



Restaurant Recipe Guide

ALL-STAR CHEFS SHARE THEIR SECRETS

THE **Life**
Series

THE NORTHEAST IS KNOWN for its rural scenic roads and bustling, cosmopolitan cities. Our cities, farm stands and countryside attract visitors from across the country and the world. Whether visitors come to walk the Freedom Trail in Boston, cruise among the mansions in Newport, R.I., hit the beach in the Hamptons, or gaze at the lights in Times Square, one thing is certain – they will get hungry. When those visitors are looking for somewhere to eat, they'll find it at every turn; the Northeast has some of the best restaurants and chefs in the United States.

From cheesecake in Brooklyn to scallops in Boston, the culinary world is accessible right here on our doorstep. And now you can recreate many of these restaurants' dishes in your own home. AAA Northeast is proud to bring you recipes from over 40 of the region's top restaurants, most of which have AAA Diamonds. Transport yourself to the Maine coast with lobster sliders from Robert's Maine Grill in Kittery, Maine, or imagine you're in New Orleans with a po'boy sandwich from Matunuck Oyster Bar in South Kingstown, R.I. Enjoy bringing the best of the Northeast to your kitchen.

The Northeast has some of the best restaurants and chefs in the United States.





Appetizers

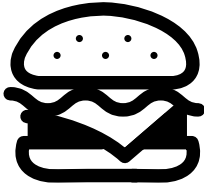
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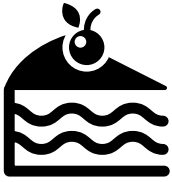


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Clothesline Bacon

RED SALT ROOM

GARDEN CITY HOTEL, GARDEN CITY, N.Y.



Chef David Burke

A well-decorated chef and restaurateur, Burke is known for his playful style in the kitchen. He has several restaurants throughout the Northeast, including Red Salt Room within the opulent Four Diamond Garden City Hotel.

True to its name, clothesline bacon comes to the table hanging by clothespins on a line. The thick-cut bacon is candied with a maple syrup glaze and served crispy and glistening with a pickle on the side. It's finished tableside with a blowtorch for added caramelization and delicious anticipation. Try with zucchini strips for a vegetarian version. More information on the Red Salt Room can be found over at Your AAA.

- 1 slab of bacon**
- 3 cups 100% maple syrup**
- Juice of half a lemon**
- 2 tablespoons coarsely ground black pepper**
- 1 teaspoon mustard powder**
- ½ tablespoon Dijon mustard**

Heat oven to 325 degrees. Cut bacon into 1/3-inch strips and lay out on a cooling rack.

Roast for 5 minutes. Mix the rest of the ingredients to make maple glaze. Baste bacon with glaze, roast for 5 minutes, and repeat two more times. Arrange on a clothesline to serve.

Date Nut Bread

GALLAGHERS STEAKHOUSE

228 W. 52ND ST, NEW YORK, N.Y.



Chef Alan Ashkinaze

Opened in 1927 as a speak-easy, and with a decades-old bar that has hosted everyone from Gloria Vanderbilt to Derek Jeter, it doesn't get much more classic – or legit – than Gallaghers. “Spend some time here over a meal and a drink and you'll know the soul of the city,” noted a AAA inspector [in a rating](#) of the midtown institution. More information on Gallagher's can be found over at [Your AAA](#).

For the Bread

- 8 ounces dates, pitted and chopped
- 1 teaspoon baking soda
- 1 cup boiling water
- ½ cup butter, cut into pieces
- ½ cup brown sugar
- 1 teaspoon vanilla extract
- ½ cup date puree (recipe below)
- 1 egg
- 2 cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup walnuts, toasted and chopped

Place dates and baking soda in a medium bowl. Pour boiling water over them. Stir until baking soda dissolves. Let rest for 20 minutes. Meanwhile, heat oven to 350 degrees. Line a 8.5-by-4.5-inch loaf pan with parchment paper and spray with cooking spray.

Using a mixer, combine butter and brown sugar until butter is pea-sized. Don't cream.

Add vanilla, date puree and egg. Mix for 1 minute.

Add the rest of the dry ingredients and mix slowly until combined.

Pour the soaking dates with the water into the mixing bowl. Combine until incorporated.

Pour batter into pan.

Place pans and bake for approximately 35 minutes, until toothpick comes out clean.

Makes one 8.5" x 4.5" loaf.

Date puree

- 1 pound of dates
- Place dates in saucepan. Cover with 3 inches of water.
- Bring to boil. Reduce to a very low flame. Simmer for 10 minutes.
- Remove from heat and let steep for 20 minutes.
- Pour into a blender and puree until smooth and set aside.

Lobster Sliders

ROBERT'S MAINE GRILL

KITTERY, MAINE



Chef Brandon Blethen

Opened in 2006 in the resort town of Kittery, Robert's Maine Grill takes pride in being a fresh spin on farm-to-table Maine cuisine. Using local ingredients, the restaurant specializes in salads and seafood, including fish and chips and the quintessential Maine lobster. Executive Chef Brandon Blethen likes to say that he was "born hungry". These lobster sliders, on buttermilk biscuits, are sure to bring the shores of Maine into your kitchen.

Appetizers

For buttermilk biscuits

- 3½ cups white flour**
- 2 tablespoons baking powder**
- 1 tablespoon salt**
- 2 tablespoons sugar**
- ½ pound of butter, very cold, cut into 1-inch cubes**
- 1 cup buttermilk**
- ¼ cup whole milk**
- 1-ounce melted butter to brush on biscuits**

For slider seasoning

- 1 teaspoon celery salt**
- 1 teaspoon dried thyme**
- 1 teaspoon dried oregano**
- 1 teaspoon garlic powder**
- 1 teaspoon black pepper**

Softened butter

- 1 head green-leaf lettuce**
- 1-pound fresh, cooked lobster meat (about 4, 1-pound lobsters); cooled and chopped into bite-size chunks**
- About ½ cup mayonnaise**

To make biscuits: Heat oven to 450 degrees. Add flour, baking powder, salt and sugar into a food processor and pulse until thoroughly mixed. Add the cubed butter and pulse 12-15 times. (The butter chunks should be about the size of split peas.) Pour the flour-butter mixture into a large mixing bowl.

Create a hole in the middle of the flour and pour in the buttermilk and milk.

Slowly fold the mixture into the liquid. Continue until all the milk is incorporated into the flour and the dough is slightly tacky. Knead the dough 10 times and let sit uncovered for 10 minutes.

Roll out the dough to a half-inch thickness and cut out biscuits. Roll out leftover dough and cut that into biscuits. Place on greased cookie sheet and brush with melted butter. Bake for 4-5 minutes.

To make slider seasoning: Mix celery salt, thyme, oregano, garlic powder and black pepper until mixture is uniform.

Slice the buttermilk biscuits in half and spread butter across the inside of the biscuits. Place face down on a heated griddle or cast-iron fry pan and toast until golden brown (about 2-3 minutes).

Mix the lobster meat with enough mayonnaise to lightly coat every piece of lobster. Mix in about 1 teaspoon of the lobster slider seasoning mix.

Place a piece of lettuce on the bottom half of each biscuit. Top with the lobster salad mixture and then the top half of the biscuit. Serve immediately.

Makes 5 sliders.

Market Salad

With Baby Kale, Charred Cauliflower, Candy-Striped Beets and Maple Vinaigrette

TAMO BISTRO AND BAR

SEAPORT HOTEL, BOSTON, MASS.



Chef Robert Tobin

Located inside the Seaport Hotel in the Seaport District of Boston, Tamo has a commitment to farm-to-table ingredients in the heart of New England's largest city. Executive Chef Robert Tobin joined Tamo in 2012 with over 18 years of professional experience, having trained under many renowned chefs such as David Burke, Tom Colicchio, Georges Blanc and Jean Bardet.

For the salad

Canola oil

½ cup cauliflower florets, separated

Salt and pepper to taste

6 candy-striped beets

1 cup baby kale, washed and dried

For maple vinaigrette

4 ounces apple cider vinegar

1 teaspoon Dijon mustard

2 ounces maple syrup

1 cup canola oil

Salt to taste

Heat a medium saute pan over high heat.

Add canola oil to pan, enough to saute cauliflower.

Sear the cauliflower in the pan (make sure to get a good char before flipping florets). Season with salt and pepper and drain and cool on paper towels.

Mix the ingredients for the maple vinaigrette using a whisk or a blender, set aside.

Slice the beets on a mandoline. Toss the cauliflower, beets and baby kale in the vinaigrette to taste; assemble on the plate.

Makes 2 servings.

Citrus-Marinated Baby Beets Over Whipped Goat Cheese

TEATRO

BOSTON, MASS.



Chef Grasiani Costa

Located in the lively Boston Theater District, Teatro presents Italian and seafood dishes in an ornate setting. Executive Chef Grasiani Costa came to the United States in 2004 and got his first job working at Teatro as a dishwasher. Within less than a month, he became a line cook, and in 2014 he was offered the executive chef position.

Appetizers

1 bunch baby red beets
1 bunch baby yellow beets
1 bunch candy-striped beets
1½ cups red wine vinegar
4 oranges
1 cup extra-virgin olive oil
½ pound goat cheese
Heavy cream (if needed)
Salt and pepper
Micro greens or fresh herbs for garnish
¼ cup shelled pistachios
Rosemary grissini or toasted bread

To cook the beets, cut the tops off (if they were still on) and wash. Place in three separate pots and cover with cold water. Divide the vinegar evenly into the 3 pots. Place half an orange into each pot and add salt. Let simmer for about an hour, checking with a skewer to make sure the center is cooked. Remove from the water and cool to room temperature. With a cloth, gently rub the skin off the beets, doing the red beets last. Place in the refrigerator until needed.

