

# EASY CRAB SALAD

## INGREDIENTS

- 1 lb lump crab meat - picked clean of shells
- 1/3 cup apple cider vinegar
- 1/4 cup sweet onion, finely diced
- 1/4 cup olive oil
- 1 tsp. lemon juice
- 1 tsp. kosher salt
- 1/4 tsp. black pepper
- Tabasco sauce (optional)



## PREPARATION

1. Stir all ingredients, except the hot sauce, together in a bowl. Cover and leave in the refrigerator for at least 45 minutes, up to overnight.
2. Check seasoning before serving and adjust if needed.
3. Serve over salad or in lettuce cups.
4. Bon Appétit.

