

CURRENTS

What's On Our Radar This Month

DOCK TO DELICIOUS

Seven classic seafood dishes famously anchored in their home waters get new life in the hands of the coast's hottest chefs

A lobster boat in the fishing village of Rockport, Massachusetts

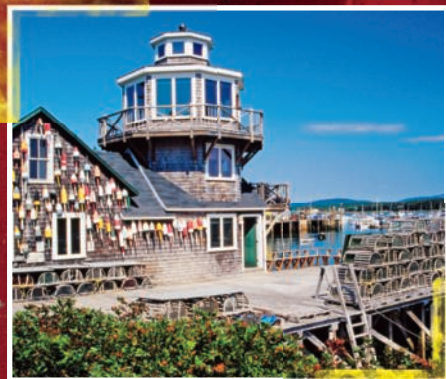
BY JENNIFER V. COLE

October 2016 COASTAL LIVING 7



MAINE LOBSTER ROLL

YOU COULD SAY Mainers developed the lobster roll as a result of their Yankee sensibilities. After an ambitious seaside bake, where cooks might build a fire in a sand pit to steam lobsters between layers of wet seaweed, there are often leftovers. Not ones to let anything go to waste, the pragmatic folks of Maine combine that sweet tail and claw meat with mayo and celery, and stuff it into a griddled split-top bun. Think of it as the Pine Tree State's ever-more-delicious answer to a meatloaf sandwich.



BUYER'S GUIDE

If you're not lucky enough to be pulling your lobster from a coastal Maine dockside operation (where it's pretty much a sure thing that every creature is super fresh), you can still buy lobster from your supermarket's tank. To make sure you're getting a fresh lobster, look for active ones with long antennae. Clipped antennae indicate they've been in a crowded tank for a while.

SOFT-SHELL ... LOBSTER?

Called "shedders," soft-shell lobsters are ones that have just molted and are in a growing phase. They're considered to have sweeter, more tender meat, and are generally caught from July through November.

LOBSTER TRIVIA

- There are more than 7,000 licensed lobstermen in Maine, and they catch about 120 million pounds of lobster annually.
- Every lobsterman in the state has a unique color scheme for his or her buoys.
- No matter their original color—blue, blue-green, yellow, or red—lobsters turn

BROWN BUTTER LOBSTER ROLLS

See recipe on p. 95.



CHEFS

Andrew Taylor & Mike Wiley
RESTAURANT
Eventide Oyster Co., Portland, ME

Having grown up spending summer family vacations in coastal Maine, Taylor and Wiley pay tribute to local tradition (with a twist) at Eventide. They forgo the traditional roll in favor of a slightly sweet, housemade steamed bun and a nutty, brown butter vinaigrette. Since debuting in 2012, their Brown Butter Lobster Roll has become such a hit they've trademarked it.

red when cooked. The one exception is the white (albino) lobster, which doesn't change color at all.

- Most Maine lobsters are caught between June and December.
- Lobsters were originally caught by hand. Using traps didn't become popular until the mid-19th century.

NEW ENGLAND CLAM CHOWDER

TRADITIONAL CHOWDER needs three things: salt pork (a carryover from sailors who plied the Atlantic centuries ago); rich, fresh cream; and, of course, clams. New England's frigid waters produce large, hard-shell clams (also called quahogs) with especially sweet meat. When the trifecta comes together, you get a dish that goes right to the farming and seafaring heart of the Northeast, an area that prizes its history as much as its food.

THE CRUCIAL CHOWDER CRACKER

Oyster crackers, created in the 19th century to add crunch to oyster stew, do the same favor for creamy chowders. And for chefs who grew up in New England, those little round bites that are slightly less salty than a saltine are a must. O.T.C. Oyster & Soup Crackers has been a local favorite since 1848.

THE TIME MAINE TRIED TO BAN TOMATOES

When tomato-based Manhattan clam chowder caught on in the 1930s,

Maine state representative Cleveland Sleeper introduced a bill in the local legislature, writes author Eleanor Early, to "make it illegal as well as a culinary offense to introduce tomatoes to clam chowder."

CHOWDER TRIVIA

- The word itself is thought to have come from the French *chaudière*, or cauldron. Some theories point to the English word "jowter," for fish peddler.
- Mark your calendar: National New England Clam Chowder Day is January 21, 2017.

