

## Chefs Help Out with Red-Hot Causes



Cape chefs and volunteers rapidly assemble 650 dinners at a benefit for the Riverview School.

**By Gwenn Friss**  
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When chef Bill Brodsky asked Cape colleagues to help with Riverview School's 50th anniversary dinner, 95 percent of the people he called said, "Sign me up."

"Maybe it's because we're bound by water, I don't know. There seems to be a tighter knit group of chefs here. ... When I worked in Dallas, I knew a few people, but you didn't see the same amount of community involvement," Brodsky said.

The June 15 gala for Riverview, a private, residential school in East Sandwich that serves students with special needs, is one of scores of benefits to which local chefs donate time and expertise each year.

"There are many things chefs can do, in addition to meals — ice carving, cooking demonstrations, tastings," said Peter Hyde, chef/owner of Blue Moon Bistro in Dennis and board chairman for the Cape and islands chapter of the American Culinary Federation.

Over the past decade, the local chapter's membership has grown from less than a dozen culinary workers to nearly 100. Hyde said about two-thirds of those are regular volunteers for various local charities.

The American Culinary Federation also has its own nonprofit organization, The Chef &

Child Foundation, established 18 years ago to fight childhood obesity by teaching proper nutrition to preschool and elementary school students. Hyde said when local federation members make appearances, they often request that the hosting event make a donation to The Chef & Child Foundation.

Sometimes, culinarians find a cause that's near and dear and work on finding new, creative ways to support it. Stephanie Sokolove, a summer resident of North Falmouth, owns Stephanie's on Newbury in Boston. For several years, she has supported Starlight, Starbright, a national nonprofit group that grants wishes of seriously ill children.

She raised \$10,000 auctioning off a cooking lesson for 12 people in her winter home in Newton. (Sokolove makes tenderloin salad in that kitchen on an upcoming edition of New England Cable News' "New England Dream House.") She repeated the class when a group of six couples offered to also make a \$10,000 gift to the foundation.

"It's a fun way of giving back," said Sokolove, who also goes to Boston Children's Hospital at the holidays to bake cookies with the young patients.

While many chefs donate to their communities and local charities, this year's \$200-a-plate Riverview fundraiser was unusual in that it involved a virtual brigade of high-profile Cape chefs — and a few total novices — working shoulder-to-shoulder to plate 650 filet-and-lobster dinners, as well as several vegetarian and gluten-free entrees.

"It's the biggest dinner we've hosted," said Charles McNamara, Riverview's associate director of development, noting that nearly 300 of the school's alumni attended in honor of the anniversary.

Brodsky, who spent 100 hours planning and coordinating the volunteer effort, didn't tell anyone until later that he never cooked for a crowd that big.

"The biggest I've done at Wequassett is 265 people, and the uniqueness of working out of a tent was somewhat daunting," said Brodsky, food and beverage director at Wequassett Inn Resort and Golf Club in Harwich and executive chef at their restaurant, 28 Atlantic.

There were challenges delivering 650 steak-and-lobster dinners — on heated plates — from what was essentially propane-powered camp stoves and rented trucks. "The electrical kept tripping throughout the whole event because we were pulling too much power. So we were sending people to flip the circuits. When we got there, both of the stoves wouldn't light ... so we got a golf cart to take food from the tent to the school's kitchen so we could cook it."

The evening began with servers passing 10 types of hors d'oeuvres — two varieties from each of five guest chefs. "That's where they really got to show their creativity," Brodsky said.

Shortly after 7 p.m., plating began. The 20 volunteers bent over five 50-foot tables, a chef at each end for quality control.

Paul McCormick, chef/owner of the Ebb Tide Restaurant in Dennisport and an instructor at Cape Cod Community College, beamed as he watched some of his Project Forward students — who had attended Riverview before coming to the college's life preparation program — join others bending over the tables to carefully plate food.

McNamara said the school couldn't be more appreciative of the chefs' efforts — from procuring food at cost to putting it on the table. This was the first year local chefs put on the dinner, but, he said, Riverview is hoping it won't be the last.

"We'd love to do it again, if they're willing," said McNamara, adding that he decided to give Brodsky — and crew — a few days to recover before approaching him about 2008.

