

Our State eats

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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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