CHOWDER'S MOBY-DICK MOMENT

"But when that smoking chowder came in, the mystery was delightfully explained. Oh, sweet friends! hearken to me. It was made of small juicy clams, scarcely bigger than hazelnuts, mixed with pounded ship biscuit, and salted pork cut up into little flakes; the whole enriched with butter, and plentifully seasoned with pepper and salt."
—Herman Melville, *Moby-Dick*

CLAM-AND-CORN CHOWDER

See recipe on p. 96.



CHEF

Matt Jennings

RESTAURANT

Townsmen, Boston, MA

Raised in a family of cooks in the Boston area, Jennings grew up eating his mother's rustic takes on stews, soups, and chowders.

Now, at his lively brasserie in downtown Boston, the chef riffs on the classic by adding squid, an oft-overlooked indigenous ingredient in New England's basket of tricks. In this recipe, Jennings sticks to tradition but adds dimension with sweet corn and jalapeño for heat.

Though any fresh clams will work, he uses a mix of cherrystones, littlenecks, and topnecks.



WHAT TO
DRINK

BEER Secret Stairs Boston Stout from Boston's Trillium Brewing Company
WINE Agro de Bazán Granbazán Ambar

MARYLAND CRAB CAKE

IN MARYLAND, April through November means one thing: crabs. For generations, friends and family have gathered around long tables, mallets in hand, ready to crack the Chesapeake crustaceans, fragrant with Old Bay. At backyard parties and crab shacks stretching from Annapolis to Baltimore to the Eastern Shore, these hands-on feasts usually call for a steady supply of beer, whole blue crabs, pots of crab stew, and the almighty crab cake. Though variations abound—and the debate between pan sautéing and deep frying may never be settled—purists insist on lump meat, minimal filler (the Eastern Shore favors white bread; Baltimore, crackers), and bare-bones but high-quality seasonings (mustard, mayo, Old Bay or J.O. Spice, lemon, and Worcestershire). You want to taste the crab.

SMOKED CRAB CAKES

See recipe on p. 96.



CHEF

Nancy Longo

RESTAURANT

Pierpoint Restaurant, Baltimore, MD

Since the 1980s, native Marylander Nancy Longo has been a student of and advocate for the historic foods of the Mid-Atlantic, favoring ingredients such as rockfish, oysters, duck, and certainly crab at her lauded Fells Point restaurant. With a nod to the Colonial tradition of smoking and hearth cooking, Longo developed a smoked crab cake at Pierpoint that stays true to the old timers' purist mandate.

A TUNEFUL TRADITION

• Singing hymns and other songs while separating the meat in a crab-picking house was a longstanding tradition on the Eastern Shore to accompany the repetitive motion of the work and to alleviate boredom.

CRAB TRIVIA

- Male blue crabs are known as "jimmies," and mature females are called "sooks."
- The blue crab's scientific name—*Callinectes sapidus*—translated from Latin means "beautiful savory swimmer."
- In the Chesapeake Bay, males prefer the fresher waters and upper tributaries of Maryland, while females like the saltier waters in Virginia.

BUYER'S GUIDE

Crab isn't cheap, and making crab cakes calls for investing in the best: jumbo lump crab. Backfin crab may be cheaper (and does include some lump pieces), but with mostly broken body meat, it's better used in casseroles.



LOWCOUNTRY OYSTER ROAST



THROUGHOUT this region, time is often marked by “oyster season” and “not oyster season.” And though farming practices and modern conveniences like refrigeration have changed the “months with an R” rule, the Lowcountry oyster roast is decidedly a winter tradition. Beneath a large piece of sheet metal supported by masonry blocks, revelers build a fire. On top, they place a single layer of oysters (traditionalists prefer

wild clusters) that get covered in burlap sacks soaked in seawater. After about 10 minutes (just long enough to weaken the hinge—and get a beer going), the roasted oysters are poured onto a table alongside a variety of sauces from cocktail to Tabasco. That’s where the shucking frenzy begins. Get them while they’re hot!

THE WORLD IS YOUR OYSTER

Farmed or wild, long blades or deep cups, singles or clusters—there are no rules about what style of oyster is right to roast. Go local if you can, but the rest is up to your personal taste.