For the vinaigrette, zest and juice one orange and mix with the olive oil. Salt and pepper to your liking.

Place the goat cheese in a mixer with a whip attachment. Add a touch of heavy cream and salt and mix. If the cream is too thick, thin it out a little so it's not lumpy or crumbly. Depending on the cheese, you may not even need it.

To assemble, place the beets in separate bowls and toss with the vinaigrette and salt and pepper. Place a spoonful of the whipped goat cheese on a plate and spread with the spoon. Very carefully place the beets on the goat cheese. Add orange slices and pistachios and garnish with micro greens or fresh herbs.

Take your remaining orange and remove the segments by cutting the rind off the outside and cutting between the connective membrane.

Serve with toasted bread or a rosemary grissini.

Sugar Snap Pea Salad With Marcona Almond Vinaigrette

B&G OYSTERS

BOSTON, MASS.



Executive Chef Barbara Lynch

A kitchen job at the age of 13 piqued chef Barbara Lynch's interest in cooking. She studied among some of Boston's greatest chefs and has opened other restaurants in the Boston area. B&G is known for an extensive selection of oysters, fish, and chowders, all sourced locally. Besides the seafood, B&G also features starters and salads, such as the sugar snap pea salad below.

- 1 pound sugar snap peas, trimmed, strings removed**
- ½ medium-sized red onion, thinly sliced**
- 10 mint leaves, torn into small pieces**
- 4 ounces of ricotta cheese**
- ½ lemon, juiced**
- 1 cup Marcona almonds**
- ¾ cup extra-virgin olive oil**
- 1 teaspoon whole grain mustard**
- 1 tablespoon shallot, minced**
- ½ lemon, zested**
- 2 teaspoons white wine vinegar**
- 1 tablespoon honey**
- Salt and freshly ground pepper**

To make Marcona almond the vinaigrette: Heat the oven to 350 degrees. Place the almonds on a baking sheet and place in the oven to toast until dark brown, about 10 minutes. Then remove from the oven and cool to room temperature.

Roughly chop the nuts and place in a mixing bowl. Add shallot, mustard, honey, olive oil, lemon zest and white wine vinegar. Whisk until combined. Season to taste with salt and pepper.

To assemble the salad: Slice the sugar snap peas lengthwise as thinly as possible. Place in a large bowl. It is OK if the peas separate from the pod; save everything. Add mint, red onion, ricotta, 3 tablespoons of vinaigrette, lemon juice and salt and pepper to taste. Carefully toss until combined, adjust seasoning and serve.

Roasted Asparagus Salad

80 THOREAU

CONCORD, MASS.



Chef Carolyn Johnson

Headed by owner Ian Calhoun and chef Carolyn Johnson, 80 Thoreau (named for its address in Concord, Mass.) won the **AAA Inspector's Best of Wow Effect Award** in 2019. Many tables have a view into the kitchen so guests can watch their meals being prepared. 80 Thoreau features seafood and chicken sourced locally.

- 1 bunch standard asparagus, stems snapped off**
- 1 lemon**
- ¼ cup extra-virgin olive oil**
- ½ teaspoon Dijon mustard**
- 4-6 ounces baby arugula**
- 1 tablespoon capers, rinsed**
- 2 ounces Parmesan Reggiano**
- Salt and pepper**

Set broiler to high.

Take the zest off the lemon with a microplane or other zester and then place in a small bowl with 1 tablespoon lemon juice and the Dijon mustard. Season with salt and pepper to taste and whisk together thoroughly. Slowly drizzle in 3 tablespoons of extra-virgin olive oil while whisking to emulsify the dressing.

Reserve 2 stalks of asparagus and place the rest of the bunch on a sheet pan. Coat with the remaining 1 tablespoon extra-virgin olive oil. Season to taste with salt and pepper. Cook the asparagus

under the broiler for 4 minutes.

While the asparagus is cooking, use a vegetable peeler to shave the reserved 2 stalks into thin ribbons. Put these in a bowl with the arugula and toss with the lemon dressing.

When the asparagus has cooked, it should be starting to char in a few spots. Place it on a platter or individual salad plates. Top with the arugula salad and sprinkle with the capers.

Use a vegetable peeler to shave long thin strips of Parmesan over the top.

Makes 4 servings.



Pounded Yellowfin Tuna Carpaccio

LE BERNARDIN

NEW YORK, N.Y.



Chef Eric Ripert

Serving artfully prepared and presented fresh seafood since 1986, Le Bernardin is known as one of the best restaurants – not only in New York, but in the world. Among its many accolades, it holds the prestigious AAA Five Diamond designation.

Headed by esteemed chef Eric Ripert, Le Bernardin’s pre-fixe and tasting menus change continually with the seasons and new inspiration. But in over 30 years, this is one dish that sticks around. The pounded yellowfin tuna carpaccio “truly reflects our philosophy and approach to food,” Ripert said.

It is prepared with layers of paper-thin raw tuna, draped over rich foie gras and served with a thinly sliced baguette for texture. Chives, shallot olive oil and lemon



provide a balance of flavors.

“An artistic signature of the kitchen, the carpaccio and its delightful plating is more akin to a Picasso artwork than to a mere plate of fish,” noted a AAA inspector in a review.

Check out more information on Le Bernardin at [Your AAA](#).

Appetizers

Foie Gras Terrine

- 1 lobe of foie gras (about 1½ pounds)
- 1 tablespoon fine sea salt
- ½ teaspoon freshly ground white pepper
- ¼ teaspoon pinches sel rose
- 6 cups chicken stock

Tuna

- 12 ounces sushi-quality yellowfin tuna fillet
- Marquise-shaped 4½- by 9-inch template

To prepare the foie gras, place the lobe in ice water overnight. Remove the foie gras from the water and pat dry. Cover with plastic wrap and let stand at room temperature for 1 hour. Separate the two lobes, keeping one covered while you work on the other. Starting at the primary vein on the underside of the foie gras, carefully slice through the lobe to the main vein. Split the foie gras apart and butterfly the lobe by making an outward cut at each side of the vein. Remove the primary vein and then the small veins throughout. Repeat with the remaining lobe.

Mix the salt, pepper and sel rose together. Season the liver evenly on both sides. Cover the foie gras with plastic wrap and refrigerate for 24 hours.

Form the foie gras into a log, approximately 2½ inches wide by 6 inches long, on a piece of parchment paper, twisting and squeezing the ends so it is compact. Unwrap the foie gras and transfer to a piece of cheesecloth. Rolling away from you, roll the foie gras into a tight log, again twisting the ends to compact the shape. Tie one end with a piece of kitchen twine and then tie the other end.

Meanwhile, bring the chicken stock to a boil in a pot large enough to hold the foie gras. Add the foie gras and cook for 2 minutes or until it reaches an internal temperature of 90 degrees. Remove the foie gras from the stock and chill immediately.

Remove the cheesecloth and reshape the torchon one more time with plastic wrap. Refrigerate overnight.

For the pounded tuna, slice the tuna into ¼-inch-thick slices. Lay a large sheet of plastic wrap onto

The Garnish

- 1 mini baguette
- Fine sea salt and freshly ground white pepper
- 4 tablespoons extra-virgin olive oil
- 2 teaspoons shallots, peeled and minced
- 2 tablespoons thinly sliced chives
- 1 lemon, cut in half

a work surface. Arrange the tuna pieces, with an inch between each slice, on the plastic; cover the tuna with another large sheet of plastic. Using a kitchen mallet, gently pound the tuna until there is a very thin and even layer of tuna that is about 1/8-inch thick. Using the template and a sharp knife, cut through the tuna and both layers of plastic to get four marquise-shaped portions. Refrigerate the tuna for at least 30 minutes; it can be pounded and cut a few hours ahead of time.

Heat the oven to 350 degrees. Slice the bread lengthwise into 4 very thin slices. Arrange the slices on a parchment paper-lined baking sheet; cover with parchment paper and another baking sheet (so the slices stay as flat as possible). Toast the slices in the oven until they are lightly browned and crisp; about 5-7 minutes. Allow the slices to cool to room temperature.

To serve, slice four thin pieces (about ⅛-inch thick) of foie gras, making sure each slice is as long as the baguette slices. You will have extra foie gras; reserve for another festive occasion. Place the foie gras slices on top of the baguette slices. Place each baguette in the center of an oval-shaped plate. Pull the top piece of plastic wrap off of a portion of tuna. Invert the tuna (so the remaining plastic-wrapped side is in your hand) and place it on top of the foie gras baguette. Pull the other piece of plastic wrap off the tuna. Season the tuna with salt and pepper and brush with extra-virgin olive oil. Sprinkle shallots and chives over each piece of the pounded tuna. Wipe off the excess garnish. Squeeze lemon juice over each portion and serve immediately.

Makes 4 servings.

French Onion Soup

RED STRIPE

PROVIDENCE, R. I.



For locals, Red Stripe is a reliable choice for simple and satisfying bistro fare. All the soups are prepared from scratch. Try this one at home! For more information on Red Stripe, head over to [Your AAA](#).

