



JOHNSON & WALES UNIVERSITY

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 teaspoon ground ancho chili
- 1/8 teaspoon cayenne
- ¼ teaspoon freshly ground black pepper
- Salt to taste
- ¼ teaspoon finely grated orange zest
- 1 cup + 3 tablespoons extra virgin olive oil

For the garnish:

- 1 sweet red pepper, julienned
- ½ cup pitted picholine, or other green olives
- 6 1-inch slices fresh Italian style bread
- 1½ 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 if 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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Chef Maureen Pothier joined the Johnson & Wales University College of Culinary Arts faculty in 1997, later becoming a department chair. She is co-chair of the Farm Fresh RI board of directors and active in the development of the organization's food hub campus in Providence. She has been a past-president of the Women Chefs and Restaurateurs (WCR).

This recipe was created by Chef Pothier and her husband, Paul Inveen. It was a fan favorite at their former Bluepoint Oyster Bar & Restaurant in Providence, R.I. (1978-1996).