BUYER'S GUIDE

According to Julie Qiu, author of the popular “In a Half Shell” blog (inahalfshell.com), the best place to buy oysters is through the farmers themselves. If farmers don’t sell in your town, consider ordering online. (East Coast: shop.islandcreekoysters.com. West Coast: hamahamaoysters.com.) If you’re at the seafood counter at your local market, remember these tips:

- Ask to sample one to check for any off flavors.
- Ask to hand-pick your purchase, and try to select the heavy ones (an indication that it has a lot of meat or is holding more sea water).
- Eye your oysters carefully to make sure they’re all still alive. (The shells of dead oysters are usually open and won’t close when tapped.)

SHUCK? YEAH!

While roasting makes oysters easier to open, they’ll still need shucking, and that means you need a shucking knife. (Other small knives aren’t built for the task.) The Georgia Oyster Knife, hand-forged in Savannah and inspired

by a historic design, also features a bottle opener, so the whole party just got better (\$29 at georgiaoysterknife.com).

OYSTER TRIVIA

- The Lowcountry Oyster Festival in South Carolina is the world’s largest festival of its kind. Expect more than 80,000 pounds of bivalves to be shucked on January 29, 2017.
- While all the oysters that grow wild on the Atlantic coast are the same species (*Crassostrea virginica*), Lowcountry oysters grow on creek and river banks in the zone between high and low tides, and tend to have a super briny and sometimes nutty flavor.

OYSTER ROAST WITH GARLIC-PARSLEY BUTTER

See recipe on p. 97.



CHEF

Mashama Bailey
RESTAURANT
The Grey, Savannah, GA

In the side yard of The Grey, Bailey regularly hosts family-style feasts, often roasting whole hogs for picnic affairs. Now and then, especially around New Year’s, look for her to fire up her grill, with its adjustable platforms, to roast local Harris Neck oysters, bringing the Lowcountry’s home-cooking tradition to an avid dining public.



BEER Gose from Mount Pleasant, South Carolina’s Westbrook Brewing Co.
WINE 2014 Bow & Arrow Willamette Valley Melon de Bourgogne



GULF ROYAL RED SHRIMP

FOUND 60 MILES offshore in deep, cool waters, royal reds are the kings of Gulf shrimp, prized for their lobster-sweet meat. Unlike most raw shrimp, which are gray, royal reds emerge from the sea a brilliant crimson color. Throughout the Florida Panhandle and along the Alabama coast, you'll find the oversize prawns at restaurants and fish shacks alike; when the boats are bringing them in, chefs and home cooks stock up on what they can get their hands on. At the state line—straddling Flora-Bama dive bar right on the beachfront, you can pick up a couple of pounds perfectly steamed to order, served simply with melted butter—the only condiment you need.

BUYER'S GUIDE

Royal reds are caught so far out, fishermen freeze them immediately. If yours aren't frozen, they've already thawed, and you need to cook them that day.

HOLD THE SALT

Royal reds can be substituted for brown shrimp in any recipe, but tend to have a natural saltiness that means you can lay off the shaker.

ROYAL RED TRIVIA

- Royal reds are found from Massachusetts through the Gulf and Caribbean all the way to French Guiana, but always in waters between 800 and 1,500 feet deep.
- The sweet spots of royal red harvest in the Gulf are in the Florida Straits off the Dry Tortugas and off the Mississippi River Delta.
- Many Gulf Coast restaurants serve royal reds but don't list them

GRILLED ROYAL REDS WITH LEMONY GARLIC BUTTER

See recipe on p. 97.



