

Seafood Spread

From Marcelle Bienvenu's "You're Invited"

This easy-to-make salad looks beautiful on the table!

MAKES ABOUT 12 APPETIZER SERVINGS.

- 2 cups finely chopped cooked lobster, shrimp, or crawfish tails**
- 1 cup finely chopped celery**
- 1/2 cup finely chopped green onions**
- 1/4 cup finely chopped red bell peppers**
- 1 cup mayonnaise**
- 3 tablespoons fresh lemon juice**
- 1 tablespoon capers**
- 1/4 teaspoon salt**
- 1/8 teaspoon freshly ground black pepper**
- 1/8 teaspoon Louisiana hot sauce**
- 1 tablespoon finely chopped parsley**
- Crackers or toasted pita bread triangles, for serving**

Combine all of the ingredients in a mixing bowl and stir to mix well. Chill for at least 2 hours before serving. Serve with party crackers or toasted pita bread triangles.

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