

Shrimp-Bay Scallop Seviche with Grapefruit

Serves 6-8

2 pounds small shrimp, cleaned and deveined
1 pound bay scallops
12 lemons, juiced and strained
10 limes, juiced and strained
hot chiles of your choice (Serrano, Jalapeño, Habanero, etc) to taste
1 cup fresh cilantro, chopped
2 Ruby red Grapefruits, segmented
Kosher salt to taste
a drizzle of extra virgin olive oil

1. Place the shellfish in a large, non-reactive bowl and pour lemon and lime juice to cover. Toss in the chiles, minced or sliced, as you prefer. Place in the refrigerator, covered, overnight. Stir every once in a while to make sure all of the shellfish is being "cured".
2. Strain the shellfish, but save the liquid (Leche de Tigere). Season the shellfish with cilantro, salt, and olive oil. Stirring well to mix. Garnish with grapefruit segments and serve well chilled. Shellfish should appear pink and completely opaque, not gray. You can serve the Leche de Tigere in shot glasses on the side or use in a Bloody Mary or Bloody Maria!

Red, White and Blue Potato Salad

Serves 6-8

1 pound asparagus,blanched
2 pounds of small red, white, and blue new potatoes

Dressing

½ cup olive oil
2 tablespoons balsamic glaze

2 cloves garlic, minced

¼ cup basil leaves, chiffonade 2

tablespoons stone ground mustard salt

and fresh ground black pepper to taste

1 medium red onion, sliced thin lengthwise

1. Bring a saucepan of water to boil and blanch the string beans for 3 minutes, then shock in ice water. Drain and set aside.
2. Set a large saucepan to boil with salted water and the potatoes and bring to a boil. Once the boil is reached, cook for 5 minutes and test by piercing with a paring knife. Drain and set aside. Dress the salad while still hot, tossing to coat. Once salad has cooled add the string beans. Serve at room temperature or chilled.

Fried Chicken

5 pounds chicken parts

1 cup white vinegar

3 tablespoons Dry Adobo seasoning

2 cups matzoh meal

2 cups AP flour

2 teaspoons smoked paprika

2 teaspoons Old Bay Seasoning 1

½ teaspoon Baking powder salt

and fresh ground black pepper

5 large egg whites, beaten well

Canola oil for frying

1. In a large mixing bowl or roasting pan, season the wings liberally with adobo and pour the vinegar over them. Turn occasionally, about every 20-30 minutes until ready to cook.

2. In the meantime make the coating and the sauce. Combine the matzoh meal, the flour, smoked paprika, Old Bay, baking powder and salt and pepper in a large bowl, whisking to combine. Cover with plastic wrap and set aside.
3. When ready to fry, set a clean kitchen towel or paper towels on your cutting board, drain the chicken wings, and pat dry. Set up your fry station with a Dutch oven or deep skillet, with 2-3 inches of canola oil (temperature 375 degrees), at high heat, your beaten egg whites, and your coating mix. Dip the dried chicken wings into the egg whites, let drip, then coat in the matzoh-flour mixture, shaking off excess. Fry in the oil until golden brown and crispy, about 10-12 minutes. Set on a rack to drain.

Raw Zucchini "Spaghetti" with Lemon, Pine Nuts, Chiles and Parmesan

Yields : Serves 6-8

4 medium sized zucchini
zest of 2 lemons (save the juice)
1/4 cup toasted pine nuts
sliced chiles to taste
salt and freshly ground pepper
½ cup flat leaf parsley, finely chopped
olive oil
Parmesan cheese curls

1. Pass the zucchini through the julienne portion of a mandolin until the seeds are visible. Turn the zucchini 90 degrees and repeat with the remaining sides. Set aside in refrigerator to chill until service.
2. When ready to serve toss the zucchini with the lemon zest, and the fresh parsley. Dress with olive oil, lemon juice and salt and pepper. Serve immediately.

Very Berry Crepes

Makes 8-10 crepes

1 ¼ cups milk
1 cup all-purpose flour
3 tablespoons butter, melted, plus more for cooking the crepes
1 large egg
1 tablespoon sugar

1 cup blueberries
1 cup strawberries, hulled and quartered
1 cup blackberries
2 Tablespoons 10X sugar
zest 1 lemon

Powdered sugar for garnish

1. Place the milk, flour, melted butter, egg and sugar in a blender and process until well mixed. Place in the refrigerator for at least 1 hour or even overnight. Butter a non-stick crepe pan well over medium high heat and pour $\frac{1}{4}$ cup of batter into the pan swirling so that the batter covers the pan to form a crepe. Cook until crepe is golden on one side, then using a rubber spatula, flip the crepe over to cook other side. Continue until all the batter is used, separating the crepes in a stack with wax paper.
2. Rinse and drain the berries. Place in a large bowl and toss with the sugar and lemon zest. Fill quartered crepes with the berries and garnish with confectioner's powdered sugar.