CHEF

Bill Briand

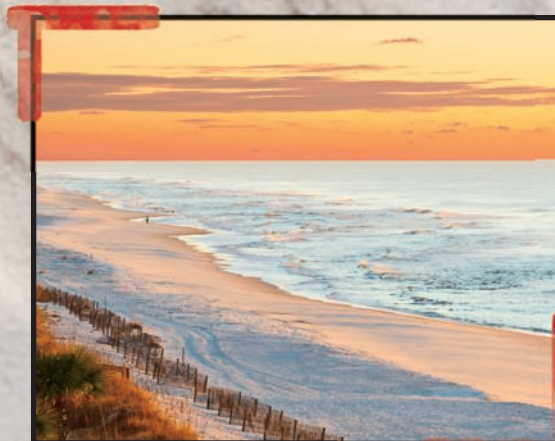
RESTAURANT

Fisher's at Orange Beach Marina, Orange Beach, AL

Though he grew up the son of a military man and moved every few years, Bill Briand knew he'd found home on the Gulf of Mexico when he hit New Orleans in eighth grade and started going after redfish and sea trout. On his rare days off from helping the kitchen at Fisher's, you'll often find him aboard a fishing boat living that salt life, heading out to chase snapper, wahoo, and king mackerel. For him, royal reds are the perfect gift from the sea and don't require anything more than a dip in lemon, butter, and thyme.

on the menu—so don't be afraid to ask.

- While available all year, royal red season runs from late summer through the end of fall—September is considered the peak.



BAJA FISH TACO

AS WITH ANY GOOD ORIGIN STORY, the truth isn't always that clear—and maybe not even that important. The fish taco is no different. It's generally said that Japanese seafarers landed on the Baja peninsula and introduced Mexico to the wonders of tempura. Since then, the fried fish taco with creamy mayo and crunchy cabbage has become an obsession stretching from Mexico's Baja California peninsula up the West Coast and beyond. It's spawned everything from food trucks to home taco nights, where the beauty lies in the food's simplicity. The most important thing is getting the best ingredients and freshest fish possible.

BUYER'S GUIDE

When buying fish, sustainability matters. Use the Monterey Bay Aquarium's Seafood Watch app (seafoodwatch.org) to see if your options are good to go, or if there's a better alternative. And stock up on corn tortillas—the classic way to serve a fish taco is in the smaller, whole-grain alternative to flour, using usually two per taco.

FRIED OR GRILLED?

The fresh catch in the original fish tacos that migrated up from the Mexican ports of Ensenada and San Felipe was always fried. So if you want to go authentic, get out the beer batter and the deep fryer.

BAJA FISH TACOS

See recipe on p. 97.



CHEF

Javier Plascencia

RESTAURANT

Bracero Cocina de Raíz, San Diego, CA

Known as the face of Baja cuisine, Tijuana-born Javier Plascencia splits his time between Mexico and Southern California, where his restaurant empire constantly pushes the boundaries on the bright flavors of his native turf. For example, in this recipe for fish tacos, he uses tangy Kewpie mayonnaise in an extra nod to the dish's original Japanese influence, and pan-sears the fish, saving the crunch of frying for toppings such as sea beans.



TACO TIME
See more tasty variations on the classic fish taco (think slaws, salsas, and cremas) at coastalliving.com/fishtacos

* **WHAT TO DRINK**

BEER Fortunate Islands from San Diego's Modern Times Beer
WINE Teutonic Wine Company's Crow Valley Vineyard 2014 Riesling

PACIFIC NORTHWEST SALMON

THE WILD PACIFIC SALMON is indelibly associated with life in the Pacific Northwest. It began with ancient tribal culture (the salmon run—the act of these strong and determined fish fighting upstream from the ocean to spawn—has forever marked celebrations of renewal in Native American tribes) and runs directly to the tables of top restaurants like Erickson's.

A bite of Pacific salmon is an engagement with a region and its way of life; the worlds of ocean, river, and stream; the interplay of species in these delicate ecosystems; and even the personal thrill of reel and capture. And once you've had wild salmon—especially from Pacific Northwest waters—it's hard to imagine eating it any other way.



SLOW-ROASTED SALMON WITH HAZELNUT TARATOR

See recipe on p. 98.



CHEF

Renee Erickson

RESTAURANT

The Whale Wins/The Walrus and The Carpenter, Seattle, WA

This year's James Beard Award winner for the Northwest, Erickson often spotlights the region's piscine hero. She keeps her preparations minimal, letting the natural flavor of the wild fish shine through. Her go-to? Slow-roasting fillets, seasoning them simply with olive oil and sea salt, and topping with a verdant yogurt-and-avocado sauce with garlic and cilantro or a simple ground hazelnut tarator (an Eastern Europe-inspired sauce made from garlic and nuts).

BUYER'S GUIDE

There are five species of wild-caught Pacific salmon, but don't be overwhelmed. Fatty Chinook is ideal for slow roasting, while the bright red-orange sockeye holds its own against bold flavors in other preparations.

