

Our Salad

The whole point of this recipe entry is to show you can have a really good salad with mostly stuff you have on hand, or in a pinch, of course, only with what you have on hand. There are so many choices... this is what we like. Use any or all!

- Avocado (sliced & salted)
- Cooked: crab or shrimp or lobster (hey, if you've got it!). Frankly we much prefer Dungeness Crab over Lobster any day. We ate our way up the U.S. east coast and Canada before coming to that conclusion.
- Bacon, cooked crispy and broken into little bits
- Green onions, sliced
- Black olives, sliced (for this we use the decidedly not fancy California, just as we do for pizzas)
- Blue cheese - there are so many good to extraordinary ones. Last time we used a Point Reyes Blue. Remember Gorgonzola and Stilton all count as blue!
- Tomatoes, sliced, slightly salted
- Romaine lettuce (or whatever you've got)
- 1000 island dressing
- Horseradish
- Fresh lemon juice (optional)
- Freshly ground black pepper
- Sourdough bread

Alternatives/additions

- Hard boiled egg
- Cooked chicken breast
- Whatever cheese you've got lying around that you think works!
- Ham? (but probably skip the horseradish and make a dressing that is more mustard based.)
- Toasted pine nuts
- Toasted salted pumpkin seeds
- Croutons (probably never really used, but if you like crunch, we won't tell)

Procedure

We like using large plates. Sometimes we put them in the freezer. Does it matter? Not really but it seems so much more like eating out?

Chop up the Romaine and cover the plate. In pie slice sectors lay down ingredients such as bacon, olives, cheese, green onion, tomatoes, avocado. In the center, mound your seafood. Sprinkle some lemon juice if using over the seafood (and wherever else you like. Grind black pepper all over it.

Combine as much horseradish as you like with as much salad dressing (see ours above) as you like. pour over the salad.

We realize that you might not have access to crab (and even we fudged here and used a rather expensive, but certainly not as good as fresh, 'canned' crab) or shrimp. And this IS about stuff on hand. If no seafood, skip the horseradish, and use what you've got!

Crisp up some sourdough and serve with the salad.