



Where Seattle Goes For Seafood

Presents

TEQUILA LIME MUSSELS

Serves 2

1 lb	Blue mussels
1/2 oz.	Jalapeno peppers cut into rings
2 tbsp	Sherry
1/4 cup	Clam juice
1 tsp	Garlic minced
1 oz.	Whole butter
1/4 cup	Heavy cream
1 tbsp	Cilantro minced
1 tbsp	Tequila (gold)
2 each	Lime wedges

Instructions:

1. Combine all ingredients into a saucepot and place a lid on top to cover.
2. Heat over medium until the mussels open completely and the liquid has come to a boil.
3. Place in a serving dish and serve with bread for dipping.

SPICY CRAB CHOWDER

Serves 12

1qt + 1 cup	Crab Stock (for home use, use Knorr's prepared store bought crab base mix)
14 oz.	Red Bell Pepper (small dice)
4 lb 4 oz.	Red Potato (small dice, and pre-cooked until fork tender either steam or boil)
1 qt	Heavy Cream
1/2 tsp	Cayenne Pepper
1 tbsp	Store bought Cajun Spice
1 tsp	Coarse Black Pepper
1 cup	All Purpose Flour
3 1/2 fl oz.	Dry Sherry
3/4 tsp	Chili Oil
1 1/2 oz.	Knorr Crab Base
1 1/4 lb	Fresh cut Corn
1/4 lb	Butter

Instructions:

1. In a very large thick bottom pan melt butter, then sauté peppers just to soften.
2. Whisk in flour to create a roux, then deglaze with sherry.
3. Slowly add cream by whisking lightly. Do not add too fast and keep the mixture smooth.
4. Slowly add stock continuing to whisk. Keep mixture smooth.
5. Add the rest of the ingredients and mix until all ingredients are incorporated and the mixture is smooth.

BAKED GARLIC OYSTERS EN CROUTE

Serves 4

8 oz. wt.	Rock salt
12 each	Oysters on the half shell, medium size
6 oz.	Garlic butter (see recipe below)
6 oz.	Puff pastry (may be purchased at specialty stores or see recipe below)

Instructions:

1. Layer rock salt on a ovenproof pan.
2. Place the shucked oysters on top of the rock salt.
3. Top each oyster with 1/2 oz of the garlic butter.
4. Roll out 1/2 oz of puff pastry dough for each oyster and stretch the dough to cover the entire oyster and shell.
5. Lightly brush pastry dough with egg wash and place in a 350°F oven for about 8 minutes and the puff pastry is golden brown.
6. Transfer to a serving platter and serve with lemon wedges.

Garlic Butter

Makes 1 1/2 lb.

1 lb	Whole salted butter
1/2 lb	Garlic (minced fine)
4 1/2 tbsp	Parsley (chopped fine)
1 1/2 tbsp	Green onion (chopped fine)
3/4 tsp	Granulated garlic
1/4 tsp	Ground white pepper

Instructions:

1. Lightly sauté minced garlic, then place in Hobart.
2. Place all ingredients in stand mixer with paddle attachment.
3. Mix on #1 speed for two minutes. Scrape down sides of bowl.
4. Mix on #2 speed for 3 minutes or until all ingredients are thoroughly dispersed.

Puff Pastry

1/2 lb	Cake flour
2 lb	Bread flour
4 oz.	Butter (soft)
2 lb	Above sifted flour
20 oz wt.	Cold water
2 1/4 lb	Butter (unsalted)
8 oz.	Above sifted flour

Instructions:

1. Sift the cake and bread flours together.
2. Rub 4 oz. of butter into 1 lb. flour mixture.

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3. Add the water and knead to a smooth dough.
4. Place the dough in a refrigerator to relax.
5. Combine 2 1/4 lb. of unsalted butter with the remaining 1 lb. flour mixture and knead until smooth.
6. Place butter onto a sheet of parchment paper and roll out into a square the size of the width of a sheet pan and cool but do not allow to become cold and brittle.
7. Roll water dough out into a rectangle the size of a sheet pan.
8. Place the butter sheet on top of the rolled dough leaving 1/3 of the dough uncovered.
9. Three fold the dough together and seal the edges.
10. Turn the dough 90 degrees and roll again to the size of a sheet pan again.
11. Three fold the dough again and place on a sheet tray and allow to rest for 20 minutes.
12. Roll the dough again to the size of a sheet pan and repeat the process again.
13. For use in the oyster recipe cut a 1/2 oz square about 1 1/2 inch by 1 1/2 inch.