SALMON TRIVIA

- Salmon is the third most popular fish eaten in the United States. (Shrimp is No. 1; canned tuna is No. 2.)
- Atlantic salmon (*Salmo salar*) is a different breed from wild Pacific salmon, and is the primary species used in fish farming. Some populations of Atlantic salmon still spawn in rivers on the Atlantic coasts, but those populations have been severely reduced.

THE CHIEF AND THE SALMON

"My strength is from the fish; my blood is from the fish, from the roots and berries. The fish and game are the essence of my life. I was not brought from a foreign country and did not come here. I was put here by the Creator." —Chief Weninock, Yakama Nation, 1915



DOCK TO DELICIOUS

SEVEN SEAFOOD CLASSICS REIMAGINED
BY AMERICA'S HOTTEST COASTAL CHEFS

Brown Butter Lobster Rolls

SERVES 8 **ACTIVE** 15 min. **TOTAL** 15 min.

Steamed Buns (recipe follows)

Brown Butter Vinaigrette (recipe follows)

Lobster Meat (recipe follows)

1 tsp. sea salt

Finely chopped fresh chives

Lemon wedges

Separate buns, and slit the top lengthwise to resemble split-top hot dog buns. Steam buns in a bamboo steamer basket over boiling water until warmed through, about 3 minutes. Meanwhile, stir together Brown Butter Vinaigrette, Lobster Meat, and salt in a large skillet. Cook over medium-low until heated through, about 8 minutes. Divide lobster mixture among warm buns. Top with chopped chives, and serve immediately with lemon wedges.

STEAMED BUNS

MAKES about 15 buns

ACTIVE 20 min.

TOTAL 2 hours, 32 min.

¼ cup granulated sugar

1 cup warm water (110°F)

1 (¼-oz.) envelope active dry yeast

1 Tbsp. instant nonfat dry milk

1 Tbsp. kosher salt

½ tsp. baking powder

¼ tsp. baking soda

3¾ cups (about 15¼ oz.) all-purpose flour

6 Tbsp. unsalted butter, melted

1. Stir together sugar, warm water, yeast, and instant dry milk in bowl of a heavy-duty stand mixer; let sit 3 minutes.

2. Stir together salt, baking powder, baking soda, and 1 cup of the flour in a separate bowl. Add flour mixture to yeast mixture, and beat on low with dough hook until incorporated. Stop mixer, and add 1½ cups flour. Beat on low until incorporated. Gradually add melted butter, beating until incorporated. Increase speed to medium, and gradually add remaining 1¼ cups flour, beating until dough pulls away from sides of bowl.

3. Transfer dough to a lightly floured surface, and knead until dough is completely smooth and slightly tacky to the touch but not sticky, about 10 minutes. (Knead in more flour, if necessary.)

4. Place dough in a lightly greased bowl, and cover with plastic wrap. Let rise in a warm place (80°F to 85°F), free from drafts, until doubled in bulk, about 1 hour.

5. Punch down dough, and shape into 15 (1½-inch) balls. Flatten balls into 3-inch-long logs. Place logs, ½ inch apart, on a parchment paper-lined baking sheet. Cover with plastic wrap, and let rise until doubled in bulk, about 1 hour.

6. Steam buns, in batches, in a covered steamer basket over boiling water until tender, about 12 minutes. Remove basket, and cool, uncovered, 3 minutes. Refrigerate in an airtight container up to 3 days, or freeze up to 2 weeks.

BROWN BUTTER VINAIGRETTE

MAKES 1¼ cups

ACTIVE 10 min.

TOTAL 10 min.

1 cup (8 oz.) salted butter

¼ cup fresh lemon juice

½ tsp. sea salt

Melt butter in a medium saucepan over medium; cook, whisking constantly, until butter is golden brown and fragrant, about 10 minutes. Transfer to a medium bowl, and stir in lemon juice and sea salt.



LOBSTER MEAT

MAKES 8 cups

ACTIVE 45 min.

TOTAL 1 hour

2 Tbsp. white vinegar

4 (1¼-lb.) live Maine lobsters

1. Fill a large bowl halfway with ice. Fill a large stockpot with water to a depth of 2 inches. Add vinegar to stockpot, and bring to a boil over high. Place lobsters in stockpot (in batches, if necessary); cover and steam until shells are bright red, about 12 minutes. Using tongs, transfer lobsters to ice bath. Let stand until completely cool, 2 to 3 minutes.

