
Lobster and Potato Salad

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<http://smittenkitchen.com/blog/2013/05/lobster-and-potato-salad/>

Categories: Salads
Ratings: Moderate - 0



Servings: 6
Preparation Time: 45 minutes
Rest Time: 45 minutes
Start to Finish Time: 1 hour 30 minutes

Ingredients

1 1/2 lbs Yukon Gold potato, unpeeled. You can use fingerling potatoes, also.
Sea Salt
3 T Champagne or Wine Vinegar
1/2 t Dijon Mustard
1/2 t Garlic, minced or pressed
1 lg Egg Yolk, at room temperature
Fresh Ground Black Pepper
1/2 c Olive Oil
1/4 c dry White Wine (You can skip this or use less, with little harm. Or substitute 1 T Vermouth)
3 T Capers, drained
6 Scallions sliced thin (Yield about 1/2 cup)
2 med stalks Celery, small dice
1/2 c Red Onion, finely diced
1 1/2 lbs cooked Lobster Meat in 1" dice from about a 7 or 8 lbs lobster
1 Lemon
3 T fresh Tarragon, chopped

Directions

Cook the potatoes: Place the potatoes in a large pot and cover with an inch or two over water. Add 1 tablespoon salt and bring to a boil. Lower the heat and simmer for 15 to 25 minutes, depending on the size of the potatoes, until just tender. (A bamboo skewer is ideal to test them.) Drain in a colander, and let potatoes cool for 5 minutes. Cut potatoes into quarters or halves (or fingerlings into 1/2- to 1-inch segments) and place them in a large bowl.

Make the vinaigrette: Whisk together the vinegar, mustard, garlic, egg yolk, 1 teaspoon salt, and many grinds of black pepper (Ina recommends you use a full teaspoon of pepper). Whisking constantly and vigorously, pour the oil in in a thin drizzle, ideally making an emulsion. Stir in the wine (if using) and capers.

Assemble the salad: While the potatoes are still very warm, pour half the vinaigrette on the potatoes and toss them gently, allowing them to soak up the vinaigrette. Stir in the scallions, celery, red onion, lobster, and add enough vinaigrette to moisten. Reserve any remaining vinaigrette for later. Add the zest and juice of the lemon, the tarragon or parsley, and more salt and pepper to taste (Ina calls for another 2 teaspoons salt and 1 teaspoon pepper, but this felt like overkill). Cover with plastic wrap and refrigerate for at least an hour to allow flavors to blend. Taste for seasonings and add more vinaigrette, if necessary.

Serving Ideas: This salad is especially good served closer to room temperature. Don't forget to share.