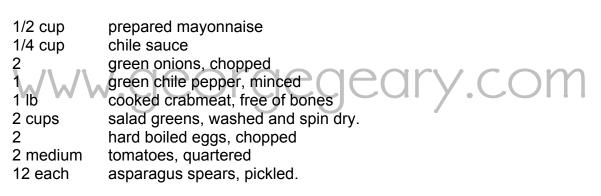


Crab Louis Salad

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. In a bowl, combine mayonnaise, chile sauce, green onions and chile pepper. Add crabmeat and toss to coat. Set aside.
- 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.