- 2 tablespoons butter, unsalted**
- 5 pounds sweet onions, thinly sliced**
- 2 tablespoons white sugar**
- 2 tablespoons balsamic vinegar**
- 2 tablespoons sherry vinegar**
- 2 tablespoons port wine**
- 1 quart chicken stock (can substitute vegetable stock)**
- 3 cups beef stock**
- 1 teaspoon thyme, minced**
- Salt and pepper to taste**
- Housemade croutons (a French baguette works nicely)**
- Sliced Gruyere cheese (if desired)**

Heat oven to 450 degrees. Slowly heat up a saucepan and add butter. Add the onions and a pinch of salt and slowly sweat until translucent. Add the sugar and slowly caramelize the onions.

Combine the vinegars and wine and set aside.

Once brown bits begin to form on the bottom of the pot, deglaze with the vinegars/wine mixture and scrape the bits off the bottom of the pan. Let reduce by 1/3 the volume.

Once the wine/vinegar reduces, add the stocks and bring to a simmer for 30-45 minutes. Slowly simmer and add the thyme and salt and pepper to taste.

Place ½-inch slices of baguette on an ungreased sheet pan in the oven. Turn over after 4 minutes, then remove after an additional 4 minutes (this will dry the bread).

Ladle your French onion soup into an oven-safe soup crock, add 1 slice of the baguette and top with 2 slices of cheese. Place in the oven for 5 minutes, or until the cheese is nicely melted and has a bit of color.

Roasted Oysters With Shallots and Herbs

AMERICAN BOUNTY AT THE CULINARY INSTITUTE OF AMERICA

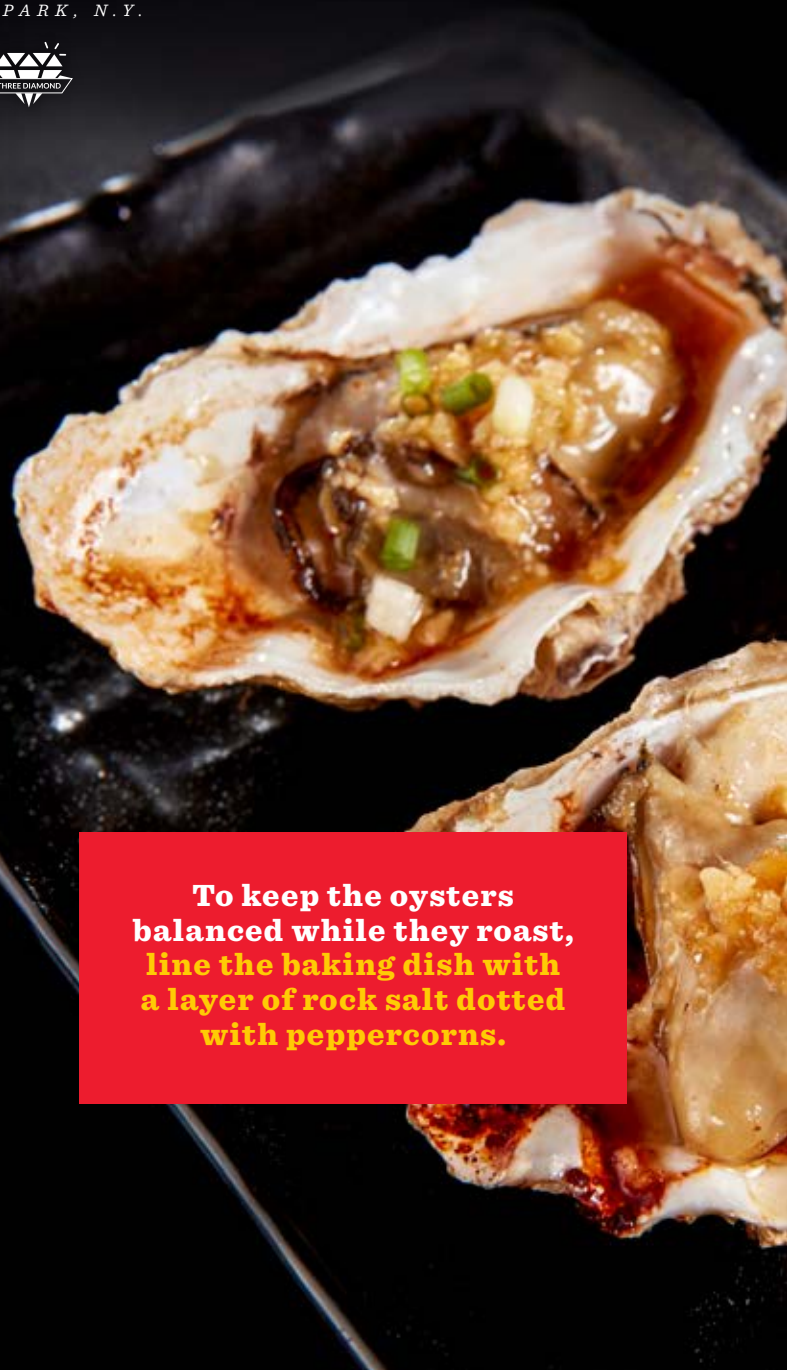
HYDE PARK, N.Y.



Roasting oysters on the half shell is a little different from cooking other things at high heat. The purpose isn't so much to char and brown them as it is to heat them through – just enough for them to release all their flavorful juices and firm up slightly. These oysters are topped with little spoonfuls of white wine butter sauce, which mixes with the oyster juices and reduces in the oven while the shallots get crisp. Six oysters make an impressive appetizer.

To keep the oysters balanced while they roast, line the baking dish with a layer of rock salt dotted with peppercorns. The salt and pepper make for a great presentation. You can buy rock salt at a hardware store. It's inexpensive, and one bag will last you forever!

If you don't want to make them yourself, you can order these roasted oysters at the Tavern at American Bounty Restaurant. Check out more information at [Your AAA](#).



To keep the oysters balanced while they roast, line the baking dish with a layer of rock salt dotted with peppercorns.

Appetizers

Ingredients

6 tablespoons unsalted butter
1 cup thinly sliced shallots
¼ cup dry white wine or dry vermouth
Coarse sea salt or kosher salt
Freshly ground black pepper
¼ cup chicken or vegetable broth (reduced-sodium if canned) or water
1 tablespoon snipped fresh chives
1 tablespoon chopped fresh flat-leaf parsley
Rock salt to roast the oysters on
3 tablespoons black peppercorns
24 oysters*
Lemon wedges for serving

Heat oven to 500 degrees.

In a heavy saucepan over medium heat, melt 4 tablespoons of the butter. Reduce the heat to low and add the shallots and wine. Cover and cook until most of the liquid is absorbed, about 4 to 5 minutes. Season with salt and pepper and add the broth and the remaining 2 tablespoons of butter. Bring to a simmer, then remove from the heat and stir in the herbs.

Cover the bottom of an ovenproof baking dish large enough to hold all the oysters with rock salt. Sprinkle the peppercorns evenly over the salt. Open the oysters, discarding the top shell. Loosen the oysters from the bottom shell, being careful not to spill their juices, and lay them in the baking dish.

Stir the shallot mixture and spoon some over each oyster. Roast until the edges of the oysters just begin to curl, about 5 to 8 minutes. Serve on the baking dish with lemon wedges.

Makes 4 servings.

Buying and shucking oysters

For this recipe you need to buy live oysters with unblemished shells. When opened, the meat should be pale (its color will vary, but avoid any that are pink, as this indicates they may be off), plump and glossy and should smell like fresh seawater. If they smell off, discard them.

When you get the oysters home, scrub their shells in cold water with a brush. Store them flat on a baking sheet in the refrigerator, covered with a slightly damp paper towel and use within two days.

You can have your fishmonger shuck the oysters for you if you plan to use them immediately. Just ask him to reserve the juice so you can take it home. Before roasting, strain the oyster juice and add a teaspoon of the juice to each oyster. To shuck live oysters yourself, insert a thin-bladed knife (or an oyster knife) into the joint or “foot” of the shell and twist the blade to loosen the shell. Being careful not to spill the liquid, slide the knife along the top of the shell but not deeply enough to cut the oyster. Discard the upper shell and cut through the muscle holding the oyster to the bottom shell.



Seafood and Butter Soup

MENTON

BOSTON, MASS.



Chef Barbara Lynch

Menton is one of the small percentage of restaurants to earn AAA Five Diamond status. Chef Barbara Lynch runs other restaurants in the Boston area, including B&G Oysters, which has a recipe on our list. Menton is known for its atmosphere and delightful staff, which together with the modern farmhouse feel creates an enjoyable atmosphere.

- 1½-pound lobster**
- 8 mussels**
- 8 littleneck clams**
- 3 tablespoons plus 1 cup warm water, divided use**
- 1 pound unsalted butter, cubed and chilled**
- 1 teaspoon lemon juice**
- Kosher salt**
- 4 ounces crabmeat**
- 1 egg yolk**
- 1 tablespoon honey**
- 1 ounce black caviar**
- 1 tablespoon chopped chives (optional)**

To prepare the shellfish, remove tail and claws from the lobster body (save the body for another use). Steam the tail for 5 minutes and the claws and knuckles for 6 minutes and immediately place in an ice water bath to shock. Once cool enough to handle, remove the meat, chop into bite-sized pieces and set aside. Discard shells.

Steam the mussels, clams and crabmeat in a covered pot with ¼ cup boiling water until they just open. Remove with a slotted spoon. Once cool, remove the meat from the shells and set aside. Discard shells.

In a medium saucepot, bring 3 tablespoons water to a boil. Reduce heat to low and slowly whisk in the chilled butter, 2 tablespoons at a time, until emulsified. Add the lemon juice to the butter mixture and salt to taste. Hold over low heat. Do not allow the butter mixture to come to a boil or it will separate. If the soup separates, whisk in more warm water and stir until reincorporated.

