

CRAB AND BROCCOLI SALAD

“This is a refreshing change from potato salad, particularly when it is quite cold.”

INGREDIENTS / DIRECTIONS

Set 1

1 – 12 oz. pkg. imitation crab sticks
4 c. chopped broccoli florets

Set 2

½ - 1 c. mayo
¼ t. black pepper
¼ t. garlic powder
1/8 t. salt

Tools: *med. pot, colander, large bowl*

1. Soften broccoli by placing florets in a pot of very hot water for 2-3 minutes. Drain and cool uncovered.
2. Cut crabsticks in half lengthwise and into 1.5 inch pieces. Shred with fingers into a large bowl.
3. Combine crab and broccoli. Add mayonnaise, little by little. Salad should be moist, not swimming in mayo.
4. Add salt, pepper, and garlic powder. Mix to combine.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.