



Clam Chowder

INGREDIENTS:

- 3/4 pound bacon, chopped
- 2 cups chopped leeks (white part only, well washed)
- 1 cup chopped celery
- 1 cup chopped carrots
- Salt and freshly ground black pepper to taste
- 6 Bay leaves
- 3/4 cup bleached all-purpose flour
- 8 cups clam juice
- 1 1/2 pounds Idaho potatoes, peeled and quartered
- 1 cup fresh sweet corn kernels (from 1 medium-size ear)
- 1 cup heavy cream
- 1/2 cup finely chopped fresh parsley leaves
- 4 pounds littleneck clams, shucked with liquor reserved
- Oyster crackers

DIRECTIONS:

1. In a large stockpot, over medium heat, fry the bacon until crisp.
2. Stir in the leeks, celery, and carrots, season with salt and pepper, and add bay leaves. Cook, stirring, until the vegetables are soft and tender, about 10 minutes.
3. Stir in the flour and cook for 10 minutes, stirring occasionally.
4. Add the clam juice, potatoes, and corn, season with salt and pepper, reduce the heat to medium-low, and simmer until the potatoes are fork tender, about 15 minutes.
5. Add the cream, parsley, and clams and their liquor and simmer for 5 minutes.
6. Remove the bay leaves. Ladle into soup bowls and serve hot with oyster crackers.



Shrimp Scampi with Linguini

INGREDIENTS:

SERVES 4-6

- 1 pound linguini
- 4 tablespoons butter
- 4 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 shallots, finely diced
- 2 cloves garlic, minced
- Pinch red pepper flakes, optional
- 1 pound shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 1/2 cup dry white wine
- Juice of 1 lemon
- 1/4 cup finely chopped parsley leaves

DIRECTIONS:

1. For the pasta, put a large pot of water on the stove to boil. When it has come to the boil, add a couple of tablespoons of salt and the linguini. Stir to make sure the pasta separates; cover. When the water returns to a boil, cook for about 6 to 8 minutes or until the pasta is not quite done. Drain the pasta.
2. Meanwhile, in a large skillet, melt 2 tablespoons butter in 2 tablespoons olive oil over medium-high heat. Sauté the shallots, garlic, and red pepper flakes (if using) until the shallots are translucent, about 3 to 4 minutes. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2 to 3 minutes. Remove the shrimp from the pan; set aside and keep warm. Add wine and lemon juice and bring to a boil. Add 2 tablespoons butter and 2 tablespoons oil. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta. Stir well and season with salt and pepper. Drizzle over a bit more olive oil and serve immediately.



Crab Cakes

INGREDIENTS:

- 1 lb large lump crabmeat, picked over
- 1 cup crushed saltines
- 1/2 cup mayonnaise
- 1 egg
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 dash Tabasco sauce
- vegetable oil
- Salt and pepper

TARTAR SAUCE

- 1 cup mayonnaise
- 1/2 cup finely chopped dill pickle
- 1 tablespoon minced shallot
- Lemon juice
- 2 tablespoons chopped parsley
- salt and pepper

REMOULADE

- 1 cup of mayo
- 1/3 cup of ketchup
- Minced pickles
- 1 clove of garlic minced
- 1 shallot minced
- 2 tablespoons of chopped parsley
- Salt and pepper to taste (optional)

DIRECTIONS:

1. In a large bowl, mix together all ingredients, except for vegetable oil. Shape into patties do not overwork and shape them as loose as possible.
2. Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 minutes.
3. Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Alternatively, you can drizzle with olive oil and broil until golden brown 4-5 minutes until golden. Serve warm with tartar or remoulade sauce.

TARTAR SAUCE

Mix all ingredients and chill until ready to serve.