

Mussel Matrix

LIQUID	HEARTY HERBS	SPICES	VEGETABLES/CITRUS	FINISHING FAT	FINISHING HERBS & GARNISHES
Amber beer	Lemongrass Oregano Thyme	Allspice Bay leaf Cinnamon Coriander	Fennel Fresh chile Fresh ginger Garlic Lemon	Butter	Basil Chives Cilantro Ham Whole grain mustard Tarragon
Bitter-style Belgian beers	Lemongrass Savory Thyme	Allspice Bay leaf Cinnamon Clove Cumin Mace Pepper	Roasted bell pepper Celery Fennel Fresh ginger Roasted garlic Lemon peel Roasted onion Orange peel Roasted shallots Roasted squash	Butter	Chives Cilantro Whole grain mustard Tarragon

Mussel Matrix [continued]

LIQUID	HEARTY HERBS	SPICES	VEGETABLES/CITRUS	FINISHING FAT	FINISHING HERBS & GARNISHES
Hoppy beers	Lemongrass Oregano Thyme	Allspice Bay leaf Dried chile Cinnamon stick Cloves Juniper berries Mace Nutmeg Black pepper	Roasted bell pepper Celery Fennel Roasted garlic Ginger Roasted onion Orange peel Roasted shallots	Butter Cream Sour cream	Basil Chive Tarragon
Dark beers	Rosemary Thyme	Allspice Bay leaf Cinnamon stick Ground coriander Juniper berries Mace Pepper	Roasted bell pepper Roasted fennel Roasted garlic Ginger Roasted onion Orange peel Roasted shallots Roasted squash	Butter Nut oils	Chives Cilantro Parsley Tarragon
Stock/water	Lemongrass Savory Thyme	Bay leaf Dried chile Cinnamon stick Ground coriander Mace Pepper Saffron	Roasted bell pepper Chile Chipotle Fennel Garlic Ginger Lemon peel Roasted onion Roasted shallot	Butter Cream Sour cream	Arugula Chive Cilantro Dill Mint Whole grain mustard Parsley Tarragon Diced tomato

Mussel Matrix [continued]

LIQUID	HEARTY HERBS	SPICES	VEGETABLES/CITRUS	FINISHING FAT	FINISHING HERBS & GARNISHES
Red wine	Rosemary Savory Thyme	Allspice Bay leaf Cinnamon stick Cloves Juniper berries Mace Nutmeg Pepper	Roasted or fresh fennel Roasted garlic Ginger Lemon peel Roasted onion Orange peel Roasted shallot Roasted squash	Butter Nut oils	Chives Dill Mint Whole grain mustard Parsley Tarragon
White wine	Lemongrass Oregano Savory Thyme	Bay leaf Dried chile Ground coriander Mace Nutmeg Saffron	Roasted bell pepper Chile Chipotle Fennel Garlic Ginger Lemon peel Roasted onion Roasted shallot	Butter Cream Sour cream	Arugula Chive Cilantro Dill Mint Whole grain mustard Parsley Tarragon Diced tomato



Pine Bough-Roasted Mussels [éclade des moules]

Serves 4 (but quantities can easily be increased)

- 1 large egg yolk
- 1 tablespoon white wine vinegar
- 1 clove garlic, grated on a Microplane or very finely minced
- Leaves from 8 sprigs fresh tarragon, chopped
- Kosher salt
- 2 cups canola oil
- 4 to 6 pine boughs, enough to cover the grill surface
- 4 pounds mussels, thoroughly scrubbed and debearded
(discard any that won't close)

Mix the egg yolk, vinegar, garlic, tarragon, and a pinch of salt in a medium bowl. Whisk to combine, then begin to add the canola oil in a slow, steady stream. Continue whisking as you add the oil and, remember, patience is the key. The sauce will thicken as you add the oil until it is a smooth mayonnaise; if it gets too thick, add a couple of drops of water to thin it out. Cover tightly and refrigerate until ready to serve or up to 2 days (any longer than that, and the garlic flavor gets too strong).

Place the pine boughs over a medium fire in which the coals have been spread out around the base grate. As soon as the pine begins to sizzle and release wisps of steam and smoke, scatter the mussels over the boughs and cover the grill. The pine will smolder and smoke, perfuming the mussels as they pop open. Uncover the grill and check them after 7 minutes. Remove the mussels that have opened, which should be most of them. Continue to cook those that haven't opened for another 5 minutes or so. Discard any that insist on remaining closed. Place one of the charred pine boughs on a platter and pile the mussels around it. Provide toothpicks and serve them with a bowl of the aioli.

Marinated Clams with Minted Lemon Marinade and Pine Nuts

Makes 1 dozen canapés

- 12 littleneck or razor clams, rinsed thoroughly (discard any that won't close)
- 5 fresh mint leaves, thinly sliced
- 2 sprigs fresh flat-leaf parsley, chopped
- Juice of 1/2 lemon
- 1 tablespoon extra-virgin olive oil
- Kosher salt
- 1 tablespoon pine nuts
- 1 small serrano chile, thinly sliced

Place the clams in a small pot, cover with cold water, and place over high heat. As soon as they begin to open, remove them from the water one at a time. Discard any clams that have not opened after 5 minutes of boiling. Remove the clam meat from the shells. Scrape the shells clean and set them aside. Place the clams in a small bowl.

For the marinade, mix the mint, parsley, lemon juice, and olive oil. Season with a little salt and stir well. Pour over the clams and mix to coat well. Check for seasoning and add a touch more salt if necessary. The clams can sit at this point in the refrigerator for as long as overnight but are best after an hour or two.

To serve, spoon one marinated clam back into each shell and place on a bed of salt to keep stable. Once all the clams are distributed, discard the unused shells. Pour any remaining marinade into the clams and garnish with roughly chopped pine nuts or grate them on top of each clam using a Microplane. Garnish each shell with one slice of the chile. Serve immediately.

New England Clam Chowder

- 5 pounds quahogs in the shell
- ¼ pound smoked bacon or salt pork, cut in small ¼-inch dice
- 1 medium onion, diced
- 1 bay leaf
- 1 sprig fresh thyme
- 1 tablespoon butter
- ½ pound new potatoes, cut into ½-inch pieces
- 1 cup heavy cream
- Freshly ground pepper

Scrub the clams and place in a large pan with 1 cup water. Cover and cook over high heat until the clams are steamed completely open. Pour off the liquid and reserve. Remove the clams from their shells and cut into ½-inch pieces. Strain the clam broth through a fine mesh strainer.

Slowly render the bacon in a soup pot until crisp. Add the onions, bay leaf, thyme, and butter. When the onions are translucent, add the potatoes and reserved clam broth, and simmer until the potatoes are cooked. Add the clams and cream, and simmer 5 minutes more. Season with pepper, and ladle into soup plates.

Serve with common crackers.