

Crab Louis Salad

2 cups salad greens, torn into bite-sized pieces
1 can (7 ½ oz.) or frozen pkg. (7 oz.) crabmeat chunks
2 tomatoes, quartered
2 hard-cooked eggs, quartered
Ripe or green olives

Louis Dressing

¼ cup plus 2 tbsp. chili sauce
½ tsp. freshly minced onion
⅛ tsp. Worcestershire sauce
¼ cup mayonnaise
¼ tsp. sugar
Salt to taste

Mix dressing and refrigerate 30 minutes before pouring over salad.

Makes ½ cup.

Betty Crocker's New Dinner for Two Cook Book