

## Seared Scallops with Lemon-Prosecco Butter Sauce

by *Chef Paul Kahan*



### Ingredients:

- 6 sea scallops (preferably 10-20 size)
- Olive oil
- Salt & pepper
- 4 Tbs. Unsalted European-style butter
- 1/4 cup Prosecco
- 1 lemon, cut into wedges, de-seeded
- 1 Tbs. minced fresno chile

Pat the scallops dry with a paper towel and then season with salt & pepper. Heat an All-Clad 10" Fry Pan over medium-high heat, add enough olive to form a thin layer on the bottom of the pan. Once the oil starts to shimmer, sear the scallops until they have a golden brown crust—do not move them around. Add 2 Tbs. of butter to the pan and baste the scallops until they are cooked through. Add a squeeze of lemon to stop the butter from burning. Once the scallops are cooked, place them on a warm plate to rest. Carefully deglaze the pan with prosecco and reduce by half the amount. Add 2 Tbs. of butter, minced fresno chiles, a pinch of salt & a few squeezes of fresh lemon juice. Spoon the sauce over the scallops and serve.

## Mediterranean Braised Boneless Chicken Thighs

by *Chef Paul Kahan*



### Ingredients:

- 4 skin-on, boneless chicken thighs marinated (see Mediterranean marinade recipe)
- 2 shallots, thinly sliced
- 1/2 cup white wine
- 2 ripe medium tomatoes, diced
- 1 cup chicken stock
- Pinch of saffron
- Salt & pepper, to taste
- 3 green onions, white and green parts slivered on the bias
- Israeli couscous (Optional)

### Marinade:

- 4 cloves garlic, peeled
- 1 piece (2 inches) fresh ginger, peeled and sliced
- 2 Tbs anise seeds, toasted and crushed
- 1/2 tsp saffron, finely chopped
- 2 tsp paprika
- 1/2 tsp cayenne pepper + additional as needed
- 1/3 cup fresh lemon juice
- 1/2 bunch cilantro, chopped
- 1/2 bunch Italian flat-leaf parsley, chopped
- 3 green onions, chopped
- 1 cup olive oil
- Salt & freshly ground pepper

### Directions for chicken:

Pre-heat the oven to 375°Fahrenheit. Take the marinated chicken thighs out of the marinade, brush off herbs and dry well with paper towels. Season with salt and pepper. Heat an All-Clad 4 Qt. Sauté Pan over high heat. There will be enough residual olive oil from the marinade so that you will not need to add additional oil to the pan. Once the pan is hot, in batches, place the chicken thighs skin-side down in the pan. Turn the heat down to medium-high. Brown the chicken until the skin is crispy and golden brown. Turn the chicken thighs over and add the sliced shallots. Sauté the shallots for 1 minute. Deglaze the pan with the white wine and reduce the liquid by half of the original amount. Add in the fresh, diced tomatoes, a pinch of saffron and the chicken stock. Bring the liquid up to boil and finish in the oven with or without the lid. The thighs will take about 25 minutes to cook through. Garnish with slivered green onions and serve it with Israeli couscous directly in the pan or on the side.

### Directions for marinade:

Process the garlic and ginger to a paste in a food processor. Add the anise seeds, saffron, paprika, cayenne and lemon juice. Pulse to combine. Transfer the mixture to the bowl, add the chopped cilantro, parsley and green onions. Whisk in the olive oil. Season to taste with salt, additional cayenne and black pepper.

## Pilsner Steamed Mussels with Charred Radicchio, Shallot, and Toasted Sourdough

by *Chef Hugh Acheson*



### Ingredients:

- 4 shallots, sliced into thin rings
- 2 cups radicchio lettuce, sliced into 1/2 inch ribbons
- 1 tablespoon extra virgin olive oil
- 4 tablespoons unsalted butter
- 2 pounds of mussels, rinsed and cleaned of any dirt or grit
- 3/4 teaspoon kosher salt
- 1/8 teaspoon chili flake
- 2 cups of pilsner style beer
- 1 tablespoon fresh thyme, roughly chopped
- 4 slices of sourdough bread
- 1/8 teaspoon freshly ground black pepper
- 1/8 teaspoon smoked paprika
- 2 tablespoons flat leaf parsley, roughly chopped

Preheat the oven broiler on high.

In a small mixing bowl add the shallots, radicchio, and 1/2 tablespoon of olive oil and toss to mix well. Spread the mixture, evenly in a thin layer, onto a baking sheet and place it in the oven on the top rack underneath the broiler. Cook for 5-7 minutes or until the shallots and radicchio have a light char. Remove from the oven and set aside at room temperature to cool.

