

Crab & Lobster Cocktail Salad



Personal Chef Service

An elegant version of the classic shrimp salad

Serves 6

4 lobster tails, steamed, cooled	1/4c mayonnaise	2T dill, fresh, chopped
1 pound jumbo lump crab meat	2T ketchup	salt and pepper
1/4c crème fraîche	1T horseradish, grated	1 head romaine lettuce, washed, chopped
	2T lemon juice, fresh	lemon slices, for garnish

Remove lobster meat from shells and chop into large bite-sized pieces. Remove crab meat from shells (if using fresh) or from can keeping in large pieces. Place lobster and crab in large bowl.

Mix together crème fraîche, mayonnaise, ketchup, horseradish, lemon juice, 3/4 of the dill and salt and pepper. Gently toss lobster~crab mix with dressing.

Place romaine lettuce in large martini glasses or on pretty plates. Top with salad and garnish with remaining dill and lemon slices.

Prepare Ahead Tip

Dressing can be made 24 hours in advance. Store in tightly closed container and keep refrigerated.

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Debbie Spangler ~ Certified Personal Chef

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