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Smokey Clam Chowder with Graham Cracker-Crusted Bellies

25 littlenecks (wash to remove dirt and sand)

1/2 pound bacon, chopped in small pieces

1 large onion, peeled and chopped in small pieces

2 stalks celery, chopped in small pieces

2 large Yukon Gold potatoes, peeled and cut in small cubes

1/4 pound unsalted butter

1/2 pound (1 cup) all-purpose flour

10 sprigs thyme (pick and chop leaves and discard stems)

Water, to cover

Heavy cream, to taste

Salt and black pepper, to taste

Place littlenecks in a stock pot and cover with water. Turn heat on high and cook until the clams start to open. When the first couple start to open, shut off the heat and start removing the meat from the shell and set the meat aside. Leave the shells in the liquid and set aside.

In a hot, heavy-bottom stock pot, cook the bacon until crispy and remove the bacon pieces, reserving them for later and leaving the rendered fat in the pan.

Making sure the heat is on medium, add the butter, celery, onions and a pinch of salt and pepper, cover and allow to sweat, stirring occasionally until vegetables are soft.

Add thyme and flour. Stir until combined and free of lumps.

Strain the clam broth through a sieve into the pot with the vegetables. Stir vigorously, then add potatoes. Simmer until potatoes are the texture you desire.

Turn off heat, add bacon pieces, adjust seasoning and cream to taste. Garnish with a fried belly, from recipe below.

#### Graham Cracker-Crusted Bellies

8 large soft-shell clams, shucked and cleaned of dirt and skin-like layer

1 cup graham cracker crumbs

1 cup plain bread crumbs (to mix with graham cracker crumbs)

2 cups flour

1/4 cup milk

2 eggs (to whisk with the milk)

2 tablespoons salt

2 teaspoons black pepper

Canola oil, as needed

Dredge clams in flour seasoned with 1 tablespoon salt and 1 teaspoon pepper, then in the egg/milk mixture, then in crumb mixture seasoned with the remaining salt and pepper.

Fry until golden brown and crispy in a fryolater or shallow fry (in an inch or two of oil) in a deep pan. Serves 8.

— Toby Hill, Eldredge Room, Chatham

#### Lobster Summer Roll with Yuzo Cashew Dipping Sauce

Yuzo Cashew Dipping Sauce

1/4 cup sweet soy sauce

1/4 cup teriyaki sauce (Kikkoman's)

2 tablespoons yuzo

2 tablespoons fish sauce

2 tablespoons sesame seed oil

2 tablespoons Sterling salad oil

2 tablespoons rice wine vinegar

1 teaspoon Kafir lime leaf, finely minced

1 cup unsalted cashews lightly toast and chopped

2 teaspoons cilantro, finely chopped

Combine all ingredients except the cilantro and cashews. Pulse with hand blender or blender. Fold in chopped cilantro and cashews.

For the summer roll:

Cooked lobster meat

Basil, freshly picked

Enoki mushrooms

Granny Smith apples, julienned

Cucumbers, peeled and julienned

Rice paper wrappers

Soak rice paper in warm water. Cut into four pieces by first cutting it across, then diagonally. Place basil and lobster down first on 1/4 of the soaked wrapper Next add the apple, mushrooms, and cucumber.

Roll in a cone shape and store under a damp paper towel before serving. Drizzle with sauce.

— Anthony Cole, Chatham Bars Inn

Shrimp Ceviche

1 pound shrimp, raw, peeled and de-veined

1/4 teaspoon garlic, minced

2 tablespoons red onion, chopped

1/2 teaspoon jalapeno peppers, seeded and minced

1 teaspoon aged red wine vinegar

2 teaspoons cilantro, roughly chopped

6 ounces freshly squeezed lime juice

1/2 teaspoon salt, kosher

1 pinch white pepper

Combine all and let marinate in a refrigerator for 12 to 16 hours. If using large shrimp, allow 24 hours to fully cook. Serve with fresh crusty bread. Serves 6.

