON WHITE PEPPER
- 3/4 CUP MAYONNAISE
- BREAD CRUMBS FOR COATING
- VEGETABLE OIL FOR FRYING

Combine the crab meat, 1 cup of bread crumbs, egg, onion, sherry, parsley, salt and white pepper in a large bowl. Add the mayonnaise and mix gently by hand. Shape into 1-3/4 - to 2-ounce cakes. Coat well with additional bread crumbs.

Fry in a small amount of vegetable oil in a skillet until brown on both sides. Serve with Carolina Rémooulade. Serves 6 to 8

Whisk the mayonnaise and lemon juice together in a medium bowl. Add the onion, capers, dill pickle, parsley and cayenne pepper and mix well. Store in the refrigerator. Serve with Crab Cakes or in Shrimp and Crab Salad. Makes 3 cups

for Wendy  
Gaillardia

