

CHOPPED VEGETABLE AND MAINE LOBSTER SALAD

Yield: 8 portions

Ingredients	Amounts
<i>For the vinaigrette</i>	
Garlic, unpeeled	2 ea.
Orange juice, reduced from 4 cups	1 cup
Lime juice	1/4 cup
Chipotle chile, canned	1 piece
Olive oil	1 cup
Sugar, salt and pepper	to taste
Romaine lettuce, shredded	6 cups
Iceberg, shredded	6 cups
Maine Lobster meat, cooked	1 lb.
Mango, 1/4 -inch dice	1/2 cup
Cucumber, peeled, seeded, 1/4 -inch dice	3/4 cup
Red bell pepper, seeded, 1/4 -inch dice	3/4 cup
Jicama, peeled, 1/4 -inch dice	3/4 cup
Radish, thinly sliced	1/2 cup
Green onion, chopped	1/4 cup
Avocado, 1/2-inch dice	1/2 cup
Cilantro, chopped coarsely	2 Tbsp.
Maine Lobster claw, cooked, halved lengthwise	4 ea.

Method

1. *For the vinaigrette:* Place the unpeeled garlic in a dry sauté pan over low heat. Let cook, rotating periodically, until soft all the way through and slightly charred. Peel and smash to a paste. Combine with reduced orange juice, lime juice, and chipotle in a blender. Turn on the machine and slowly add the olive oil to emulsify. Season with salt, pepper, and sugar to taste.
2. Combine the romaine and iceberg lettuce. Place a mound of greens in the center of each dinner plate. Drizzle with a little of the vinaigrette. Place a line of each ingredient across the top of the lettuce, like a cobb salad. Garnish with the lobster claw and drizzle with the vinaigrette.