

Rosato Recipe

Lobster Salad

Dry rosés are great spring and summer wines because they are best served chilled and can be paired with almost anything. One of our family's favorites is shrimp or lobster salad. There are an unlimited number of preparations of these dishes, but I have shared my most requested below.

Start with the freshest possible shrimp or lobster. Since I am originally from Florida I still prefer wild, gulf shrimp. You can purchase them either already prepared, or if raw, peel, devein, and boil or steam. After cooling, cut into half inch size pieces. Place in a bowl; add fresh diced celery, salt and pepper, then dress. I like a combination of 1tbs mayo to 1tsp of mustard, a half lemon squeezed, and some curry powder. The quantity of dressing depends on the quantity and size of shrimp and your preference. I like enough to taste it and coat the shrimp, but not wet.

Serve over fresh bib or Boston lettuce and toast points and a bottle of 2007 Rosato di Sangiovese.