2. Snap off claws, knuckles, and tails. Remove the meat, and tear into bite-size pieces. (You should have about 8 cups of meat.)

SCHOOL OF FISH

WHAT TO DO WITH THOSE SHELLS

In 2011, a University of Maine professor developed a biodegradable golf ball using lobster shells to reduce waste. For a tastier way to get more out of your lobster, throw those shells in a stockpot with aromatics and water to boil up some grade-A rich stock. If you don't have an immediate use for it, store it in the freezer for up to 6 months.

my recipes

Clam-and-Corn Chowder

SERVES 4 **ACTIVE** 20 min. **TOTAL** 1 hour, 5 min.

- 1 peeled russet potato, cut into ½-inch cubes (about 1 cup)
- 5 ears fresh corn
- 3 Tbsp. olive oil
- 1 large Spanish onion, chopped
- 1 shallot, thinly sliced
- 1 garlic clove, thinly sliced
- 1 tsp. granulated sugar
- 1 Tbsp. salted butter
- ½ cup dry white wine
- 2 cups heavy cream
- 1¼ cups seafood stock
- 3 tsp. kosher salt
- ¼ tsp. cayenne pepper
- 1 jalapeño chile, halved
- 3 thyme sprigs
- 1 rosemary sprig
- 2 dozen cooked clams, meat chopped, shells discarded
- 12 uncooked clams in shells, scrubbed
- 1 Tbsp. finely chopped mixed herbs (such as thyme, chives, and parsley)

Lemon wedges

1. Bring cubed potato and water to cover to a simmer in small saucepan over medium-low. Cook until tender, about 10 minutes. Set aside. Cut kernels from 3 ears of the corn; reserve cobs. Preheat grill to medium (350°F to 400°F). Grill remaining 2 ears

corn, covered, until charred, about 8 minutes, turning often. Cool 5 minutes; cut kernels from grilled corn, and discard grilled cobs.

2. Heat oil in a large saucepan over medium-high. Add onion, shallot, garlic, and sugar, and cook, stirring often, until tender and fragrant, about 5 minutes. Add butter and raw corn kernels, and cook until corn is tender, about 10 minutes. Stir in wine, and cook 1 minute.

3. Add cream, seafood stock, salt, cayenne pepper, reserved raw cobs, jalapeño halves, thyme sprigs, and rosemary sprig. Increase heat to high, and bring to a boil. Reduce heat to medium-low, and cook until liquid is reduced by one-third, 15 to 20 minutes. Remove and discard thyme, rosemary, corn cobs, and jalapeño halves.

4. Transfer mixture to a blender. Remove center piece of blender lid (to allow steam to escape); secure lid on blender, and place a clean towel over opening in lid. Process mixture until smooth, about 30 seconds. Return mixture to saucepan. Stir in grilled corn kernels, cooked clam meat, cooked potatoes, and uncooked clams in shells. Cover and cook over medium-low until



clamshells open, about 5 minutes. Remove opened clams; divide among 4 bowls.

5. Ladle chowder over clams, and sprinkle with herbs. Serve with lemon wedges.

Smoked Crab Cakes

SERVES 4 **ACTIVE** 30 min. **TOTAL** 1 hour, 15 min.

- 3 cups applewood chips
- 1 lb. fresh jumbo crabmeat, picked clean
- 1 lb. fresh crab claw meat, picked clean
- 20 round buttery crackers (such as Ritz), crushed
- 2 Tbsp. Dijon mustard
- 1 cup mayonnaise
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. salted butter, melted
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. Old Bay seasoning
- 2 tsp. chopped fresh flat-leaf parsley
- 1 tsp. dry mustard
- 2 large eggs, lightly beaten
- ¼ cup olive oil

Tartar Sauce (recipe follows)

1. Place applewood chips in center of 1 (18-inch) square piece of heavy-duty aluminum foil. Bring up sides of foil over wood chips; double fold top and side edges to seal, making a packet. Pierce several holes in top of packet.

2. Preheat a gas grill to medium (350°F to 400°F) on one side, or push hot coals to one side of a charcoal grill. Place applewood smoke packet, with holes facing up, directly on lit burner or hot coals.

