



Scallop Kebabs with Peanut Dressing

Serves 4

1 pound medium untreated scallops
Salt
2 tablespoons rice vinegar, divided use
2 tablespoons smooth or chunky peanut butter
1 tablespoon soy sauce
1 tablespoon aji-mirin (or substitute maple syrup)
1 clove garlic, grated
1 tablespoon grated fresh ginger
1 tablespoon peanut oil

Season the scallops lightly with salt. Whisk together 1 tablespoon of the vinegar, the peanut butter, soy sauce, mirin, garlic, and ginger. Pour half the marinade over the scallops, tossing gently to combine. Add the remaining 1 tablespoon of vinegar to the unused marinade and whisk to make the sauce; set aside.

Thread 3 to 4 scallops onto a skewer and return to the marinade. Repeat with the remaining scallops. Marinate for at least 20 minutes and up to overnight.

Heat the peanut oil in a large sauté pan over high heat until shimmering. Add the scallop skewers and cook, without moving, until the scallops develop a darkly caramelized crust, about 3 minutes. Turn off the heat and carefully flip the skewers and leave in the pan until cooked through, about 2 minutes.

Drizzle the skewers with the reserved peanut sauce and serve immediately.

Lobster Stock

Makes about 3 quarts

4 tablespoons butter
4 tablespoons vegetable oil
6 lobster bodies
1 onion, chopped
1 leek, green part only, sliced
3 carrots, chopped 2 stalks celery, chopped
2 bay leaves
1 pod star anise
3 cups white wine
4 tablespoons brandy
Salt
3 quarts water

Heat the butter and vegetable oil in a large, wide stock pot over high heat. Add the lobster bodies and cook until colored all over, about 10 minutes. Using tongs, remove the bodies and reserve. Add the onion, leek, carrots, celery, bay leaves, and star anise and cook over medium-high heat, stirring occasionally, until they just begin to wilt, about 5 minutes. Return the lobster bodies to the pot. Add the wine and brandy. Bring to a boil, and cook until the alcohol smell dissipates, about 5 minutes. Season generously with salt. Reduce the heat to low, add the water, and bring to a simmer. Cook, covered, for 1 hour.

Remove from the heat and let the stock sit for 10 minutes, allowing the solids to settle.

Ladle the liquid off and pour through a strainer into a bowl. Once you reach the bottom of the pot, pour the remaining liquid through a strainer into a separate bowl. Let sit for a few minutes to let the particles settle. Ladle off the clear liquid from the top, discarding any liquid that is murky. Discard all the solids and combine the two stocks.

Use immediately or refrigerate or freeze for later use. This stock can be refrigerated for 2 to 3 days or frozen for up to 3 months.

(When the stock chills, it will have a loose, gelatinous texture.)



Lobster Rossejat

Serves 4

1 pound spaghetti
2 tablespoons extra-virgin olive oil, divided use
Salt
6 cups water
2 (1 -pound) lobsters (preferably new shell)
1 bay leaf
2 cloves garlic, thinly sliced
1 tablespoon smoked sweet paprika
1 recipe Classic Aioli (*BELOW*)
1 bunch fresh herbs, such as chervil or parsley, leaves only
Lemon wedges

Preheat the oven to 325°F.

Working in small batches, break the spaghetti into roughly 1-inch pieces and place on a baking sheet. Drizzle with 1 teaspoon olive oil and toss to coat.

Bake the noodles, tossing every few minutes, until deep brown all over, 10 to 12 minutes. (Keep a close eye on them as they can go from pale to overdone in no time.) Remove them from the oven and let them cool. If the pasta has cooked a little too much, scrape it onto a cool baking sheet to stop the cooking.

Bring 6 cups lightly salted water to a boil. Add the lobsters and bay leaf and cook for 6 minutes. Remove from the heat, transfer the lobsters to a bowl, and reserve the cooking water. Working over the bowl in order to catch all the juices, remove the meat from the lobsters and place it in a separate bowl. Add the shells (discarding the remaining innards) to the cooking water. Pour the lobster juices through a fine-mesh strainer into the cooking water. Bring to a gentle simmer to further infuse this quick broth.

Preheat the broiler to high.

Heat the remaining olive oil in a large paella or wide enameled pan over medium heat. Add the garlic and cook until the edges begin to brown. Add the paprika and cook, stirring, for 30 seconds.

Add the noodles and toss to coat with the oil. Add two cups of the hot lobster broth and bring to an energetic simmer. Do not stir the noodles as they cook. When the broth has been absorbed, add another 2 cups,



cooking until absorbed. Add the remaining broth and bring to a full boil. Immediately place the entire pan directly under the broiler. Cook until the noodles have absorbed almost all of the broth, 8 to 10 minutes. The noodles will curl up, and the ends will become crisp.

Remove the pan from the heat and set it aside while you cut the lobster tails into small medallions and the claws in half. Place the meat in neat arrangements around the pan. Place a very large dollop of aioli in the center of the dish and scatter the herbs over the top.

Serve with the extra aioli and lemon wedges on the side.

Classic Aioli

Makes about 2 1/2 Cups

1 egg yolk
1 large clove garlic, grated
1. teaspoons sherry vinegar
2 teaspoons salt
2 cups vegetable oil
1 tablespoon water

Combine the egg yolk, garlic, vinegar, and salt in a large bowl and whisk to combine. Place the bowl on a damp towel or have someone hold it for you to keep it steady. While whisking, slowly drizzle in the oil until the sauce emulsifies and thickens. As it thickens, add the water a few drops at a time (this will thin the aioli so that it can take more oil). Continue drizzling and whisking until all the oil has been incorporated. Yes, your arm may be a little tired, but this is definitely worth the effort. Aioli keeps in the refrigerator for up to 3 days.



Scallop Ceviche with Fennel and Mint

Serves 4

1 pound bay scallops (or small sea scallops, sliced or cut in half)
1 clove garlic, halved
1 slice fresh ginger
1 1/2 cups fresh lime juice
1 small fresh chile pepper, such as Fresno or serrano, finely diced
Salt
2 stalks celery, diced
1 large red onion, thinly sliced (about 2 cups),
rinsed briefly under cold water
1/2 cup very thinly sliced fennel and/or fennel fronds
(or a dash of anise-flavored liquor, such as Pernod or anisette)
3 scallions, thinly sliced
2 tablespoons mint leaves, torn into small pieces
1 teaspoon grated mace
Endive, radicchio, and/or boiled sweet potatoes, for serving

Pick through the scallops to remove any remaining bits of shell. Do not wash them.

Rub the sides of a bowl with the garlic and fresh ginger to aromatize it then discard. Add the lime juice, chile, and salt to taste. Stir to dissolve the salt and let sit for a minute.

Add the celery, onion, and fennel (or liquor if using) and toss to coat with the lime juice. Add the scallops and gently toss to mix.

Refrigerate for 30 minutes.

Add the scallions, mint, and mace, and toss to combine. Let sit another 3 to 5 minutes and then divide among individual dishes. Spoon any remaining marinade over the dishes and serve immediately with slices of endive, radicchio, and/or boiled sweet potatoes.