

Mr. Asparagus' Salad

Ingredients:

Dressing:

- 2 tbls olive oil
- 2 tbls rice vinegar
- 2 tbls sugar
- 1 tbls orange juice concentrate
- 1 tbls lime juice
- 1 tbls dark sesame oil

Salad:

- 2 cups cut-up fresh or frozen asparagus
- 12 ounces crab meat (fresh or canned) or imitation crab
- 1 (10-ounce) bag lettuce mix
- 1 cup 1/2-inch pieces cantaloupe
- 1 cup sliced seedless cucumber

Crab Salad



For Dressing, combine all ingredients; mix well. Set aside.

For Salad, steam or microwave asparagus until tender-crisp. Drain and let cool. Cut crab into bite-size pieces. Combine asparagus and crab in a large bowl; add lettuce mix, cantaloupe and cucumber. Toss gently. Pour salad dressing over all. Toss to evenly coat. Serve immediately.

Make 4-6 servings