

## Susan Lewis Baines

### Lobster Wedge Salad w/ Blueberry Ginger Kelp Dressing

- Wash a cored head of iceberg lettuce, drain well and put in fridge crisper.
- Steam 1.25-1.5lb lobster. Pick lobster meat from shell. Clean out tail vein and split tail in half. Cut lobster meat into bite size pieces leaving 1 claw meat whole for garnish. Chill lobster meat thoroughly.
- Make dressing:

Thaw 1 Atlantic Sea Farms Blueberry and Ginger Kelp Cube. Using a small whisk, whisk until smooth 1/2 C. good quality mayonnaise until smooth. Add juice of 1/2 lemon and 1 small garlic clove, grated, and pinch of sugar. When combined, stir in thawed kelp cube, 1 tbs good quality EVOO, and salt and pepper to taste. Refrigerate dressing in glass jar, for at least one hour to combine flavors.
- Rinse and clean fresh Maine wild blueberries. Rinse and set aside 2-4 chive blossoms for garnish. Chop scallion greens and refrigerate, leaving scallion whites for another time. You may substitute fresh chives for scallions. Finely chop one sweet red bell pepper (optional).
- Assemble when lobster, lettuce, and dressing are thoroughly chilled.
- To Assemble:

On two chilled salad plates, place 1/4 wedge head of lettuce. Dollop with blueberry kelp dressing. Arrange cold lobster over and alongside lettuce. garnish with fresh blueberries, scallions, and bell pepper(optional). drizzle with a little more of the dressing and add drops of dressing to the plate. Slice and arrange a fresh garden tomato for each plate. Sprinkle with Maldon Sea Salt and either fresh cracked black pepper, or pink peppercorns and chive blossoms. Serve immediately. Best served with a dry rose wine, summer session beer, or fresh lemonade. Enjoy!