

Our State eats

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Richard Petty's Favorite Crab Salad

Yield: 4 to 6 servings.

- 1 pound lump crabmeat
- 3 stalks celery, chopped
- 2 tablespoons onion, chopped
- 2 tablespoons green bell pepper, chopped
- $\frac{3}{4}$ teaspoon salt
- 1 cup Cheddar cheese, shredded
- 1 cup mayonnaise
- 1 teaspoon Worcestershire sauce
- 1 teaspoon hot sauce

Combine all ingredients in a large bowl and toss until incorporated. Chill for 2 hours. Serve with crackers or toast points.



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