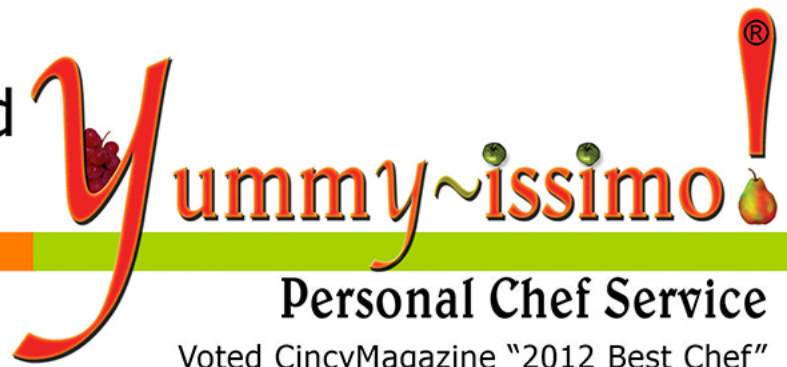


Seafood Potato Salad w/ Dilled Dressing



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 pound small red potatoes	5oz bay scallops	2T Dijon mustard
1T Kosher salt	5oz lump crabmeat, cooked	2T dill, fresh, chopped
1T butter	1/2c mayonnaise	1/4c celery, chopped
5oz medium shrimp, uncooked, peeled	1/4c buttermilk	1/4c onion, chopped

Place potatoes and Kosher salt in large pot of water. Bring to boil, lower heat and simmer 15 minutes, until the potatoes are barely tender. Drain in a colander and place colander and potatoes in empty pot and cover with dry kitchen towel. Allow potatoes to steam 20 minutes. When potatoes are cool enough to handle, cut into bite-sized pieces and place in large bowl.

Melt butter in heavy skillet over medium-high heat. Add shrimp and scallops and sauté until just cooked through 3~4 minutes. Transfer shrimp and scallops to bowl with potatoes and add crabmeat. Add celery and onion. Toss gently to blend.

Whisk together mayonnaise, buttermilk, Dijon and dill. Pour dressing over potatoes and seafood. Toss well, cover and refrigerate 2 hours to allow flavors to blend. Serve cold or room temperature.

Debbie Spangler ~ Certified Personal Chef

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