



MATTHEW DILLON

Grilled Squid with Miner's Lettuce Salad and Green Sauce

ACTIVE: 1 HR; TOTAL: 3 HR

4 FIRST-COURSE SERVINGS

Matthew Dillon makes this recipe with octopus, but it's also super with squid, which cooks more quickly and is easier to find. The accompanying green sauce is incredible: It's loaded with flavor from anchovies and capers and an abundance of fresh herbs, and it's terrific on everything from seafood to pork to chicken.

SQUID

Finely grated zest and juice of 1 lemon

- 1 garlic clove, minced
- 1 teaspoon pimentón de la Vera (smoked Spanish paprika)
- ¼ cup extra-virgin olive oil
- ¼ cup chopped flat-leaf parsley
- 1 pound cleaned small squid bodies

Salt

GREEN SAUCE

- 4 anchovy fillets, chopped
- 2 tablespoons drained capers
- 1 medium shallot, chopped
- 1 large garlic clove, chopped
- 1½ cups flat-leaf parsley
- ½ cup mint leaves
- ½ cup minced chives

Finely grated zest and juice of 1 lemon

- ½ cup extra-virgin olive oil

Salt and freshly ground pepper

SALAD

- 2 tablespoons fresh lemon juice
- 1 medium shallot, thinly sliced
- ¼ cup extra-virgin olive oil

Salt and freshly ground pepper

- ¼ pound miner's lettuce (see Note) or baby arugula

½ cup cooked chickpeas

¼ cup torn mint leaves

¼ cup flat-leaf parsley

1. PREPARE THE SQUID: In a medium bowl, combine the lemon zest and juice with the garlic, pimentón, olive oil and parsley. Add the squid and toss to coat. Cover and refrigerate for 2 hours.

2. MAKE THE GREEN SAUCE: In a food processor, combine the anchovies with the capers, shallot, garlic, parsley, mint, chives and lemon zest and juice and process until minced. With the machine on, slowly pour in the olive oil. Season the green sauce with salt and pepper.

3. MAKE THE SALAD: In a large bowl, spoon the lemon juice over the shallot and let stand for 10 minutes. Whisk in the olive oil and season with salt and pepper. Add the miner's lettuce, chickpeas, mint and parsley and toss the salad.

4. Meanwhile, light a grill. Remove the squid from the marinade and season with salt. Grill the squid over high heat until it is lightly charred and just cooked, about 2 minutes per side.

5. Mound the salad on 4 plates. Spoon the green sauce onto the plates, top with the grilled squid and serve.

NOTE Miner's lettuce is a delicious and delicate salad green that's also commonly known as winter purslane. Look for it at farmers' markets.

MAKE AHEAD The green sauce can be refrigerated for up to 3 days. Bring to room temperature before serving.

WINE Seafood like squid and octopus and herby sauces like the one here both go perfectly with New Zealand Sauvignon Blanc, because the wine's bright, citrusy fruit typically has a distinctive herbal edge. Two excellent choices to look for are the grapefruity 2006 Goose Bay and the peppery 2006 Pencarrow.