Add the lobster, mussels and clams to the warm butter mixture and heat gently all the way through.

Entrees

To make the honey emulsion, whisk the egg yolk and honey together, then slowly pour in 1 cup of warm water while whisking vigorously. The mixture should be foamy.

Using a slotted spoon, divide the shellfish equally among four small warmed bowls.

Pour butter soup over shellfish to cover (approximately 3 tablespoons for each serving). There will be some left over; refrigerate and gently reheat for another use.

Garnish with 1 teaspoon honey “foam,” black caviar and chopped chives (if using). Serve immediately.

Makes 4 servings.



Cauliflower Grilled Cheese

DEWOLF TAVERN

BRISTOL HARBOR INN, BRISTOL, R.I.



Chef Sai Viswanath

Located on historic Thames Street in Bristol, R.I., Dewolf Tavern has kept much of its original architecture while adding contemporary decor. Tables with views of the waterfront are popular. Chef Sai Viswanath ran the successful Indigo restaurant in Mumbai, India (voted one of the world's best restaurants by Conde Nast), and taught at the New England Culinary Institute before coming to Rhode Island. He is inspired by the local seafood in Rhode Island and prides himself on including locally sourced food into his menu.

Entrees

- ¼ head cauliflower, chopped into florets**
- 2 tablespoons olive oil**
- 1/8 teaspoon kosher salt**
- 1/8 teaspoon black mustard seed**
- 1/8 teaspoon ground turmeric**
- 1 tablespoon butter**
- 2 slices wheat bread**
- ½ ball fresh mozzarella cheese**
- 1 teaspoon ketchup**

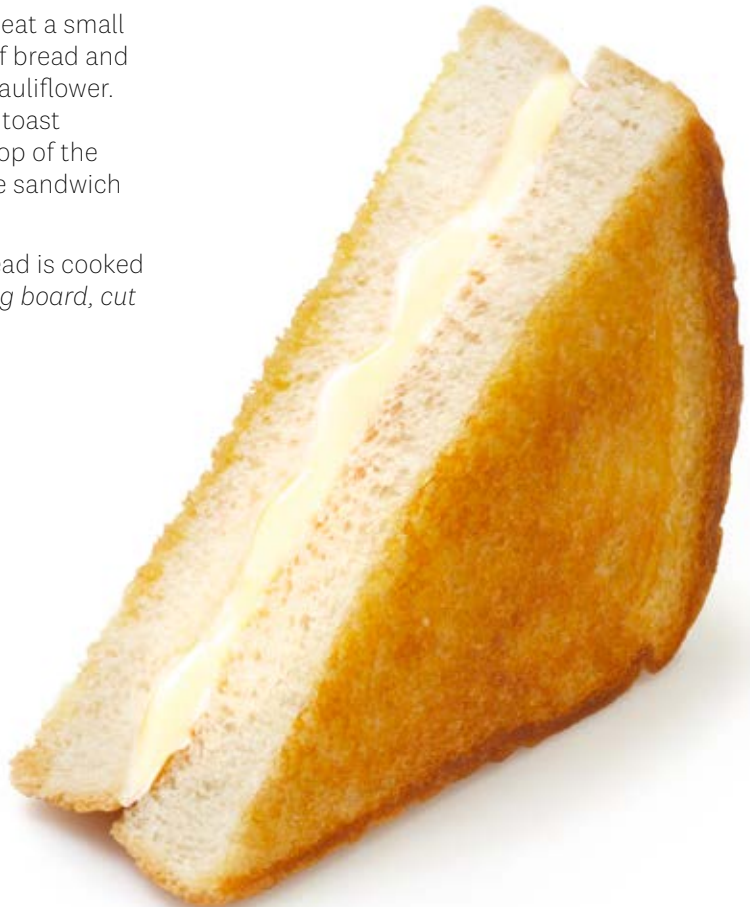
Heat oven to 350 degrees.

In a small bowl, add cauliflower, olive oil, salt, mustard seed and turmeric. Toss to coat. Spread mixture on a baking sheet and roast in the oven until the cauliflower is cooked through.

Spread butter on each slice of bread. Heat a small saute pan. When warm, add one slice of bread and top it with a few pieces of the cooked cauliflower. Add mozzarella. Top the other piece of toast with ketchup and place face down on top of the cauliflower, making a sandwich. Flip the sandwich over to toast the other side.

When the cheese is melted and the bread is cooked through, move the sandwich to a cutting board, cut into pieces and serve.

Makes 1 serving.



TLC Burger and Fries

THE LAMBS CLUB

THE CHATWAL HOTEL, NEW YORK, N.Y.



Chef Geoffrey Zakarian

Looking for a pre- or post-theater spot that feels as classy as Broadway itself? Located in the heart of midtown Manhattan in the AAA Four Diamond Chatwal Hotel, The Lambs Club is a stylish alternative to many of the restaurant options in the theater district.

As noted by a AAA inspector, “It’s for good reason that this [restaurant] is favored for the midtown business elite to see and be seen.”

Chef and restaurateur Geoffrey Zakarian and his staff serve up seasonal American bistro and grill-style dishes with signature modern flair.

The restaurant is named after The Lambs, America’s first professional theatrical club,

which called the building home at the turn of the century. Members of the prestigious thespian society – which is still active today – have included such recognizable names as Charlie Chaplin, George M. Cohan and Fred Astaire.

For more on The Lambs Club, visit [Your AAA](#).

Entrees

Ingredients

- 1 tablespoon canola oil
- Sea salt, to taste
- 1 pound ground beef (40% chuck, 40%, brisket, 20% fat), formed into two 8-ounce burger patties
- 2 slices sharp cheddar cheese
- 2 tablespoons butter, room temperature
- 2 brioche or challah rolls
- 2 tablespoons LC sauce (recipe below)
- 1 ounce fried shallots (recipe below) or fried onions
- 2 bibb lettuce leaves
- 2 half-sour pickle spears

Heat a cast-iron pan over a high flame. Add the oil. Once oil is at its smoking point, season the burgers with sea salt and sear on both sides until heavily caramelized.

Cook burgers to desired temperature. Top with cheddar cheese after they've rested for 5 minutes. Wipe the pan clean.

Spread the butter on the buns and toast the buns in the same pan with a little of the rendered beef fat.

Spread the LC Sauce on both sides of the toasted buns and sprinkle on fried shallots. Top with lettuce leaves and burger patties. Serve with pickle spears and French fries.

Makes 2 burgers.

LC SAUCE

- 1¼ cups mayonnaise
- 2/3 cup ketchup
- 2 tablespoons cornichons, chopped
- 2 tablespoons prepared horseradish
- 2 tablespoons shallots, chopped
- 2 tablespoons parsley, chopped
- Coarse kosher salt and fresh-cracked pepper, to taste

Combine all ingredients and season with salt and pepper. Reserve sauce in a quart-size container with airtight lid.

Makes 2 cups

Crispy Shallots

- 5 ounces shallots, thinly sliced on a mandoline
- 1 quart canola oil, for frying
- Coarse kosher salt, to taste

Combine the shallots and cold oil in a pot twice the volume of the oil. Cook over medium heat, stirring frequently to ensure no sticking and even cooking.

Once shallots are golden and almost crispy, use a slotted spoon to remove them from the oil and place on a plate with paper towels to drain. Season with kosher salt.

Makes enough for 5 burgers

FRENCH FRIES

- 1½ pounds high-starch potatoes, such as Idaho
- 2 quarts canola oil
- Coarse sea salt, to taste

Wash and scrub the potatoes thoroughly, but do not peel. Cut into batons, ½ inch by ½ inch by 4 inches. Rinse in cold water three times. Soak the potatoes in fresh, clean water overnight in the refrigerator.

The next day, heat the oil to 350 degrees in a heavy-bottomed pot. Make sure the oil doesn't fill the pot by more than a third so it won't bubble over when you add the potatoes. Prepare a sheet pan with absorbent towels. Drain the potatoes and dry. Fry for 3 minutes, then remove the blanched fries from the oil with a mesh skimmer. Rest fries on the prepared sheet pan for at least 15 minutes.

To finish, change the absorbent towels on the sheet pan. Return the fries to the hot oil for 3 to 5 minutes or until crispy, then remove with a mesh skimmer. Place the fries on the prepared sheet pan and season liberally with sea salt. Serve while hot and crispy.

Makes 4 portions.

House-Made Carrot Cavatelli

THE DORRANCE

PROVIDENCE, R. I.



Located in a former Union Trust bank built in 1901, The Dorrance immediately charms with its history. The interior features the bank's original Italian marble floor, stained glass windows and ornate ceiling. You'll even find the double-door vault around the corner from the bar.

One look and there's no question as to why it's such a popular wedding and special events venue. For a typical night out, it's unpretentious and reasonable, while still providing an air of extravagance.

The food is globally and seasonally inspired, with decent-sized portions of organic and locally sourced ingredients. Whether you consider yourself a picky eater or more of the adventurous type, there's something to satisfy every type of palate.

The house-made pastas are not to be missed. Pastas change seasonally, typically with two to three varieties available at a time. The cacio e pepe with spaghetti alla chitarra and the ricotta cavatelli with heirloom tomato sauce, Parmesan and breadcrumbs are two house favorites that return to the menu frequently and are often available as specials.

For more on The Dorrance, head over to [Your AAA](#).

