



What You Need

- 1/2 Lb. Crab meat (cooked, shredded or chopped lump crab)
- 1/4 Cup mayonnaise (I use the Kraft olive oil mayo)
- 3 Green onions (chopped tops and bottoms)
- 1 Stalk celery (chopped)
- 2 Tbsp. fresh parsley (chopped)
- 1 lemon (2 Tbsp. lemon juice)
- 4 Lettuce leaves (your choice of lettuce)
- Salt and Pepper to taste
- 4 Sandwich rolls (or buns)
- Bowl

Before You Start– refrigerate crab for about 30 minutes (longer if you like)

Let's Make It! In a medium bowl, combine the crab, mayonnaise, onions, celery, parsley, and lemon juice salt and pepper and mix well to combine. Place a lettuce leaf on each roll and portion out the crab mixture equally.

Serves 4

*Katie's Tid Bits try using cooked shrimp or lobster!

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