CHORIZO PEPPER CLAMS

12 oz.	Manila Clams (washed)
1 oz.	Bell Peppers (finely diced)
1 oz.	Sherry
3 fl oz.	Clam Juice
1 tsp	Garlic (minced)
1 oz.	Butter
2 fl oz.	Heavy Cream
1/2 oz.	Tequila (we use Jose Cuervo)
1 wedge	Lime
2 oz.	Chorizo Sausage (precooked)

Instructions:

1. Place clams, peppers, sherry, clam juice, garlic, butter, heavy cream, chorizo, and Tequila in small pot.
2. Cover and cook until clams are done. (Discard any unopened clams.)

COCONUT MILK POACHED MUSSEL SALAD AND SPICY SAFFRON CURRY CREAM DRESSING

Serves 4

2 lb	Fresh clean de-bearded Pacific mussels (poached and picked before picking)
1 lb	New Zealand green lip mussels
2 cups	Pulled spaghetti squash meat
1 cup	Shaved fennel bulb
3 cups	Saffron curry dressing
3 tbsp	Fennel greens picked
3 tbsp	Fresh chopped chives
As needed	Kosher salt and fresh ground black pepper
1 each	8 to 12 oz can (coconut milk can) with both ends removed with a can opener

Instructions:

1. Place in a bowl and toss together the picked pacific mussels, squash, fennel, fennel greens, chives, ½ cup of dressing, and salt and pepper to your taste.
2. Place the can on the plate where you want the salad to go and put one cup of the salad into it then pack it down.
3. Carefully remove the can, spoon the dressing over and around the salad as you wish, and arrange 5 or six of the green lip mussels around the outside.
4. Garnish the top with a picked mussel or two and a fennel green sprig.

Coconut Poached Mussels

Serves 4

2 lb	Fresh clean de-bearded pacific mussels
1 lb	New Zealand green lip mussels
1 can	Coconut milk
As needed	Clam nectar
1/4 cup	Ginger root sliced
1/4 cup	Garlic cloves crushed
1/4 cup	Cilantro
3 tbsp	Red curry paste
1/4 cup	Green onions chopped
2 tsp	Cardamom
1 tbsp	Salt

Instructions:

1. Place all ingredients in a pot and bring to a boil.
2. As soon as the mussels open remove to a shallow container and let cool.
3. Refrigerate over night then pick the meats out go the pacific mussels. Leave the meat in the green lip mussels for presentation.

Spaghetti Squash

Makes 1 quart

1 each Spaghetti Squash
2 tbsp Peanut oil
As needed Kosher salt and black pepper

Instructions:

1. Cut tips off squash then cut in half length wise and scrape out seeds and pulp with a spoon.
2. Rub the inside with oil and sprinkle with salt and pepper then lay cut sides down on a baking dish.
3. Bake at 375 degrees for 50 minutes then remove and cool completely.
4. Remove the flesh with a fork and separate the individual strands by hand.

Saffron Curry Cream Dressing

Makes 3 3/4 cups

1 cup Peanut oil
1 tsp Saffron
1 tbsp Red curry paste
1 cup Heavy cream
1 cup Rice wine vinegar
1/2 cup Fresh lime juice
4 tbsp Dijon mustard
2 tbsp Granulated white or palm sugar
To taste Kosher salt and white pepper

Instructions:

1. Heat the oil briefly over medium heat in a sauce pan and remove from heat.
2. Add the saffron and curry paste, stir until paste is incorporated, and let steep for a couple minutes.
3. Place all other ingredients into a bowl or food processor and while whisking or running processor add the oil in a slow steady stream.
4. Reserve for service.

ELLIOTT'S OYSTER STEW

Serves 4

2 oz.	Butter
4 tbsp	Shallots, chopped fine
16 each	Oysters (yearling, pre shucked)
1 quart	Oyster cream (*see recipe below)
16 each	Brioche croutons (1 inch by 1 inch square, see recipe below)
4 tsp	Pepper bacon, cooked and cut in bias strips
1 tsp	Parsley, chopped fine
2 oz.	Butter

Instructions:

1. Melt butter in a large sauce pan, add shallots and sweat.
2. Add the oysters and cook until they slightly begin to curl.
3. Ladle in oyster cream and bring to a boil.
4. Ladle equally into serving dishes and garnish with brioche croutons, bacon, chopped parsley, and butter. Serve immediately.