3 cups bread flour

3 cups semolina flour

3 cups carrot juice

Combine all ingredients in a large mixing ball. Mix with a fork. Once combined, move dough to a flat surface and knead for 15-20 minutes. Allow dough to rest for 30 minutes

Roll dough out into a ½-inch sheet and cut into ½-inch squares. Shape the dough between your thumb and a cavatelli board. Boil for 2-3 minutes and toss with your choice of sauce.

Roasted Halibut

With White Asparagus, Sea Beans, Roasted Turnips and Lobster Sauce

BRANT POINT GRILL

WHITE ELEPHANT HOTEL, NANTUCKET, MASS.



Chef Tom Pearson

Located on the water in the Brant Point neighborhood of Nantucket, Brant Point Grill is known for an elegant dining experience in a remarkable setting. The dining room is nautical-themed and there is an outdoor dining area overlooking the harbor and Nantucket ferries. The meals include fresh local seafood and fish, and high-quality steaks. Chef Tom Pearson has been at the helm since 2014.

- 4 lobsters (1¼ pounds each)**
- 1 onion**
- 3 stalks celery**
- 3 sprigs thyme**
- 3 sprigs flat-leaf parsley**
- ½ teaspoon saffron**
- 1 star anise**
- ½ cup tomato paste**
- ½ cup brandy**
- 2 cups heavy cream**
- 2 turnips, peeled**
- 20 pieces white asparagus**
- 4 ounces butter, cut into cubes**
- Canola oil**
- 4 8-ounce portions Atlantic halibut**
- Salt**
- 10 ounces sea beans**
- Red ribbon sorrel for garnish**

For the lobster sauce: Fill a large pot with water and bring to a boil. Add the lobsters and boil for 7 minutes. Place lobsters in ice water to cool. Once cool, remove the meat from the tail and claws and set aside.

Next make a stock from the lobster shells. Place shells in a pot with the onion, celery, thyme, parsley, saffron, star anise and tomato paste. Cover with water and bring to a simmer for 3 hours. Strain the liquid from the pot and set aside. Bring the brandy to a boil to cook out the alcohol, then add the lobster stock and reduce liquid to 1 cup. Add the heavy cream and cook until it reaches a sauce consistency. Cut the claw meat into bite-size pieces and add to the sauce.

Entrees

Cut turnips into quarter-inch cubes, place in cold salted water and bring to a boil. Strain and set aside.

Place a pot of water large enough to cook the white asparagus and bring to a boil. Add the asparagus and cook for 2 minutes. Strain, toss in a knob of butter and set aside, keeping warm.

Take a frying pan large enough to cook the halibut and heat up with a little canola oil. Once the oil is hot, season the halibut filets with salt on both sides and place in the pan. Cook for 3 minutes, then flip the fish, add a pat of butter and set to the side. The fish will continue cooking in the pan, so leave for approximately 2 minutes.

While the fish is cooking, add canola oil to a small saute pan and heat to a medium temperature. Add the turnips and cook until golden brown. Then add the sea beans and a knob of butter. Toss altogether for 1 minute.

To assemble, place 5 spears of asparagus on each plate.

Put the lobster sauce down next, dividing evenly. Place a piece of fish on top of the asparagus, and then put the turnips and sea beans around the edge of the fish. Garnish with 5 pieces of red ribbon sorrel.

Makes 4 servings.



Lobster Gnocchi

DEUXAVE

BOSTON, MASS.



Chef Chris Coombs

Deuxave's head chef and co-owner Chris Coombs was named one of Forbes' "30 under 30" in 2012, which thrust him into the national spotlight-appearing on Food Network's "Chopped" and in Food and Wine Magazine. He prides himself on using local, Northeast-sourced ingredients. Under Coombs' leadership, Deuxave is consistently on lists of the nation's best restaurants and has earned AAA's Four Diamond award. Coombs also oversees two other Boston restaurants - Boston Chops, a steakhouse, and dbar, an American bistro.

- 2 each 1¼-pound lobsters**
- ½ cup raw walnut halves**
- 1½ tablespoons curry powder**
- 3 tablespoons canola oil, divided**
- 1 lemon, juiced**
- 2 oranges, juiced**
- 3 grapefruit, juiced**
- 28 gnocchi, homemade or store bought**
- 8 cremini mushrooms, cleaned and quartered**
- 1 tablespoon butter**
- 1 teaspoon shallot, bruniose**
- ½ teaspoon garlic, bruniose**
- 4 ounces chicken stock**
- 20 red pearl onions, blanched in boiling water and peeled**
- 12 green grapes, halved**
- 1 cup butter**
- 1 tablespoon tarragon, chopped**
- 1 tablespoon parsley, chopped**
- 1 tablespoon chives, sliced**

Heat oven to 350 degrees. Drop lobsters whole into boiling water for 4 minutes. Shock in ice water bath until totally chilled, then shell. Slice each tail in half, and then into 4 pieces. Keep chilled.

Toss walnut halves, curry powder and 1 tablespoon of canola oil in a small bowl. Season with salt and toast on a sheet tray in the oven for 5 minutes.

Mix juiced citrus together and reserve.

Entrees

Sear gnocchi in 1 tablespoon of canola oil on medium-high heat until golden brown. Drain on paper towels and reserve at room temp.

Heat 1 tablespoon of canola oil on high heat, add cremini mushroom quarters and sear until golden brown. Turn down heat to medium-low, add 1 tablespoon butter and continue crisping for 1½ minutes. Drain out any excess oil, add garlic and shallots and brown lightly. Add chicken stock and reduce by half on medium-high. Add 8 ounces of mixed citrus juice and reduce by half. Add lobster meat, grapes, seared gnocchi, and butter and cook until reduced and coated completely. Finish with herbs and season with salt and pepper. Garnish with curried walnuts.

Makes 4 servings.





Mussels Dijon

HENRIETTA'S TABLE

THE CHARLES HOTEL, CAMBRIDGE



Chef Peter Davis

Henrietta's Table prides itself on "honest to goodness home cooking."

Located only a couple of blocks from Harvard University, the restaurant has an outdoor patio accessible during spring and summer. Chef Peter Davis is an avid conservationist with close ties to New England's farming and fishing communities.

Here's a New England version of the old French classic, sparked up by plenty of garlic. It's great served over a few slices of grilled baguette, which soak up the sauce nicely.

- 2 tablespoons shallots, chopped**
- 1 tablespoon garlic, chopped**
- 4 tablespoons olive oil**
- 3 pounds mussels, rinsed and de-bearded**
- ½ cup dry white wine**
- 4 tablespoons Dijon mustard**
- 1 cup heavy cream**
- 1 tablespoon chives, sliced thinly**

Saute the shallots and garlic in the olive oil. Add the mussels, wine, mustard and cream.

Simmer the mussels until they open. Remove from heat and pour into shallow soup bowls.

Garnish with chives and serve immediately.

Makes 4 servings.

Steak, Roasted Fingerling Potatoes and Vegetables

BRANT POINT GRILL

WHITE ELEPHANT HOTEL, NANTUCKET, MASS.



Chef Tom Pearson

Located on the water in the Brant Point neighborhood of Nantucket, Brant Point Grill is known for an elegant dining experience in a remarkable setting. The dining room is nautical-themed and there is an outdoor dining area overlooking the harbor and Nantucket ferries. The meals include fresh local seafood and fish, and high-quality steaks. Chef Tom Pearson has been at the helm since 2014.

- 1 pound fingerling potatoes**
- Salt and pepper**
- Olive oil**
- 4 each 4-ounce portions beef tenderloin**
- 1 tablespoon fresh chopped rosemary**
- 1 head broccoli, cut into florets**
- 8 baby carrots, peeled**
- 1 ounce butter**

Place the fingerling potatoes in a pot, cover with cold water and add 1 tablespoon of salt. Bring to a boil and cook until the potatoes are tender, about 15-20 minutes. To test doneness, place a small vegetable knife into one of the potatoes. If the potato comes away easily, they are ready. Drain the water and allow potatoes to cool slightly. Once they are cool enough to handle, cut the potatoes lengthwise with a sharp vegetable knife. Set aside.

Warm a cast iron pan (or saute pan) on the stove. Add a little olive oil to the pan, season the steaks with salt and pepper and place them in the pan. Cook the steaks on one side for 2 minutes or until golden brown. Turn the steaks to the other side and cook for another 2-3 minutes. This will give you medium-rare steaks. If you would like them cooked a little more, leave them in the pan for 2 more minutes. When finished, remove from the pan and place on a cutting board to rest.

Entrees

Add more olive oil to the pan used to cook the steak. Place the fingerling potatoes in the pan with the flesh of the skin facing down. Cook until golden brown, and then add the chopped rosemary. Remove the potatoes from the pan and split them evenly between four plates.

Bring a pot of water to boil. Add the broccoli and baby carrots and cook until tender. Drain the vegetables, add butter and split evenly between the four plates.

Plate the steaks and serve.

Serves 4.



Grilled Eggplant with Tomato, Feta and Tzatziki

METROPOLIS CAFÉ

BOSTON, MASS.



Chef Dolly Bourommavong

The menu at Metropolis changes with the seasons, as the ingredients are locally sourced. Dishes range from rigatoni to fresh cod and burgers.

