



Crab Louis Salad

Yield 4 servings

This is a very west coast salad. Many restaurants around San Francisco and Portland claim they created this salad about 1914. No matter, this is a terrific timeless salad.

- | | |
|----------|------------------------------------|
| 1/2 cup | prepared mayonnaise |
| 1/4 cup | chile sauce |
| 2 | green onions, chopped |
| 1 | green chile pepper, minced |
| 1 lb | cooked crabmeat, free of bones |
| 2 cups | salad greens, washed and spin dry. |
| 2 | hard boiled eggs, chopped |
| 2 medium | tomatoes, quartered |
| 12 each | asparagus spears, pickled. |

1. In a bowl, combine mayonnaise, chile sauce, green onions and chile pepper. Add crabmeat and toss to coat. Set aside.
2. Place 1/2 cup of salad greens on each plate. Divide crab mixture into center of greens. Divide eggs, tomatoes and asparagus evenly onto plates.
3. Add salt and pepper to taste.