

Tournant

Little Gem Louie with Oregon Pink Shrimp and Dungeness Crab

By [Tournant](#)

Serves 6

INGREDIENTS

1 ½ cups mayonnaise
⅓ cup ketchup
1 small shallot, minced
2 tablespoons chopped pickles (try any combo of pickled asparagus, green beans, garlic scapes or cornichons)
1 garlic clove, grated on a microplane
1 tablespoon chopped fresh parsley or tarragon
1 tablespoon chopped fresh chives
1 teaspoon Worcestershire sauce
1 teaspoon hot sauce such as Crystal or Tabasco
½ teaspoon smoked paprika
Juice of half a lemon
Salt and fresh pepper to taste

3 dense, compact heads of Little Gem lettuce, bases trimmed and halved lengthwise
1 ½ cups Oregon pink shrimp
1 cup Oregon Dungeness crab
¼ cup julienne watermelon radish (optional)
Juice of half a lemon
Flaky salt
Edible flowers and/or chopped chives for garnish

METHOD

Make dressing by whisking together all the ingredients. Taste and adjust with more salt or acid if needed.

Arrange Little Gem halves on a round platter in a circle, cut sides up and stem ends facing the center. Sprinkle with flaky salt. Spoon dressing over, lavishing each lettuce head with a

generous amount. Evenly distribute shrimp and crab over lettuce halves. Scatter julienned radish on top (if using) and squeeze over the juice of half a lemon. Garnish with a final flourish of flaky salt, edible flowers and/or chopped chives.