

East Meets West Seafood Delight

Total Cooking Time: 30 minutes (excluding crab steaming time)

1 lb steamed Dungeness crab meat (or blue crab meat), see below for instructions on how to steam crab.

1/2 lb cooked shrimp, peeled and deveined

1/2 lb cooked scallops

1/2 C celery, finely chopped

1/4 C red onion, finely chopped

1/4 C fresh parsley, chopped

1/4 C fresh dill, chopped

1/4 C fresh chives, chopped

1/2 C mayonnaise

1/4 C plain Greek yogurt

2 T lemon juice

1 T Dijon mustard

1 T Old Bay seasoning

1 T Orange Tea, finely ground

1/2 t salt

1/2 t black pepper

1/4 t smoked paprika

1/4 t cayenne pepper (optional)

Mixed greens or lettuce, for serving

Lemon wedges, for garnish

IN A LARGE BOWL, combine the mayonnaise, Greek yogurt, orange tea, lemon juice, Dijon mustard, Old Bay seasoning, salt, black pepper, smoked paprika, and cayenne pepper (if using).

ADD THE CELERY, red onion, parsley, dill, and chives to the bowl and mix well.

GENTLY FOLD in the steamed crab meat, cooked shrimp, and cooked scallops until well combined, being careful not to break up the crab meat.

SERVE THE SEAFOOD SALAD on a bed of mixed greens or lettuce, garnished with lemon wedges. It's also delicious as a sandwich.

Steaming Crab:

When steaming crabs do not kill them before cooking. Place the live crabs in the pot with the steaming liquid.

1 can of beer

1/2 C vinegar

Old Bay seasoning

Live Dungeness or Blue crabs

USE 1 CAN OF BEER and 1/2 C vinegar as the liquid to steam with.

PLACE A TRIVET in the bottom of a large pot to keep the crabs out of the liquid.

ADD COPIOUS amounts of Old Bay seasoning between each layer of crab.

STEAM UNTIL DONE (crabs will turn red when done), about 15-20 minutes for Dungeness crabs and 10-12 minutes for blue crabs.

BE CAREFUL, not to eat them all before making your salad...