

# Crab Salad (Imitation)

Serves 4 to 6, depending on the rest of the menu



Shellfish are prohibited according to the laws of kashrut. Generally, I'm not a big fan of artificial or imitation anything, but I make an exception for Imitation Crab because – well, I like it. It makes a great quick meal when boiled with Old Bay Seasoning, prepared as crab cakes, or like this recipe, as Crab Salad.

The kosher brand I find most often is Dynasea which has fewer chemical ingredients than most non-kosher brands. This is one item that I absolutely buy only with kosher certification, because most non-kosher brands include “natural flavor,” which is usually derived from actual crab.

## Ingredients

### For the Salad

½ LB imitation crab flakes or sticks,  
chopped fine  
1 stalk celery, diced  
1 very small onion, diced  
1 TBSP capers, chopped

### For the Dressing

1/3 C mayonnaise  
1 tsp Dijon mustard  
2 tsp whole seed mustard  
1 tsp celery seeds  
¼ tsp smoked paprika  
Pinch cayenne pepper (or more)

## Directions

1. In a medium bowl toss crab, celery, onion & capers together.
2. In a small bowl combine all dressing ingredients; taste for seasoning, add salt & pepper.
3. Add dressing to crab, toss to combine.
4. Serve on lettuce with cucumber & tomato as garnish.



