



Shrimp & Crab Louie Salad

15 min

CA

OR

WA

Serves 3

Ingredients

Dressing

1 ½ cups mayonnaise

? cup ketchup

1 small shallot, minced

2 tablespoons chopped pickles (try any combo of pickled asparagus, green beans, garlic scapes

or cornichons)

1 garlic clove, grated on a microplane

1 tablespoon chopped fresh parsley or tarragon

1 tablespoon chopped fresh chives
1 teaspoon Worcestershire sauce
1 teaspoon hot sauce such as Crystal or Tabasco
1/2 teaspoon smoked paprika
Juice of half a lemon
Salt and fresh pepper to taste

Salad

3 dense, compact heads of Little Gem lettuce, bases trimmed and halved lengthwise
1 ½ cups pink shrimp
1 cup Dungeness crab
¼ cup julienned watermelon radish (optional)
Juice of half a lemon
Flaky salt

Garnish

Edible flowers and/or chopped chives for garnish

Make the dressing by whisking together all the ingredients.
Taste and adjust with more salt or acid if needed.

Arrange Little Gem lettuce halves on a round platter in a circle, cut sides up, and stem ends facing the center.
Sprinkle with flaky salt.

Spoon dressing over, lavishing each lettuce head with a generous amount.
Evenly distribute shrimp and crab over lettuce halves.
Scatter julienned radish on top (if using) and squeeze over the juice of half a lemon.

Garnish with a final flourish of flaky salt, edible flowers and chopped chives.

Recipe and photo by Chef Mona Johnson and Chef Jaret Foster, [Tournant](#)

Crab, Lobster
Shrimp, Prawn