

IMITATION CRAB KELAGUEN

“Crab kelaguen is easier to make than chicken kelaguen, hence I make this more often.”

INGREDIENTS / DIRECTIONS

Set 1

2 lbs. imitation crab sticks

Set 2

3 t. lemon powder

1 t. salt

$\frac{3}{4}$ c. chopped, yellow onions

$\frac{1}{4}$ c. chopped, green onions

$\frac{1}{4}$ t. hot pepper

1 $\frac{1}{2}$ c. water

Tools: large bowl

1. Slice crab sticks in half crosswise and then lengthwise. Shred crab with fingers and place in large plastic bowl.
2. Add to the crab lemon powder, pepper, salt, and the onions.
3. Pour in the water and stir.
4. Adjust lemon powder, salt and hot pepper to taste.

HELPFUL HINTS

The crab sticks are preferable to the crab chunks. These chunks do not have the same texture as the crab sticks.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.