

# **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
- 1/4 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