Half an English cucumber, seeds removed
1 teaspoon plus ½ teaspoon kosher salt
1 cup plain Greek yogurt
1 teaspoon Champagne vinegar
1 tablespoon lemon juice
½ teaspoon olive oil
¼ teaspoon garlic, finely minced
1 tablespoon fresh dill, minced
½ teaspoon fresh mint, minced
Pinch freshly ground black pepper
1 large eggplant (about 1½ pounds), trimmed, cut into 1-inch-thick rounds
2 tablespoons extra-virgin olive oil, plus more for brushing
1 tablespoon balsamic vinegar
¼ cup packed fresh basil leaves, torn in pieces, divided
2 cups cherry tomatoes (about 10 ounces), halved
¼ cup feta cheese, crumbled
¼ cup pumpkin seeds, toasted

For tzatziki

Finely dice the cucumber (skin on) and toss with 1 teaspoon of kosher salt. Place cucumber in a sieve set over a bowl. Place sieve and bowl in the refrigerator for 15 minutes to drain.

Transfer the yogurt to a large bowl.

Entrees

Squeeze as much liquid from the cucumber as you can and add the cucumber to the yogurt. Mix in the vinegar, lemon juice, olive oil, garlic, dill and mint. Season with salt and pepper. Refrigerate until ready to use.

For eggplant

Heat grill to medium-high heat. Generously salt the eggplant slices. Place the slices vertically in a colander. Let stand for about 30 minutes. Rinse and pat dry.

Whisk together 2 tablespoons olive oil, balsamic vinegar and half the basil. Add tomatoes, feta and pumpkin seeds. Season with salt and pepper, set aside.

Liberal brush eggplant with oil. Grill until tender, about 4 minutes each side, turning only once.

To serve

Divide tzatziki among each plate. Arrange eggplant on top of the tzatziki. Spoon the tomato and feta mixture over the eggplant. Drizzle any remaining liquid from the tomato and feta mixture over and around the eggplant. Top with remaining basil and serve.

Makes 4 servings.



English Pea Puree

With Haricot Vert, Fava Bean, Sugar Snap Peas, Pea Greens and Morel Mushrooms

THE MAYFLOWER DINING ROOM

WASHINGTON, CONN.



Sitting on a hill overlooking a picturesque garden, the Dining Room at the Mayflower allows guests to enjoy their meal while taking in the bucolic atmosphere of northwestern Connecticut. The Dining Room offers breakfast, lunch and dinner, along with an impressive collection of wines. In nice weather it's also possible to dine outside with a view of the gardens.

Entrees

Lemon vinaigrette

- 1 quart lemon juice
- 50 grams kosher salt
- 5 grams white pepper
- 1 quart olive oil

Garlic and shallot consomme

- 1 tablespoon olive oil
- 2 shallots, finely chopped
- 5 garlic cloves, thinly shaved
- 6 cups water

Green pea broth

- 1 quart frozen English peas
- 25 grams lemon juice
- 50 grams olive oil
- 1 teaspoon zantham gum
- Kosher salt to taste

Spring vegetables

- 2 pounds fava beans, shucked
- 1 pound haricot vert
- 1 pound sugar snap peas
- 1 pound English peas
- 1 pound fiddlehead ferns
- 2 tablespoons olive oil
- 2 tablespoons water
- 8 ounces morel mushrooms

To garnish

- Pea shoots
- Mint leaves
- Chervil

For the lemon vinaigrette

In a hot water bath, add lemon juice, salt and pepper. Blend with a hand blender while slowly adding olive oil until fully incorporated. Reserve.

For garlic and shallot consomme

In a pot, add olive oil, shallots and garlic cloves. Sweat for 2 minutes. Add water and bring to a boil. Boil for 1 minute, then remove, chill and reserve.

For the green pea broth

In a blender, add frozen peas, lemon juice and chilled garlic and shallot consomme. Blend until very smooth and fully incorporated. Continue to blend while adding olive oil and zantham gum. Season to taste with salt. Cool in an ice bath and reserve when very cold.

For the spring vegetables

Blanch all of the green vegetables in boiling water for 3 minutes.

In a saute pan, add olive oil and water, morel mushrooms and green vegetables. Cook for 3 minutes. Toss with lemon vinaigrette and season to taste.

To serve

Spoon green pea broth into a soup bowl. Arrange dressed spring vegetables along the rim of the bowl, covering the broth in some places.

Garnish the completed dish with pea shoots, mint leaves and chervil.

Makes 4 servings.

Apple-Stuffed Roasted Turkey

COAST AT OCEAN HOUSE

WESTERLY, R. I.



Executive Chef Matt Voskuil

The Ocean House offers a quintessential Rhode Island oceanfront dining experience. Located in a stately historic inn, Coast was awarded the AAA Best of Inspector's Scenic View Award for 2019. "It's merely one of the best views I have seen, which makes it extremely hard to leave after the dining experience," said the inspector. On top of the view, the restaurant prides itself on using local Rhode Island and Atlantic Coast ingredients, with a menu that changes seasonally- and even sometimes daily- to incorporate the freshest items from local growers.

For the compound butter

- 1 pound butter, softened
- 2 tablespoons sage, chopped
- 2 tablespoons flat Italian parsley, chopped
- 2 tablespoons kosher salt
- 2 tablespoons freshly cracked black pepper

For the turkey

- 1 16-pound turkey
- 6 apples, halved
- 4 cinnamon sticks
- 1 Spanish onion, quartered
- 3 sprigs of sage
- 1 quart apple cider

Heat oven to 325 degrees.

For the compound butter, combine butter, sage, parsley, salt and pepper in a medium bowl.

Remove giblets and neck from turkey. Rinse turkey thoroughly with cold water. Pat dry. Starting from neck cavity, loosen skin from breast and drumsticks by inserting fingers, gently pushing apart between skin and meat. Rub compound butter between skin and meat of turkey.

Stuff cavity with apples, cinnamon sticks, onion and sage. Tie ends of legs to tail with butcher's twine and tuck wings under bird. Place turkey on a rack set on a roasting pan. Add apple cider into pan and cover with aluminum foil.

Roast in oven for approximately 3 3/4 to 4 1/2 hours, or until internal temperature of thigh meat reaches 180 degrees (to obtain an accurate reading, avoid contact with bone). Stuffing temperature should read 165 degrees.

Entrees

During the last 45 minutes of baking, remove aluminum foil to brown skin. Basting is not necessary but will promote even browning.

Remove turkey from roasting rack and rest for 20-30 minutes before carving. (This allows the juices to redistribute throughout the meat and makes for easier carving.)

Makes 12 servings.



Maitake Mushroom Toast

GRACIE'S

PROVIDENCE, R.I.



Executive Chef Matthew Varga

Gracie's won the AAA Best of Romantic Award in 2019. Located in downtown Providence, Gracie's offers seasonally driven dishes that are creatively presented. As a farewell treat, the valet driver will often leave a bag of cookies in your vehicle when departing. Chef Matthew Varga has been working in restaurants since age 16. Since taking over the executive chef role in 2010, Gracie's has consistently earned a AAA Four Diamond designation.

- 1/3 pullman loaf of brioche or pain de mie**
- ¼ cup butter**
- Salt and freshly ground black pepper**
- ½ pound maitake mushrooms, fresh**
- ½ cup fontina cheese, shaved**
- ¼ cup scallions, sliced thinly on bias**
- ½ teaspoon olive oil**

Trim crust off the brioche and cut into 12 uniform rectangular pieces. In a nonstick pan, melt butter until browned. Add in bread and cook until golden brown on both sides. Season with salt and pepper. Lay the toasted brioche onto a dry sheet pan and reserve until needed.

Trim bottoms off mushrooms and cut into similar size as brioche. In a saute pan, sear mushrooms on high heat with a drizzle of olive oil. Season with salt and pepper and cook until mushrooms have caramelized. Reserve mushrooms on a dry sheet pan until needed.

To finish: Layer mushrooms on the toasted brioche and follow with shaved fontina cheese. Transfer toast into the oven and remove once cheese has melted. Finish with shaved scallions and drizzle with olive oil.



Pan-Seared Georges Bank Scallops

MIEL

INTERCONTINENTAL HOTEL, BOSTON, MASS.



Chef Michael Rostafin

Located inside the InterContinental Hotel on the Boston waterfront, Miel has a distinctively French atmosphere. It was Boston's first Provence-themed brasserie. In true Boston style, the window-filled dining room provides a view of the Boston Tea Party Ships & Museum. Chef Michael Rostafin focuses on local New England ingredients prepared in a contemporary French style.

1 pound kuri squash
Extra-virgin olive oil
1 ounce fresh rosemary
1 pound Georges Bank scallops
1 clove garlic, crushed
2 ounces jumbo clam strips
2 ounces olive tapenade
2 ounces cooked white beans
3 ounces mache

Heat oven to 400 degrees.

Quarter the kuri squash and rub a little olive oil and rosemary into the flesh. Bake for 20 minutes.

Remove the squash from the oven and cool for 5 minutes before scraping the flesh from the skin of the squash.

Blend the flesh in a food processor with a little olive oil until pureed. Adjust seasoning as needed.

In a hot saute pan add a little oil and sear the scallops until each side has a nice golden-brown color. Place scallops on an oven tray and cook for another 4 to 5 minutes depending on your desired temperature.

Meanwhile, add olive oil, garlic and clam strips to a heated pan, saute quickly for 1 minute and set aside.

Arrange 3 small spoonfuls of the kuri squash on each service plate. Place a scallop on top of each spoonful of squash. Add the clam strips to the plate between each scallop.

Place a dollop of olive tapenade and chopped white beans on top of each scallop. Garnish with the mache and drizzle a little olive oil on top.

Slow-Roasted Beef Brisket

ZINC

NEW HAVEN, CONN.



Chef/Owner Denise Appel

Zinc was one of New Haven's first farm-to-table restaurants. To take advantage of the freshest regional ingredients, the Asian-influenced menu changes seasonally. Chef Denise Appel credits her grandmother for instilling in her a love of cooking.

