

Marinated Seafood Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/3c red wine vinegar	2/3c olive oil	1 small red onion, sliced
2T Dijon mustard	12 jumbo shrimp, cooked, peeled	12 black olives
2t anchovy paste	12 large scallops, sautéed	12 cherry tomatoes
1t thyme, dried	1/2 pound lump crabmeat	1 red bell pepper, diced
1/2t sugar	salad greens	

In small bowl whisk together vinegar, Dijon mustard, anchovy paste, thyme, sugar and salt. Add olive oil in a slow, steady stream whisking until emulsified.

Place seafood in large zip~lock bag. Add dressing. Refrigerate 4 hours.

Plate salad greens and add onion, olives, tomatoes and red bell pepper as desired. Place 2 shrimp, 2 scallops and a scoop of crabmeat on salad. Drizzle dressing over seafood and salad.

Debbie Spangler ~ Certified Personal Chef

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