Bluepoint's Grilled Rhode Island Squid Salad with Croutons & Wild Arugula
Yield: 6 appetizer-sized servings

Ingredients
For the vinaigrette:
1 tablespoons Balsamic vinegar
2 tablespoons freshly squeezed lemon juice
1 teaspoon mashed garlic
1 tablespoon cilantro
½ teaspoon ground coriander
1½ teaspoons ground ancho chili
1/8 teaspoon cayenne
1/4 teaspoon freshly ground black pepper
Salt to taste
1/4 teaspoon finely grated orange zest
1 cup + 3 tablespoons extra virgin olive oil

For the garnish:
1 sweet red pepper, julienned
1/2 cup pitted picholine, or other green olives
6 1-inch slices fresh Italian style bread
1 1/2 pounds cleaned Rhode Island squid – tubes and tentacles
4 ounces wild arugula

Method of Preparation
First 3 steps may be done up to two days prior to serving and stored in the refrigerator.
1. In a small mixing bowl combine all vinaigrette ingredients up to orange zest. Whisk well to combine
   then whisk in 1 cup of olive oil (reserve the +3 tablespoons for grilling bread before service). You will
   want vinaigrette at room temperature for service but refrigerate it making ahead of time and remove
   about an hour prior to service.
2. Roast the red pepper over an open flame (grill or burner) to char the skin then place in a covered bowl
   and cool. Once cooled, remove charred skin – discard skin and seeds. Cut pepper into long thin strips
   (julienne) and reserve.
3. Cut picholine olives into wedges. Combine olives with julienned pepper and reserve.

When ready to serve:
1. Prepare grill. If vinaigrette has been stored in refrigerator, remove it and bring to room temperature.
2. Brush bread slices with remaining three tablespoons of olive oil and grill to toast both sides. Place on
   cutting board and cut into one-inch croutons. Place in large bowl and set aside.
3. Place squid – whole tubes and tentacles – over hot coals. Grill for 1-2 minutes on each side (squid cooks
   very quickly – be careful not to overcook) and remove to a cutting board. Cut tubes into rings. Tentacles
   can be left whole or cut in half if large. Add all squid to bowl with grilled croutons and add reserved
   julienned pepper and olives.
4. Place arugula in another bowl.
5. Whisk the vinaigrette well and add about three tablespoons, more if desired, to the arugula and toss well
   to coat. Divide arugula onto six room temperature salad plates.
6. Add quarter cup of vinaigrette to the squid and bread mixture and toss well to combine. Divide squid among plates on top of the arugula. Serve immediately.

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