Note: Brisket can be made a day in advance.

Once done, wrap completely in foil and refrigerate. To reheat, cook brisket (covered with foil) in 350-degree oven for 5 to 10 minutes. Thinly slice across the grain. Serve with sauce and vegetables.

5-8 pound untrimmed, whole beef brisket

2 white onions, roughly chopped

3 carrots, chopped

12-ounce bottle of dark beer

½ cup cider vinegar

½ cup water

2 tablespoons Worcestershire sauce

For sauce

2 tablespoons olive oil

18 pearl onions, peeled

1 tablespoon fresh jalapeno pepper, minced

Heat oven to 225 degrees. Place meat in a roasting pan and add onions, carrots, beer, cider vinegar, water and Worcestershire sauce. Cover pan completely with foil and cook for 5-6 hours. (A meat thermometer should read 185 degrees). Remove from oven.

To make sauce, heat oven to 350 degrees. In a large saute pan, heat oil, add onions and sear for 2-4 minutes. Transfer to small roasting pan and cook in oven for 8 minutes. Transfer to a stockpot and add minced jalapeno and salt and pepper to taste.

Makes 10 servings.

Wagyu Beef Dumplings

MOOO....

BOSTON, MASS.



Chef/Owner Jamie Mammano

Despite the playful-sounding name, Moo... is located less than a block from the Massachusetts State House and regularly plays host to visitors from far and wide. The menu changes seasonally and features beef, lamb, duck, fresh fish and chops. Chef/owner Jamie Mammano operates other high-end restaurants in the Boston area and has been with Moo... since it opened in 2007.

For the Wagyu Beef Dumplings

- 6 ounces Wagyu beef (secondary cut, chuck roll or shoulder will work)
- 2 teaspoons fresh thyme, chopped
- 1 tablespoon caramelized onion
- Salt/pepper to taste
- Cornstarch (for dusting)
- 5 each round wonton wrappers brushed with egg yolk

For the Wagyu Beef Dumplings Sauce

- 1 teaspoon vegetable oil
- 1 teaspoon chopped ginger
- 2 ounces soy sauce
- 1 tablespoon Mae Ploy sauce
- 1 teaspoon chopped scallions, divided
- 1 tablespoon garlic bean sauce
- 2 ounces chicken stock or vegetable broth
- 1 teaspoon butter
- Scallion, for garnish
- Cilantro, for garnish



Grind the Wagyu beef, thyme, onion and salt and pepper in a food processor. Emulsify mix with several cubes of ice until creamy.

Sprinkle cornstarch on dry surface before placing wonton wrappers onto it. Brush each wonton with egg yolk wash. Using a spoon, place 1 ounce of Wagyu mix into the center of the wrapper. Fold over each wrapper into a semicircle and curl in both ends (make sure the wrappers are well-sealed). Place wontons into boiling water and cook for 3½ minutes.

To make the sauce: In a saute pan, combine the vegetable oil, ginger, soy sauce, Mae Ploy sauce, scallions and garlic bean sauce. Simmer for 3 minutes. Add the chicken stock (or vegetable broth) and simmer for 1 minute. Finish the sauce with butter and scallions. Salt and pepper to taste.

To plate: Spoon sauce onto warm bowl. Add steamed dumplings and place scallion and cilantro garnish atop the dumplings. For garnish, julienne one scallion, place in ice water to curl and mix with cilantro.

Hall of Fame Chowder

BOAT HOUSE

TIVERTON, R.I.

Chef Marissa Lo

The Boat House incorporates local Rhode Island seafood in an idyllic waterfront setting. The restaurant features a large exterior dining deck where the scenic views dazzle in the spring, summer and fall, with the experience shifting inside for the winter.



- 3 ounces butter**
- 1/3-pound ground chourico**
- 1 teaspoon red chili flakes**
- 2 garlic cloves, minced**
- ¼ celery stalk, diced**
- 1 white onion, diced**
- 1 cup corn kernels**
- 1 bay leaf**
- 3 cups clam stock**
- 1/3 cup all-purpose flour**
- 1 pint heavy cream**
- 1/2 cup baby Maine shrimp, cooked**
- 3 stems flat-leaf parsley, finely chopped**
- 2 teaspoons kosher salt**
- 1 pinch black pepper**
- 1/2 cup cornbread, crumbled**

Melt the butter over medium heat in a large saucepot. Add the chourico and chili flakes and saute until the chourico renders some of its fat. Add the garlic, celery, onions, corn and bay leaf to the pot. Sweat until vegetables are soft and translucent, about 10 minutes.

Heat clam stock in a separate saucepot. Reserve and keep warm.

Whisk the flour into the chourico-vegetable mixture. Whisk, continuously and vigorously, while adding clam stock to the pot. Bring to a boil, then reduce to a simmer for 10 minutes. Remove bay leaf. Turn down heat slightly, and add cream, shrimp and chopped parsley. Season to taste with salt and pepper.

Serve hot, garnished with a heaping tablespoon of cornbread crumbles.

Makes 4 servings.

Asparagus and Wild Mushroom Arancini

THE PANTRY RESTAURANT AT THE VERVE CROWNE PLAZA

NATICK, MASS.

The Pantry features American fare in a modern setting, offering a wide variety of cuisine from seafood to sandwiches and flatbreads.

- 4 cups vegetable broth**
- 1 cup water**
- 1 bunch asparagus (about 1 pound), trimmed, cut into 1-inch pieces**
- 1 tablespoon extra-virgin olive oil**
- 1/3 cup chopped shallots**
- 3 cloves garlic, minced**
- 1 tablespoon fresh thyme (or 1 teaspoon dried)**
- 8 ounces shiitake mushrooms, stems removed, caps sliced**
- 1 cup Arborio rice**
- 1 cup cabernet sauvignon or other full-bodied dry red wine**
- 1/2 cup finely shredded Parmigiano-Reggiano cheese**
- 1/4 cup chopped fresh parsley**
- 1/4 teaspoon freshly ground pepper**
- Flour**
- Egg wash**
- Panko breadcrumbs**
- Vegetable oil for frying**

Bring broth and water to a boil in a medium saucepan. Add asparagus and cook until crisp-tender, about 2 minutes. Remove to a bowl with a slotted spoon and set aside. Reduce the heat under the liquid to maintain a gentle simmer.

Heat oil in a Dutch oven over medium-low heat. Add shallots, garlic and thyme. Cook, stirring often, until it begins to soften, about 2 minutes. Add mushrooms and cook, stirring frequently until softened, about 3 to 4 minutes.

Add rice. Cook, stirring, for 1 minute. Add wine and cook, stirring often, until the wine is absorbed, about 2 to 3 minutes. Add 1 1/2 cups of the simmering broth and cook, stirring, until it is absorbed. Continue to cook on medium-low, adding broth in 1/2-cup increments, stirring frequently after each addition, until most of the liquid is absorbed.

The risotto is done when all the broth is used and the rice is creamy and just tender, 24 to 28 minutes total.

Stir in the reserved asparagus and cook for 1 minute. Remove from heat and stir in cheese, parsley and pepper. Pour risotto onto a tray or container and cool in fridge until set, about 1 to 2 hours. Once cooled, roll into 1-inch balls. Bread each ball in flour, egg wash and then panko breadcrumbs.

Heat fryer or 4" of oil to 325 degrees. Cook until golden. Remove arancini and serve immediately.

Remove Arancini and serve immediately.

Grilled Whole Lobsters

LUKE'S LOBSTER

LOCATIONS THROUGHOUT THE NORTHEAST AND U.S.

When it comes to grilled whole lobsters, Luke always endorses charcoal over gas, but either will work. About a pound and a quarter lobster is the sweet spot for the most tender, tastiest meat. If you want more of a complement to a meal you can grill just the tails – same method as below. Still cut them in half lengthwise but skip the parboil.

- 1 whole lobster**
- 4 tablespoons melted butter**
- 2 tablespoons lemon juice**
- Pinch of salt**
- Pinch of freshly ground pepper (grinding it fresh onto the lobster will make a huge difference)**
- 1 teaspoon minced garlic (optional)**

Parboil the lobster so you don't end up with a nicely grilled outside and raw inside. Drop the lobster in a pot of boiling water, remove after five minutes and shock in an ice bath to stop it from cooking any further.

Slice the lobster lengthwise all the way through into two halves. Clean out the tomalley (green stuff) from the body. With the same knife, cut small slits in the claws to vent while cooking. Brush the exposed meat with a mixture of melted butter, lemon juice, a little salt and freshly ground pepper, and if you want, some minced garlic.

Clean and lightly oil the grill and get your coals at medium heat. Lay the lobster flesh side down and cook for about five minutes. Then turn it over, brush on more lemon butter, and cook shell side down for another five minutes. When finished the meat should be firm and opaque all the way through.

Serve with more lemon butter on the side.

Makes 1 serving.



Spicy Pork Meatballs

THE MEATBALL SHOP

LOCATIONS THROUGHOUT NEW YORK CITY



Nothing satisfies quite like a good meatball. “They are delicious, unpretentious, everyone loves them and they’re inherently inexpensive. Perfect!” sums up Daniel Holzman, chef and owner of The Meatball Shop in New York City. Perfect they are. And who better to speak on the matter than the guy who created an eatery dedicated entirely to spaghetti’s best companion?

With locations in Manhattan and Williamsburg, The Meatball Shop is only a train ride away from wherever your craving may strike.



