

Subject: crab pasta salad
Jane Hanson

CRAB PASTA SALAD

Serves 8

1 lb. uncooked pasta (shells, penne, rings, elbows, corkscrews)
1 lb. crab meat
2 Hard boiled eggs, diced
2 cups celery, chopped
1/2 cup Red onion, chopped
1/4 cup green pepper, chopped
1/4 cup red pepper, chopped
4 tbsp. parsley
2 tbsp. Dijon mustard
Grapes, seedless, not red
Olive Oil

Cook pasta and drain. Combine pasta, crab meat, eggs, celery, onion, pepper and parsley. Add mustard. Drizzle with olive oil, mix well. Garnish with grapes. Chill and serve.

This could also be made with Mayo instead of olive oil, but we avoided Mayo because of the wine pairing.