

## **Surimi Salad on Greens**

Surimi—imitation crabmeat—is usually made with pollock or scrod. It comes vacuum-packed and I keep a package of it in my refrigerator for a fast first course or last-minute hors d'oeuvre.

In a bowl, combine about 2 cups (1-inch pieces) surimi, 2 tablespoons mayonnaise, 2 tablespoons sour cream, 3 tablespoons minced scallions, 1 1/2 tablespoons chopped shallot or onion, 2 tablespoons fresh lemon juice, 1/4 teaspoon salt, and a good dash Tabasco hot pepper sauce. Divide about 2 cups mesclun salad greens among four plates. Spoon the surimi salad on top. Garnish each serving with about 3 oil-cured olives and serve.

**4 Servings**