
Crabmeat West Indies Salad

From the Kitchen of Brett Broussard

1/3 cup onion (chopped fine)

1 pound fresh lump crabmeat

1/3 cup Canola oil

1/3 cup apple Ccder vinegar

1/3 cup ice water (as cold as you can get it)

Salt and pepper

Mix oil, vinegar, and ice water together and pour over lump crabmeatl. Season with salt and pepper and cover and marinate 2-12 hours. Toss lightly before serving.

Notes: This salad is the quintessential regional dish of the Lower Alabama Gulf Coast area. It was invented by the late Bill Bayley, who owned a steak and seafood restaurant of good repute. The longer it marinates the better. The recipe sounds simple, but the results are incredibly delicious.