

Easy Crab Salad

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Ingredients

1 Pound Lump Crab Meat
3 Tablespoons Celery, finely chopped
¼ Cup Red Bell Pepper, finely chopped
2 to 3 Scallions, finely sliced
2 Tablespoons Italian Parsley, finely chopped
¼ Cup Mayonnaise
2 Teaspoons Dijon Mustard
2 to 3 Teaspoons Fresh Lemon Juice
1½ Teaspoons Grand Diamond All Purpose Seasoning
To Taste Kosher Salt
To Taste Black Pepper

Directions

Pour the lump crab meat into a large bowl. Break the meat up with your fingers. (**Note:** Be sure to feel for any small bits of shell that might be in the crab meat.)

Add all of the remaining ingredients, the celery, red bell pepper, scallions, parsley, mayonnaise, Dijon mustard, lemon juice, Grand Diamond All Purpose Seasoning, salt and pepper, and toss to combine.

Cover the bowl and refrigerate for at least 2 hours. Serve this crab salad with crackers, as lettuce wraps, sandwich wraps or as finger sandwiches.