Oyster Cream

Makes 1 quart

3 cups	heavy cream
1 1/2 cup	clam juice
1 tsp	Worcestershire sauce
1 tsp	Tobasco sauce
1/4 tsp	celery salt
1/4 tsp	pepper
1/4 tsp	salt

Instructions:

Combine all ingredients and mix well. Set aside for use in the oyster stew preparation.

Brioche Croutons

1/2 lb	Brioche bread
2 fl oz.	Melted butter

Instructions:

1. Cut the brioche bread into 1' x 1' square and toss with the melted butter.
2. Place the squares onto baking pan and bake until golden brown.
3. Remove from the oven and set aside for garnish.

MEXICAN WHITE PRAWNS WITH MOLE

Mole

1 1/4 oz.	Ground Ancho Chile
1/4 oz.	Ground Guajillo pepper
1 each	Roma tomatoes
1 each	Tomatillo
1 each	Jalapeño pepper
1 tbsp	Butter
1 oz.	Garlic
1 1/2 oz.	Onion (chopped)
1/2 tsp	Ground cinnamon
1/2 tsp	Ground cloves
1/4 tsp	Black pepper
1/4 tsp	Ground ginger
1/4 tsp	Golden raisins
1/4 cup	Peanuts
1 each	Corn tortilla (torn into small pieces)
1 oz.	Sesame seed
2 oz.	Toasted almonds
1 1/4 pt	Chicken broth
1 oz.	Ibarra Mexican chocolate melted
3/4 tsp	Salt

Instructions:

1. Char tomato, tomatillo, and jalapeno until black.
2. Melt butter in saucepan over medium heat in a medium size saucepan.
3. Add onions and garlic, sauté until golden brown.
4. Add the cinnamon, cloves, black pepper, ginger, raisins, peanuts and corn tortilla.
5. Cook for 2 minutes, stirring constantly.
6. Add chicken stock and the salt bring to a boil.
7. Turn the heat down to a simmer and let cook for 30 minutes.
8. Remove from the saucepan from the heat and add in the chocolate.
9. Let the mixture cool slightly then blend (A blender is the recommended tool for this. A Cuisinart will not yield a smooth sauce).
10. Be careful not to fill the blender more than 1/3 of the way full. You may need to blend in batches.
11. Cool and place in refrigerator.

Prawns

16 each	Mexican white prawns
1/2 cup	Olive oil
2 tbsp	Salt and pepper

Instructions:

1. Preheat your grill or broiler.
2. Clean prawns by removing shell and cutting a 1/8th inch cut in the back of the prawn.
3. Remove the "sand track" that runs along the back of the prawn and set aside to grill.

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4. When all the prawns are cleaned cover them in oil and season them with the salt and pepper.
5. Place on hot grill until cooked through—turning once.
6. Reheat mole sauce while prawns are grilling.
7. Place prawns onto serving platter and top with mole sauce.
8. Garnish as desired and serve.

PAN FRIED OYSTERS WITH JACK DANIEL'S SAUCE

Serves 4

36	Extra small oysters
3/4 cup	Cooking oil (such as Crisco)
1 cup	Flour
2 tsp	Kosher or good quality sea salt
1/2 tsp	Black pepper, fresh cracked
3/4 cup	Jack Daniel's Sauce (see recipe below)

Instructions:

1. Mix flour, salt and pepper together.
2. Heat cooking oil until very hot in a flat sauté pan.
3. Dredge oysters in seasoned flour, shaking off any excess and place in the hot oil. Cook oysters until edges start to curl.
4. Flip the oysters over and continue to cook until crispy and golden brown.
5. Remove from heat and drain. Serve immediately with warm Jack Daniel's Sauce.

Jack Daniel's Sauce

Makes 1 cup

1/4 cup	Dijon Mustard
1 1/2 tbsp	soy sauce
1/4 cup	Jack Daniel's Bourbon
2 tsp	Worcestershire sauce
1/3 cup	brown sugar

Instructions:

1. Blend together all ingredients in a saucepan and heat until the sugar has melted.
2. Serve warm.