Place an All-Clad 6 Qt. Stockpot over medium-high heat, melt 2 tablespoons of butter. When the butter starts to foam, add the mussels, 1/2 teaspoon of salt, chili flake, and the pilsner beer. Cook for 3 minutes while continuously stirring. Add the shallots and radicchio, cover with the lid, and cook for 5 minutes or until all of the mussels have opened and are cooked through. By placing the lid on the pan you're encouraging a good steam which will help to coax open the mussels. Add the thyme and remaining butter and stir thoroughly until the butter is dissolved. Remove from heat but keep covered and warm on the stove top.

On a clean baking sheet season the slices of sourdough with the black pepper, paprika, remaining olive oil, and salt. Place underneath the oven broiler for 3-5 minutes or until the bread is toasted.

To serve, evenly divide the mussels and the liquid in the pan into 4 bowls. Garnish with parsley and serve each bowl with a slice of bread. Eat and enjoy.

## Seafood Stew with Farro

by *Chef Hugh Acheson*



### Ingredients:

- 1 1/2 pounds octopus
- 1 quart water
- 1 cup Anson Mills Piccolo farro
- 2 tablespoons unsalted butter
- 1/2 cup sliced yellow onion
- 3 cloves fresh garlic, minced
- 1 1/4 tablespoon red pepper flake
- 1/2 cup diced fennel
- 1/2 cup sliced leeks
- 1/2 cup peeled and diced butternut squash
- 1/2 cup diced celery
- 1/2 cup dry white wine that you would want to drink
- 1 1/2 cup San Marzano tomatoes or your own preserved tomatoes and their juice
- 1 quart chicken stock
- 3 tablespoon salt
- 1/4 teaspoon freshly cracked black peppercorns
- 15 clams
- 15 shrimp
- 1/4 cup basil
- 1/4 cup parsley
- 1 lemon
- 1/2 thinly sliced baguette
- 1 tablespoon olive oil

Preheat the Oven to 350°F

### *For the Octopus:*

Place the octopus in an All-Clad 6 Qt. Stockpot. Fill it with water until it covers about 1/2 of the octopus. Put the lid on the pot and place in the oven for 4 1/2 hours or until the octopus is easily pierced with a knife. Once the octopus is tender, remove it from the liquid and let it cool. Once it is cool enough to handle, using gloves, remove the outer, darker skin. Then remove the head of the octopus with a knife. Cut the octopus in half, lengthwise and then chop into large chunks. Set aside.

### *For the Farro:*

Fill an All-Clad 2 Qt. Sauce Pan with the water and bring to a boil. Whisk in the farro and cook until al dente, about 15 or 20 minutes. Drain and rinse under cool water. Set aside.

### *For the Stew:*

Melt butter over low heat, using an All-Clad Stockpot. Add onions and caramelize, stirring frequently for about 15 minutes. The onions should develop a nice, golden-brown color. Then add the garlic, red pepper flakes, fennel, leeks, squash, and celery and cook for an additional 2 minutes. Add the white wine and reduce the liquid by half. Then add the farro, the tomatoes and their juice, the chicken stock, salt and pepper. Bring to a simmer. Add the clams. After 5 to 7 minutes, the clams will begin to open. Then add the reserved octopus and shrimp. Simmer for another 2 to 3 minutes and discard any unopened clams. Finish with basil, parsley, and the juice of half of the lemon. Remove from heat.

### *To Garnish:*

Rub the baguette slices with garlic and olive oil. Toast in the oven at 350°F for 8 minutes or until golden brown. Garnish the stew with the baguette slices and 4 rounds of thinly sliced lemon.

## Chocolate Fudge Brownie Pie

by *Chef Barbara Lynch*



### Ingredients:

- 6 ounces bittersweet chocolate, chopped
- 1 1/2 sticks (6 ounces) unsalted butter, softened
- 1 1/4 cups sugar
- 1/2 teaspoon kosher salt
- 3 large eggs, beaten
- 2 teaspoons pure vanilla extract
- 1 cup all-purpose flour
- 1/2 cup coarsely chopped walnuts

Preheat the oven to 350°F. Butter an All-Clad 10" Fry Pan and line it with parchment paper so the paper extends over two opposite sides.

In an All-Clad 2 Qt. Sauce Pan, melt the chocolate and butter over low heat, stirring constantly. Remove the sauce pan from the heat and stir in the sugar and salt. Let cool slightly, then gradually stir in the beaten eggs. Stir in the vanilla extract. Add the flour and stir until blended. Fold in the chopped walnuts and pour into the prepared baking pan.

Bake the brownies in the center of the oven for 40 minutes, until the tops are glossy and cracked in spots and a toothpick inserted just off center comes out with a few crumbs attached. Let cool completely in the pan, at least 4 hours. Run a knife around the edge of the pan and lift out the brownies using the overhanging parchment paper. Cut the brownies into squares and serve.