



# Pomp *and* Circumstance

**T**he months of May and June usher in the pomp and circumstance of graduation ceremonies. I believe that the commencements of 2021 warrant some extra special ingredients. My seafood salad recipe included in this month's column showcases several specialty items, including jumbo lump crabmeat and trout roe. A very simple dish to prepare and assemble, the salad makes for an ideal graduation lunch or brunch.



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## *Celebratory Seafood Salad*

### Ingredients:

- 1 dozen jumbo shrimp
- 1 pound cleaned squid tubes
- 4 ounces watercress
- 4 ounces baby arugula
- 2 heads Belgian Endive
- Champagne vinegar
- Extra virgin olive oil
- 1 pound jumbo lump crabmeat (ideally from Maryland)
- 4 hard boiled eggs, halved
- 2 ripe avocados, sliced
- 100 grams trout or salmon caviar (preferably trout roe from Russ & Daughters or Fulton Fish Market, both available for online ordering)
- 8 ounces blue cheese (preferably a dense yet creamy one like Maytag Blue from Iowa)
- 6 rainbow radishes, thinly sliced
- 2 lemons, cut into wedges
- Sea salt
- Fresh ground pepper
- Fresh horseradish and cocktail sauce

Clean, peel, and devein the shrimp. Fill a large pan with just enough water to skim the bottom of a steamer. Cover and bring to a boil. Reduce to a low boil and add the shrimp to the basket. Cover and steam for 2-3 minutes, or until the shrimp are opaque. Transfer the shrimp to a bowl of ice and cold water to cool. Remove and pat dry.

Slice the squid into rings, about 1/3-inch thick, using kitchen shears. Bring a large pot of water to a boil. Cook the squid in the boiling water until opaque, from 45 to 60 seconds. Using a wire skimmer, also known as a Spider Skimmer, transfer to a bowl of ice and cold water to cool. Remove and pat dry.

If not already washed, clean the lettuces. Combine the watercress and arugula to form a bed on a large oval platter. Nestle the endive leaves around the perimeter with the root side down. Drizzle lightly with champagne vinegar and olive oil.

Place the crabmeat in a row lengthwise down the center of the serving dish. On one side, line up the shrimp, and on the other side, the squid rings. Next to the shrimp, form a row with the hard-boiled eggs. Next to the squid, line up the avocado slices. Continuing to move outward, arrange the roe on top of the eggs and slices of the blue cheese on the side of the avocados. Add the lemon wedges around the edges. Scatter radish slices attractively around the platter. Drizzle lightly with olive oil and freshly squeezed lemon juice. Season with salt and fresh ground pepper.

Serve the horseradish and cocktail sauce as accompaniments. I recommend my new favorite horseradish, Holy Schmitt's. The Schmitt family farm has been harvesting horseradish on the East End of Long Island for over 150 years. So fresh and zingy, their horseradish flavors include beet and mustard. One of their jars is a refrigerator staple.

Pair with a nicely chilled, sparkling wine. As you know from previous articles, one of my top choices is the Blanc de Blanc from New Mexico's Gruet Winery. Lemony in color, this sparkling's nose of brioche and palate of green apple and honeysuckle make it a perfect pairing for seafood. ([www.gruetwinery.com](http://www.gruetwinery.com)) Alternatively, Napa Valley's Domaine Chandon produces its classic Brut with a crisp finish and pear and citrus notes. This iconic California sparkling is an excellent choice for shellfish. ([www.chandon.com](http://www.chandon.com))

To all the 2021 graduates, wishing you the best as your journey commences. 