Grilled Rhode Island Calamari and Potato Salad
Recipe by: Chef Bill Idell
Yield: 10 servings

Ingredients:
2 pounds Rhode Island calamari
1 pound red bliss potatoes, cooked and quartered
1 cup Kalamata olives, chopped
2 tablespoons capers
1 cup yellow pear tomatoes, halved
½ cup fresh parsley, washed and chopped
2 heads Romaine lettuce leaves, washed
1 cup olive oil
2 teaspoons kosher salt
1 teaspoon fresh ground black pepper

For the dressing:
1 tablespoon lemon zest, chopped
6 tablespoons lemon juice
1 tablespoon fresh thyme, chopped
2 tablespoons honey
2 tablespoons shallots, finely diced
1 cup olive oil
2 tablespoons extra virgin olive oil
2 teaspoons kosher salt
1 teaspoon fresh ground black pepper

Method of preparation:
1. Toss the whole calamari bodies and tentacles with oil, salt and pepper. Grill them over high heat, until firm and slightly charred. Slice the bodies on an angle into pieces that are about ½ inch long. Set aside.
2. Pour the lemon zest and juice, thyme, honey and shallots into the base of a blender. Blend until mixed and then slowly drizzle in the blended oil and then the extra virgin olive oil. Season with salt and pepper.
3. Toss the grilled calamari bodies with all of the remaining ingredients and enough vinaigrette to thoroughly coat the mixture. Taste and adjust the seasoning with salt and pepper.
4. Place the mixture on top of the romaine lettuce leaves, drizzle the lettuce with vinaigrette and garnish the salad with the grilled calamari tentacles.