— Bill Brodsky, Wequassett Inn Resort and Golf Club

Caramelized Shrimp with Snow Pea Shoots, Chili Oil, Taro Root

1 cup light brown sugar

1/2 cup fish sauce

1 cup water

1/4 pound cubed cold butter

2 tablespoons vegetable oil

1 tablespoon garlic, minced

1 tablespoon ginger, peeled and minced

1 small onion, sliced

30 shrimp, peeled and de-veined, with the tail on

1 teaspoon white pepper

3 teaspoons chili oil

1 bunch scallions, cut into 1-inch pieces

1 pound pea shoots, washed

1 tablespoon vegetable oil

1 tablespoon garlic, minced

3 pounds taro root, peeled and cut into small pieces

1 to 2 tablespoons butter

2 to 4 ounces heavy cream, use more if needed

To make the caramel sauce, place the light brown sugar and fish sauce in a medium-size pot over a moderately high heat and reduce until you see the bubbles getting tighter and bigger. Add the water and reduce by half, take it off the flame, add the butter and keep the sauce warm. As you are getting the sauce working, place the taro root in enough water to cover and boil until soft. Strain, and mash with a masher. Add butter and enough cream so the mash is a little stiff. If the taro is still too watery when you drain it, place it into a 350-degree F oven to dry the root out. When dried enough, it will release its moisture and absorb more cream to make it nice and creamy. Wilt down the snow pea shoots in the oil and garlic. Sauté the shrimp in the oil, garlic and ginger until translucent. Remove the shrimp and sauté the onions and scallions, then add the shrimp back in and add enough sauce to just coat the shrimp mixture.

To plate the dish, add the taro root puree onto the top of the snow pea shoots, then the shrimp onto the puree, and pour the rest of the sauce on top.

— Anthony Silvestri, Ocean House, Dennisport

#### Native Sea Scallop Tartar with Cured Moulard Duck Breast, Truffle Butter Ficelle and Glazed Fig

12 ounces scallops

1 tablespoon cornichons, chopped

1 tablespoon capers, chopped

1 tablespoon parsley, chopped

1 teaspoon onion, chopped

1/2 lemon, juiced

Salt and white pepper (milled), to taste

1 teaspoon olive oil

4 slices cured duck or prosciutto

4 figs, cut into pieces

1 cup red wine

1 tablespoon sugar

4 slices ficelle or baguette

1 teaspoon truffle butter or butter topped with truffle oil

4 ounces micro greens

1 tablespoon truffle oil or olive oil

Bring the wine and sugar to a boil in a small pot. Reduce and cook on low heat until it forms a syrup, then remove from heat, add the figs and swirl the pan gently to coat the figs.

Bring a small pot of salted water to a boil. Add the scallops, strain immediately and cool with cold water. You do not want to cook them. When the scallops are cold and toweled dry, cut into small cubes and reserve in a bowl. Add the seasoning oil, cornichon, capers, parsley, lemon juice, onion and mixed salt and pepper.

Gently fill 4 espresso or small paper cups with all the scallop mix.

Toast the bread of your choice and spread the butter when cool.

Mix micro salad greens with the truffle oil and salt.

Lay one toast on each plate and flip a cup of scallop on each. Surround the scallop tartar with the cured duck slice, and top with the micro greens. Finish the plate with the figs and some of the syrup.

— Frederic Feufeu, Bleu in Mashpee

#### White Truffle Tagliatelle with Maine Crabmeat

1 box truffled tagliatelle

1/2 pound fresh crab meat

1/2 pound ricotta salata, shaved

Mixed herbs, freshly picked

2 lemons, zest and juice

White truffle oil

2 tablespoons soft butter

Chive blossoms, for garnish

Salt and pepper, to taste

Bring a large pot of water to a boil with 1 tablespoon of kosher salt. Add pasta and cook to preferred doneness. While pasta is cooking, warm butter in sauté pan and add crab meat. Add mixed assorted herbs, toss, and remove from heat.

Drain pasta, toss with crab mixture. Top with shaved ricotta salata cheese. Drizzle with white truffle oil and garnish with chive blossoms. Serves 12.

— Heather Allen, The Regatta, Cotuit

#### Crab Cakes

5 pounds lump crab meat

2 red peppers, small dice

2 yellow peppers, small dice

2 green peppers, small dice

2 small red onions, small dice

1/2 cup Old Bay seasoning

8 ounces clarified butter

1 cup mayonnaise

3 whole eggs

1/2 cup lemon juice

Panko crumbs, as needed to reach a soft cake consistency.

Butter and olive oil, for frying

Drain the crab meat until dry. Saute the diced peppers in the clarified butter. Add the Old Bay seasoning and lemon juice. Cook for a few minutes, set aside and let cool.

Add the pepper mixture to the drained crab meat, add 3 eggs and mayo, and mix well. Then add panko crumbs to reach desired consistency.

Let cool in the refrigerator, and shape into patties of desired size. Saute in a butter/olive oil mixture.

— Tim Souza, Five Bays Bistro, Osterville