



## Potato Saffron Oyster Cakes

### INGREDIENTS:

1qt shucked oysters (poached)  
4oz celery (small diced)  
2oz fennel (small diced)  
3oz onions (small diced)  
4 cloves garlic (chopped)  
6oz butter

3 pinches of saffron  
32 oz Yukon gold  
potatoes (cooked & riced)  
2 cups panko bread crumbs  
10oz heavy cream  
3 tbs chives



## MAKE IT

1. Poach oysters in seasoned liquid. Rough chop and set aside
2. Melt butter and add celery, fennel, onion, garlic and saffron
3. Cook until tender and add heavy cream
4. Add potatoes, bread crumbs, oysters and chives
5. Cool mixture and make 4oz cakes



## Kelp Kimchi

### INGREDIENTS:

12oz of kelp

1 head Napa cabbage

2oz rice wine vinegar

1oz sugar

1 teaspoon salt

1 teaspoon ginger

1 teaspoon sambal



## MAKE IT

1. Chop Napa cabbage and place in large mixing bowl
2. Mix all other ingredients together and set overnight



## Smoked Butter Clam and Corn Chowder

*Submitted by: Nick Rearny of Hyannisport Country Club*

### INGREDIENTS:

- |                                |                        |
|--------------------------------|------------------------|
| 2 lbs butter clams             | 1 ½ qt heavy cream     |
| 1 lb small diced bacon         | 1 cup white wine       |
| 4 celery ribs small diced      | 6 dash tabasco         |
| ½ bulb fennel small diced      | Salt & Pepper to taste |
| 2 red bell peppers small diced | Dry Kelp Dust          |
| 8 ears corn                    | 1 bay leaf             |
| 2 cups diced red bliss potato  |                        |
| 2 qt clam juice                |                        |



## MAKE IT

*Yields 1 gallon*

1. Smoke the corn with husk on for 45 minutes at 220 degrees
2. In a large saucepan, begin to poach the clams in white wine and clam juice until they begin to open
3. Transfer to cool and reserve the liquid
4. In a large saucepan, begin to render the bacon until bacon begins to crisp
5. Add the onion, pepper, fennel, and celery and cook until tender. Season with salt and pepper
6. Deglaze the pan with white wine and then add the cream, clam broth, and bay leaf.
7. Bring to a simmer and add potatoes. Cook until tender.
8. Add the smoked corn and season with tabasco, salt and pepper
9. Garnish soup with a little kelp dust.
10. Enjoy!



## Butter Clam Ceviche

*Submitted by: John Norton of Coonamesett Inn*

### INGREDIENTS:

¼ cup lemon juice

¼ cup lime juice

36 sliced clams  
(cut to ¼" thick)

1 lg yellow bell pepper  
(diced small)

1 tsp minced garlic

Liquor from clams

1 small red onion  
(diced fine)

1 bunch chiffonade  
cilantro



## MAKE IT

No cooking needed!

1. Mix all ingredients together
2. Let sit for 90-180 minutes
3. Garnish with Thai Chili or pickled kelp with sesame seeds  
(simple rice vinegar brine with spices)





# Fennel and Oyster Stew

*Submitted by: Michael J. Pillarella, CEC of Wianno Club*

## OYSTER STEW INGREDIENTS:

1 pint shucked oysters in their liquid, cut into ½ pieces if necessary  
4 tablespoons butter  
1 oz pancetta, diced very small  
2 medium shallots, minced  
1 stalk celery, diced very fine  
½ head fennel diced, very fine  
1 Tbsp Pernod

salt and fresh ground black pepper to taste  
4 cups milk  
2 cups heavy cream  
2-3 drops Tabasco sauce, to taste  
1 tsp Worcestershire Sauce  
Oyster crackers  
2 Tbsp chives, sliced  
Extra butter (optional)

## CHOURICO CRISP INGREDIENTS:

4oz chourico, sliced thin as possible

## BLACK PEPPER WHIPPED CREAM INGREDIENTS:

4oz heavy cream, whipped to stiff peaks  
½ tsp sea salt

1 tsp fresh ground pepper  
½ tsp fennel pollen



## MAKE IT *(serves 8)*

### OYSTER STEW

1. Lift the oysters out of their liquid, checking for bits of shell and sand. Pass the liquid through a fine strainer to remove any sand. Chill the oysters and liquid separately.
2. In a 3-4 quart saucepan, melt the butter over medium heat. Add pancetta and cook until crisp, stir in the shallots, celery, fennel, and saute until they are soft and clear. Blend in garlic, a few pinches of salt and pepper. Cook 30 seconds. Add Pernod and reduce until almost dry. Stir in the milk, cream, oyster liquid and Tabasco. Bring them to a simmer. Cook for 2 minutes at a gentle bubble, take care that they do not boil over, keep them at a simmer.
3. Turn the heat down so the liquid barely bubbles, blend in the oysters and cook them for just a minute until their edges begin to curl, you want them very tender. Serve the stew right away with oyster crackers. Extra slivers of butter optional for serving.

### CHOURICO CRISP

1. Place thin strips of chourico on a silpat lightly sprayed with pan spray. Bake in 200F degree oven until crisp. Approximately 4-6 hours.

### BLACK PEPPER WHIPPED CREAM

1. Mix all the ingredients and reserve cold