CRAB LOUIS

12OZS IMITATION CRABMEAT LOUIS DRESSING

2 HARDBOILED EGGS SLICED 1/2 CUP CHILI SAUCE

2 ROMA TOMATOES SLICED 3 TBS MAYONNAISE

12 SLICES FRESH MUSHROOMS 1/2 TSP WORCHESTER SAUCE

6 PITTED OLIVES-RIPE OR GREEN 1 TSP SUGAR

LETTUCE LEAVES WHOLE AND SHREDDED 1 TSP MINCED ONION

ARRANGE LETTUCE LEAVES FOR A BED ON DINNER PLATE. ADD SHREDDED LETTUCE. HEAP THE CRABMEAT, TOMATOES, EGGS, MUSHROOMS AND OLIVES ON TOP. MIX THE LOUIS DRESSING IN A BOWL AND REFRIGERATE FOR 1/2 HOUR. SPOON DRESSING OVER SALAD.