



Featured Recipe

From: Feature Story
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Lobster Salad with Bloody Mary Granite

Category: Appetizer

Ingredients:

For the Granite:

- 2 cups tomato-vegetable juice
- 1 TBSP lemon juice
- 2 shots lemon-flavored vodka
- 1 tsp horseradish (freshly grated or prepared)
- 1 tsp Worcestershire sauce
- 1 tsp fresh ground black pepper
- 3 shakes hot sauce
- Salt

For the Lobster salad:

- 1/2 pound lobster meat cooked and chopped
- 4 TBSPs good quality, fruity olive oil
- 2 tsp finely grated lemon zest
- 3 TBSP chopped chives
- Salt and freshly ground white pepper

Special equipment: Clear shot glasses



Preparation:

To Prepare the Granite:

Combine all ingredients and season with salt to taste. Pour into a shallow container and place in the freezer.

Run a fork through the granite every 30 to 45 minutes, while it is freezing, to obtain a nice, granular texture.

To Prepare the Lobster Salad

Fold all of the ingredients together and season with salt and pepper, to taste. Keep refrigerated until ready to assemble.

To assemble the hors d' oeuvres:

Fill shot glasses 3/4 of the way with the lobster salad, top with the granite, and serve with cocktail forks.