3. Line a baking sheet with heavy-duty aluminum foil. Gently stir together jumbo crabmeat and crab claw meat; spread mixture on prepared baking sheet.

4. Place baking sheet over unlit side of grill. Grill crabmeat, covered, 30 minutes. Remove crabmeat, and cool completely on baking sheet, about 15 minutes.

5. Stir together crushed crackers, Dijon mustard, mayonnaise, lemon juice, melted butter, Worcestershire sauce, Old Bay seasoning, parsley, dry mustard, and eggs in a large bowl until well combined. Gently fold in smoked crabmeat, and shape mixture into 8 (1-inch-thick) crab cakes.

6. Heat 2 tablespoons of the oil in a large skillet over medium. Add 4 crab cakes, and cook until golden, 4 to 5 minutes on each side. Repeat with remaining oil and crab cakes. Drain on paper towels. Serve immediately with Tartar Sauce.

TARTAR SAUCE

MAKES about 1½ cups

ACTIVE 5 min.

TOTAL 5 min.

- 1 cup mayonnaise
- ½ cup drained capers, chopped
- ½ cup chopped roasted red bell peppers
- 1 tsp. fresh lemon juice

Stir together all ingredients in a small bowl.





Grilled Royal Reds with Lemony Garlic Butter

SERVES 6

ACTIVE 15 min.

TOTAL 20 min.

- 1 cup (8 oz.) unsalted butter, softened
- 1½ Tbsp. minced garlic
- 2 Tbsp. lemon zest, plus 2½ Tbsp. fresh juice (about 2 lemons)
- 1 Tbsp. chopped fresh thyme
- 1 tsp. black pepper
- 2 tsp. kosher salt, divided
- 2 lb. fresh royal red shrimp
- 2 Tbsp. extra-virgin olive oil

1. Preheat grill to medium (350°F to 400°F). Stir together butter, garlic, lemon zest and juice, thyme, pepper, and 1 teaspoon of the salt in a medium bowl until well combined.

2. Toss together shrimp, oil, and remaining 1 teaspoon salt in a large bowl. Grill shrimp, covered, just until shrimp are bright red and charred, 2 to 3 minutes on each side. Toss with lemony garlic butter, and serve immediately.

Oyster Roast with Garlic-Parsley Butter

SERVES 2 to 4

ACTIVE 15 min.

TOTAL 25 min.

- 4 garlic cloves
- 2 shallots, halved
- 2 cups (16 oz.) unsalted butter, softened
- 2 cups loosely packed fresh flat-leaf parsley leaves
- 1 Tbsp. ground sumac
- 2 tsp. kosher salt
- ¼ tsp. cayenne pepper
- 2 dozen oysters in the shell

1. Pulse garlic and shallots in a food processor until finely chopped, 3 to 5 times. Add butter, parsley, sumac, salt, and cayenne pepper, and process until well combined, about 1 minute. Cover and chill for at least 1 hour.

2. Preheat grill to medium-high (400°F to 450°F). Arrange oysters in a single layer on grill; cover with wet burlap or towel. Grill oysters, covered, until oysters open, 10 to 12 minutes. Using tongs, carefully transfer roasted oysters to a platter.

3. Melt ½ cup of the garlic butter in small saucepan over medium. Remove and discard top shells from oysters, and spoon 2 teaspoons melted Garlic-Parsley Butter on each oyster. Serve immediately. Reserve remaining butter for another use.



Baja Fish Tacos

SERVES 6 **ACTIVE** 20 min. **TOTAL** 45 min.

- 4 limes
- 1 tomatillo, finely chopped
- 2¼ tsp. sea salt, divided
- 1 cup finely chopped tomato
- ¼ cup finely chopped white onion
- 1 serrano chile, minced
- ¼ tsp. black pepper
- 1 lb. boneless, skinless sea bass fillets, cut into strips
- ½ cup canola oil, divided
- ¼ cup Kewpie mayonnaise
- ½ cup tempura batter mix
- ¼ cup seltzer water
- 4 sea beans (samphire)
- 12 Corn Masa Tortillas (recipe follows)
- 1 cup shredded napa cabbage
- ½ cup loosely packed fresh cilantro leaves

1. Cut 2 limes into wedges; reserve. Cut remaining limes in half. Squeeze juice from 1 halved lime over tomatillo; sprinkle with

¼ teaspoon of the sea salt, and stir. Let stand 20 minutes. Stir tomato, onion, and chile into chopped tomatillo; sprinkle with black pepper and ½ teaspoon of the sea salt. Sprinkle fish with 1 teaspoon of the salt. Cook fish in 2 teaspoons hot canola oil over medium-high until golden brown, about 2 minutes on each side.

