

Apple Crab Coleslaw

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Coleslaw need not be a side salad reserved for summer picnics. Sweet, buttery crab and tart, crisp apples make for a creamy, luxurious coleslaw worthy of your finest dining excursions.

Ingredients:

2/3 cup mayonnaise
1 lemon, juiced
1 tablespoon rice vinegar
1 tablespoon sugar
½ teaspoon salt
¼ teaspoon black pepper
½ pound cooked crabmeat, divided
1 green apple, peeled, diced
1 cup grated green cabbage
1/3 cup thinly sliced red bell pepper
1/3 cup grated carrot

Directions:

- 1) In a large bowl, whisk together mayonnaise, lemon juice, vinegar, sugar, salt, and pepper.
- 2) Add half the crabmeat and the remaining ingredients; toss to mix.
- 3) Spoon slaw onto serving plates and top with the remaining crab.