



CLAM BOIL



SERVES

6



METHOD

STOVETOP



MINUTES

60



DIFFICULTY

3/10

INGREDIENTS

2 tablespoons extra-virgin olive oil
 2 tablespoons unsalted butter
 2 large yellow onions, chopped
 6 garlic cloves, finely chopped
 1 bay leaf
 2 tablespoons Old Bay seasoning
 1 pound small new potatoes
Kosher salt
Freshly ground black pepper
 2 ears of corn, shucked, cut into thirds
 3/4 pound kielbasa, sliced diagonally into 1-inch thick slices
 2 dozen littleneck clams, scrubbed
 1 pound steamer clams, scrubbed
 2 pounds wild mussels, cleaned and de-bearded
 1½ pounds large wild shrimp, in the shell
 1 750-ml bottle dry white wine
 4 lemons, halved

Warm the oil and butter in a heavy-bottomed 16-20 quart stockpot over medium heat. Add the onions and sauté until tender and translucent, about 8 minutes. Add the garlic and sauté until fragrant, about 1 minute. Stir in the bay leaf and the Old Bay Seasoning.

Layer the ingredients on top of the onions in the stockpot in this order: potatoes, salt and pepper, corn, then the kielbasa, littleneck clams, steamer clams, mussels, and shrimp.

Pour wine into the pot.

Cover the pot tightly and cook over medium-high until steam just begins to escape from the lid, about 15 minutes. Lift the lid and check the shellfish – all shells should be wide open. If they are just barely open, cover the pot and continue to cook for another couple of minutes.

Move to your serving platter. Then with a slotted spoon remove the seafood, potatoes, corn, and sausages to a large bowl, platter or brown paper-lined table. Squeeze 2 lemons (4 halves) on top of the seafood. Place the rest of the lemon halves around the seafood for extra seasoning.

Taste the broth in the pot for seasoning. Serve in individual mugs on the side for people to dip. Put empty bowls on the table for people to discard shells.



COLD

PAPRIKA-GRILLED CHICKEN WITH MARINATED BELL PEPPERS



SERVES

8-10



METHOD

GRILLED



MINUTES

60



DIFFICULTY

2/10

INGREDIENTS

Vegetable oil (for grill)
8 red, orange, and yellow bell peppers
3 tablespoons hot smoked paprika
3 tablespoons kosher salt
3 tablespoons freshly ground black pepper
7-8 pounds chicken breasts, thighs and drumsticks, skin-on and bone-in
Vegetable marinade
1/4 cup oregano leaves
Plain yogurt (for serving)

Prepare a grill for 2-zone heat (for a charcoal grill, bank two-thirds of coals over one side of grill and scatter remaining coals over the other side; for a gas grill, set one burner to high heat and the remaining burners to medium-low heat). Clean and lightly oil grate. Grill peppers over hottest part of grill, turning occasionally, until skins are blackened and blistered all over, 15–20 minutes. Transfer to a large bowl, cover with plastic wrap, and let cool.

While the bell peppers cool, mix paprika, salt, and black pepper in a large bowl, then toss chicken pieces in spice mixture to coat. Arrange chicken pieces, skin side down, over hottest part of grill and grill, turning halfway through, until lightly charred, 5–10 minutes. Move chicken to cooler part of grill, cover with lid, and continue to grill, turning several times (keep covered), until an instant-read thermometer inserted into the thickest part registers 160°F for breasts and 155°F for thighs and drumsticks, 15–25 minutes longer. Transfer chicken pieces to a rimmed baking sheet as they are done and let cool.

Remove skins and seeds from bell peppers; discard. Tear flesh into about 2"-wide strips. Toss in a clean large bowl with Vegetable Marinade and oregano and let sit at room temperature at least 1 hour.

Toss chicken and marinated bell peppers together on a platter. Pour juices over chicken. Serve with yogurt.