

## ST. CLEMENT'S ISLAND CRAB RAVIGOTE (Featured)

### List of Ingredients:

1 pound backfin crab meat  
2 tablespoons chopped sweet pickle  
2 tablespoons lemon juice  
1/4 teaspoon salt  
dash of pepper  
1 hard-boiled egg, chopped fine  
1 tablespoon chopped fresh parsley  
2 tablespoons chopped onion  
1/4 cup mayonnaise  
2 tablespoons chopped stuffed olives  
1/4 teaspoon paprika  
pimiento strips

Combine crab meat, pickle, lemon juice, salt, pepper, egg, parsley and onion. Place on salad greens. Combine mayonnaise, olives and paprika; spread over the crab mixture. Chill. Garnish with pimiento strips. Serves 6.

A ravigote is a piquant sauce. It comes in a variety of forms, hot or cold. This recipe was created to give a lift to the crab, and you'll find it exciting.