



## **Chef Jeremy Langlois “Chopped Salad”**

**Serves 4**

1 lb jumbo lump crabmeat  
1 cup mayonnaise  
1/2 cup champagne vinegar  
juice of one lime  
1/2 cup fresh tarragon, chopped  
1/2 cup diced turnips  
1/2 cup sliced pickled ginger  
1/2 cup minced ice cream cones  
4 handfuls baby arugula  
1 cup olive oil  
salt and pepper to taste

### **For Crab**

In a blender, add mayonnaise, champagne vinegar, lime juice, and tarragon. Blend all ingredients until smooth, and season to taste with salt and pepper. In a mixing bowl, add jumbo lump crab, and gently fold in the dressing from the blender, being careful not to break the lumps of crab. Use only enough of the dressing to lightly coat the crab. Set aside.

### **For Turnips**

In a small pot, bring water to a rolling boil. Cook turnips for 5 minutes or until a fork can pass through easily. Remove turnips, and place in a bowl of ice water to chill. Remove from water and set aside.

### **For Arugula**

Just before you are ready to build the salad, add arugula to a mixing bowl. Add olive oil, and salt and pepper to taste. Toss ingredients gently. Set aside.

### **To Assemble the Salad**

Place a 3 inch ring-mold on the center of each plate. Add 1/4 of the minced ice-cream cones to the bottom of the ring mold, spreading around evenly. Next, add 1/4 of the cooked turnips, layering on top of the ice cream cones. Next add 1/4 of the crab mixture. Using the back of a spoon, push the crab mixture firmly, to pack all of the ingredients into the ring mold. Gently pull the ring mold off, so that everything stands in a cylinder. Carefully top the crab mixture with a handful of arugula salad. Garnish the salad with a few slices of pickled ginger. Serve.