

## Seafood Corkscrew Salad

This is the way the recipe was given to me. I am passing it on the same way. It is so much fun tasting it 'till you get it just perfect. My kids are the best tasters. They acquired a great palate by doing this!

1 large bag of corkscrew noodles  
1 pint Hellmann's Mayo  
1 pint Sour Cream  
Onions - green or yellow  
Dry Italian dressing mix  
Artificial crab - cut in big hunks because it will flake some as you stir  
Shrimp (canned or fresh).

It's just as good with canned, in fact, I like to use canned and fresh ..seems to give it some heft. I use about a pound of fresh, large shrimp, and as many cans as you want of the canned. Of course, the more the better!

Cook the noodles until they are done, but not mushy, and not al dente either. While these are cooking, open your cans of shrimp, drain in a colander. Thaw and rinse the crab and drain well.

Put together the sauce, equal parts of Hellmann's mayo and sour cream. Add a little sugar to peak the flavors, salt and pepper. Add a few sprinkles of the dressing mix. Remember, you can always add more, but it's really impossible to take it back out! Chop up a large onion. Have all of this done when the noodles are done cooking.

Drain the noodles, and rinse with tap water to stop cooking. You want the noodles to be warm when you add the sauce. It seems to flavor so much better. Put noodles in a big, big bowl. I use a large roasting pan so I have enough room to mix well. Sprinkle onions over noodles, not all at once though. Start adding the sauce until the noodles are moist. Add the cans of shrimp and mix well. Now taste. If you make it the day before, the flavors will deepen. If making and serving that day, it should taste exactly like you want it to taste.

When it really tastes good, add the fresh shrimp and crab and toss. This should be the consistency of potato salad. If you make it a day ahead, the sauce will soak into the noodles, so you will have to add more sauce before serving. Have fun with this! It is so good and really worth it. You will get so much praise from the crowd!