Lump Crab Salad
Yield: 4 servings.

- 1 teaspoon Dijon mustard
- ¼ cup mayonnaise
- ¼ cup sour cream
- Juice of 1 lemon
- Salt and black pepper to taste
- 2 tablespoons fresh dill, chopped
- 1 pound fresh lump crab meat
- 2 heads butter lettuce, torn into bite-size pieces
- 4 green onions, finely chopped
- 2 hard-boiled eggs, sliced
- 12 cherry tomatoes, halved

In a small bowl, whisk together mustard, mayonnaise, sour cream, lemon juice, salt, and pepper. Fold in dill and crab. Refrigerate for 30 minutes.

Arrange lettuce on 4 plates. Divide the crab mixture and place on top. Sprinkle green onions over top. Place eggs and tomatoes decoratively on plates and serve.

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