



CRAB & SHRIMP SALAD

PREP TIME: 10 min

COOK TIME: 5 min

READY TIME: 45 min

INGREDIANTS:

Crab meat

Shrimp

2 cups of elbow macaroni

Mayonnaise

4 Eggs

1 tbsp. of relish

DIRECTIONS:

1. Clean and boil shrimp.
2. Boil macaroni until done, strain, and then add to bowl.
3. Run cold water over macaroni.
4. Boil eggs, peel, cut, then put in bowl.
5. Add rest of ingredients to bowl.
6. Stir.
7. Put in refrigerator and allow cooling.
8. Recommend serving with fried chicken.