

Lobster and Shells

adapted from Ina Garten, How Easy is That?

Kosher salt

olive oil

1 pound small pasta shells, such as Ronzoni

Kernels from 8 ears of corn (about 6 cups) cooked, or about 1 1/2 small bags frozen corn*

12 scallions, white and green parts, thinly sliced

2 yellow or orange or red bell peppers, seeded and small-diced

2 pints cherry or grape tomatoes, halved

2 pounds cooked fresh lobster meat, medium-diced, about 2 medium size lobster tails

1 1/2 cups Best Foods or Hellman's mayonnaise

1 cup sour cream, regular or light*

1/2 cup freshly squeezed lemon juice (2-4 lemons, depending on how juicy)

Freshly ground black pepper

1/4-1/2 cup minced fresh dill*

Bring a large pot of water to a boil and add 2 tablespoons of salt and some olive oil. Add the pasta and cook it for 8 to 10 minutes, until al dente. Drain the pasta pour into a large mixing bowl. Add the frozen corn. Add the scallions, diced pepper, tomatoes, and lobster, tossing gently to combine. Allow to cool slightly.

In a small bowl, whisk together the mayonnaise, sour cream, lemon juice, 4 teaspoons salt, and 2 teaspoons pepper until smooth. Pour over the pasta and mix well to bind the ingredients. Stir in the dill. Cover with plastic wrap and chill for up to 6 hours to allow the flavors to develop. Check the seasonings and serve chilled or at room temperature.

Tips:

-*Fresh corn is always best. Cook the cobs of corn for about 4 minutes in a pot of boiling water. Cut the corn off the cob and let cool before adding to the salad. If fresh is unavailable, use frozen corn, unthawed. The corn will thaw in the salad and help keep the rest of the salad ingredients cool.

-*Sour Cream-I used regular sour cream, but thought the dressing was a bit heavy. This salad could use a little lightening up, next time I make it I will use light sour cream.

-If you make this ahead of time and set in the fridge, you may need to thin the dressing a bit by whisking in a tablespoon or two of milk.

-Fresh dill- If at all possible, use fresh dill. If fresh is not available, 1 tablespoon of dried dill will work.