2. Stir together mayonnaise, juice of remaining 1 halved lime, and ½ teaspoon of the sea salt; set aside. Stir together tempura batter mix and seltzer water; coat sea beans in batter. Heat remaining canola oil to 350°F in a Dutch oven over medium-high. Fry beans until crispy, about 2 minutes.

3. Divide fish evenly among tortillas. Top with tomatillo mixture, shredded cabbage, and desired amount of mayonnaise-lime sauce. Sprinkle with cilantro leaves; serve with sea beans and reserved lime wedges.



Stir together all ingredients in a medium bowl until well incorporated. Turn dough out on a lightly floured surface, and knead 10 minutes. Divide dough into 12 to 14 equal portions; flatten each portion with a tortilla press. Cook in a medium skillet over high until edges curl slightly, about 3 minutes. Turn tortilla, and cook until puffed, about 2 minutes. Remove from skillet; cover with a damp paper towel until ready to use.

THE SECRET TO BETTER BATTER

Adding a splash of carbonation—beer or club soda—to frying batter gives it an airy-crisp texture.

my recipes

SCHOOL OF FISH

CORN MASA TORTILLAS

MAKES 12 to 14

ACTIVE 20 min.

TOTAL 1 hour

- 2 cups masa harina (corn flour)
- ¼ tsp. kosher salt
- 1½ cups warm water

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CURRENTS (RECIPES)



Slow-roasted Salmon with Hazelnut Tarator and Roasted Pepper Salad

SERVES 4 ACTIVE 5 min. TOTAL 20 min.

- 4 (6-oz.) skin-on wild salmon fillets,
1 in. thick
- 1 Tbsp. olive oil
- 1½ tsp. sea salt

Hazelnut Tarator (recipe follows)

Roasted Pepper Salad (recipe follows)

Preheat oven to 250°F. Rub salmon
fillets with olive oil, and sprinkle with
sea salt. Place fish, skin side down, on
a baking sheet. Bake in preheated oven
until fish flakes with a fork, 15 to 20
minutes. Remove from oven, and serve
with Hazelnut Tarator and Roasted
Pepper Salad.

HAZELNUT TARATOR

MAKES 2 cups

ACTIVE 5 min.

TOTAL 5 min.

- 1 cup toasted hazelnuts, skins
removed
- ½ cup ¾-in. French bread cubes
- 2 Tbsp. fresh lemon juice
- 1 garlic clove, smashed
- 1¼ tsp. sea salt
- ½ cup water
- ¾ cup olive oil

Process hazelnuts, bread cubes, lemon
juice, smashed garlic, and sea salt in a

heavy-duty food processor or blender.
Add water, and pulse 3 times. With food
processor running, gradually add olive
oil in a slow, steady stream, processing
until smooth. Set aside until ready to use.

ROASTED RED PEPPER SALAD

SERVES 4

ACTIVE 10 min.

TOTAL 25 min.

- 3 medium-size red bell peppers,
thinly sliced
- 2 Tbsp. olive oil
- 1 tsp. sea salt, divided
- 1 cup firmly packed fresh flat-leaf
parsley leaves
- ½ cup thinly sliced red onion
- 1 Tbsp. sherry vinegar
- 1 Tbsp. brined capers, drained

1. Preheat oven to 400°F. Toss together
pepper slices, olive oil, and ½ teaspoon
of the sea salt. Spread in an even layer
on a baking sheet, and bake in preheated
oven until tender and lightly browned,
about 15 minutes. Cool 5 minutes.

2. Toss together roasted pepper slices,
parsley, red onion, vinegar, capers, and
remaining ½ teaspoon salt. ■

JENNIFER CAUSEY/PROP STYLING BY LINDSEY LOWER/FOOD STYLING BY CHELSEA ZIMMER