Junior Barbour Seafood West Indes Salad

INGREDIENTS

- 1. 1lbs Jumbo Lump
- 2. 1 medium onion, chopped
- 3. 2 packs of Zesty Italian dressing
- 4. 1 $\frac{1}{2}$ Cups white vinegar
- 5. 1/4 Cup Wesson vegetable oil
- 6. $1\frac{1}{2}$ Cup crushed ice
- 7. Black Pepper to taste
- 8. Purple Onion
- 9. Black Olives

DIRECTIONS

- 1. Mix 3,4,5 together and set aside
- 2. Place ¹/₂ Jumbo in large bowl.
- 3. Spread half of onion on top
- 4. Place rest of Jumbo on top of onions followed by the rest of onions
- 5. Pour mixture (3,4 & 5) over crabmeat followed by ice and mix with hands being careful not to break up crab meat
- 6. Garnish with black olives and purple onion, black pepper to taste
- 7. Cover and let sit overnight for better taste

Enjoy.