2 pounds pork shoulder, ground

1 1/3 tablespoons salt

4 hot cherry peppers, minced (about 1/3 cup)

¼ cup pepper pickling liquid

4 slices of white bread, minced (about 3½ cups)

3 eggs

2 tablespoons olive oil

Heat the oven to 450 degrees. Combine all of the ingredients except for the olive oil in a large mixing bowl and mix by hand until thoroughly incorporated. Roll the mixture into round, golf ball-size meatballs, making sure to pack the meat firmly.

Drizzle the olive oil into a large baking dish, making sure to evenly coat the entire surface (use your hand to help spread the oil).

Place the balls into the oiled baking dish such that all the meatballs are lined up evenly in rows and are touching each of their four neighbors in a grid. Roast until firm and cooked through (about 14 minutes). Allow the meatballs to cool for 5 minutes before removing from the tray.

Makes about 24 golf ball-size meatballs.

Retsyo Oyster Chowder

TOPPER'S AT THE WAUWINET

NANTUCKET, MASS.



Chef Kyle Zachary

With the coveted AAA Five Diamond rating, Topper's, located inside the elegant Wauwinet Inn on Nantucket, features impeccable service, a seasonally changing prix-fixe menu, and a superb wine list. Chef Kyle Zachary credits an interest in cooking from a young age, as well as his desire to create an unforgettable experience for his guests, as his daily inspiration.

Entrees

Tender leek coins

- 2 leeks, cut into 1-inch coins**
- 3 tablespoons extra-virgin olive oil**
- 3 thyme sprigs**
- Salt**

Heat a water bath to 185 degrees. Place the leek coins in a boilable vacuum pack bag along with the olive oil, thyme and a pinch of salt. Vacuum at 100%, ensuring the leeks are lying flat in a single layer.

Poach the bag in the temperature-controlled water bath for approximately 15 minutes or until tender to the touch. Cool quickly in an ice bath and reserve

Leek coins

- 1 tablespoon leek green puree**
- 3 potato confit cylinders**
- 3 Retsyo oysters, top shell removed**
- ½ ounce royal white sturgeon caviar**
- Garlic chive blossoms**
- Micro celery**
- 3 ounces oyster cream**

Leek green puree

- 6 ounces green leek tops, chopped**
- 4 ounces vegetable stock**
- ½ teaspoon xanthan gum**
- Salt**

In a saucepot, bring salted water to a boil and add the leek greens. Boil until tender and chill quickly in an ice bath. Puree the blanched leek greens with the vegetable stock and the xanthan gum. Pass the puree through a fine sieve, season with salt, and store in a squeeze bottle until ready to serve.

Potato confit

- 2 large Yukon Gold potatoes**
- Salt and white pepper**
- ¼ cup pork lard**
- 2 thyme sprigs**

Heat a water bath to 185 degrees. Cut the widest sides of the top and bottom off the potatoes. Using a 3/4-inch cylinder ring cutter, cut 5 cylindrical forms out of each potato. Toss the potatoes with salt and white pepper and place in a boilable vacuum bag along with the lard and the thyme. Vacuum the bag 100% and poach in the water bath for approximately 1 hour and 10 minutes.

Cool completely in an ice bath and reserve until service.

Oyster cream

- 30 ounces shucked Retsyo oysters (with liquid)**
- 64 ounces heavy cream**
- 2 thyme sprigs**
- Bay leaf**
- Salt and white pepper**

Combine all ingredients in a saucepot and simmer over low heat for 30 minutes. Remove bay leaf. Puree ingredients and pass through a fine sieve. Season with salt and white pepper.

To make the soup

Heat the oven to 350 degrees. Bake the oysters and heat the leek coins and potato confit for approximately 5 minutes or until warmed through. Remove the oysters from the shells and drain on a paper towel.

In the service bowl, place the oyster, caviar, leek coins and potatoes. Garnish the dish with the leek puree, garlic chive blossoms and micro celery.

In a small saucepot, slowly heat the oyster cream and pour into a small pitcher. Allow your guests to pour the cream as they are ready to enjoy their soup for maximum effect.

Makes 6 servings.

Po' Boy Sandwich

MATUNUCK OYSTER BAR

SOUTH KINGSTOWN, R.I.



Executive Chef Jeff Cruff

Matunuck earned the AAA Inspectors' Best of Award for 2018, with inspectors writing, "If you only get one chance to dine in Rhode Island, come here. The seafood-focused menu, fresh muddled cocktails and pond views make it a winner." That's a powerful statement, but it rings true here at Matunuck, where the views and locally sourced seafood make it the classic Rhode Island experience. Executive Chef Jeff Cruff has been with Matunuck for over a decade.



- Canola oil for frying**
- Drum Rock Fis-Chic batter mix (or other fry batter mix)**
- Salt and pepper, to taste**
- 1 teaspoon Cajun seasoning**
- One 6-inch French baguette**
- 12 shucked Matunuck oysters**
- Remoulade sauce**
- Romaine or iceberg lettuce, shredded**
- Sliced dill pickles**
- Vine-ripened tomatoes, sliced thin**

Heat the canola oil to 350 degrees. Season the batter with salt, pepper and Cajun seasoning.

Slice the bread in half the long way, and toast on a grill or in the oven. Remove some of the center to make space for the oysters.

Coat the oysters with the dry batter thoroughly and shake off remaining batter.

Fry for 1-3 minutes or until golden and crispy. Lightly season the oysters with salt and Cajun seasoning after removing them from the oil.

Put some remoulade sauce on the top and bottom of the baguette. Then add the shredded lettuce, oysters, pickles and tomatoes.

Makes one 6-inch sandwich.

Sea Scallop Sandwiches With Citrus Juices

AUREOLE

NEW YORK, N.Y.



Executive Chef Marcus Gleadow-Ware

Awarded the AAA Inspectors' Best of Local Hangout Award for 2019, Aureole is a well-known spot in the heart of midtown Manhattan. The restaurant features two destinations: The Aureole Liberty Room (the livelier option) and the Aureole Dining Room (the more relaxed, elegant option). The menu varies seasonally and ranges from seafood to prime rib and more. Chef Marcus Gleadow-Ware has worked in restaurants around the world and became the executive chef of Aureole in 2011.

Entrees

- 1 cup chicken stock**
- 12 large, fresh sea scallops**
- 4 large baking potatoes, peeled, washed and dried**
- 2 tablespoons superfine flour (such as Wondra)**
- Coarse salt and freshly ground white pepper**
- ¼ cup fresh lemon juice**
- ¼ cup fresh orange juice**
- 2 cups safflower (or other vegetable) oil**
- 3 tablespoons unsalted butter**
- 1 tablespoon fresh chervil, chopped**
- 1 tablespoon fresh chives, chopped**

Heat oven to 275 degrees and line a sheet pan with parchment paper. Set aside.

Place stock in a small saucepan over medium-high heat. Bring to a boil. Continue boiling for about 5 minutes, or until reduced to ¼ cup. Set aside.

Slice each scallop, crosswise, then into ½-inch discs. Pat dry.

Shred potatoes, lengthwise, on a mandolin or other vegetable slicer set to a very fine thickness. Place in a clean, thick, cotton kitchen towel. Pull up corners of towel and tightly squeeze until all the water has been pulled from the potatoes. Fluff up the potatoes and divide them in half. Use one half to make 12 small mounds on the prepared sheet pan. Dust each mound with a bit of the flour.

Slightly overlap 2 scallop discs on top of each mound. Season liberally with salt and pepper.

Use the remaining potatoes to cover each of the scallop-covered mounds evenly. Season lightly with salt and pepper. Dust each sandwich with remaining flour. Do not press layers down.

Line a sheet pan with double layers of paper towel. Set aside. Strain citrus juices through a fine sieve. Set aside.

Place 1 cup of oil in each of 2, 10- to 12-inch nonstick saute pans. Place pans over medium-high heat and heat for about 2 minutes, or until oil is almost smoking. Using a spatula, carefully place 4 sandwiches in each pan, making sure they hold their shapes. Lower heat slightly and cook for approximately 5 minutes, or until bottoms are golden-brown and crisp. Carefully turn and brown the other sides. When well-browned and crisp, remove from pans onto lined sheet pan to drain. When well-drained, place on unlined sheet pan and then into preheated oven, with door open, to keep warm.

To prepare sauce, add citrus juices to reduced chicken stock. Place over medium-high heat and bring to a boil. Continue boiling for about 4 minutes, or until sauce coats the back of a spoon. Whisk in butter, a bit at a time, until well incorporated and smooth. Check seasoning. Add salt and pepper, if necessary. Stir in herbs.

Spoon an equal portion of sauce onto each of 6 warm serving plates, making a circle in the center of the plate. Lean 2 sandwiches up against each other in the center of the sauce. Serve immediately.

Makes 6 servings.

Hickory Smoked Pulled Duck Sliders

TWENTY8

PATRIOT PLACE, FOXBOROUGH, MASS.



With a location adjacent to Patriot Stadium, Twenty8 focuses on comfort food with a New England-influenced atmosphere. The menu includes traditional breakfasts, pizza, sandwiches and desserts.

Hickory Smoked Duck

- 4 duck breasts
- 4 duck legs
- Hickory wood chips (as needed)

Heat oven to 250 degrees. Smoke duck for 3 hours, adding new wood chips to the smoker every 15 minutes.

While the duck is still hot, pull the meat from the breast and legs and shred the meat using two forks.

Recipe yields 3 cups of shredded duck meat.

Korean barbecue sauce

- ½ cup ketchup
- ½ cup of hoisin sauce
- ½ cup teriyaki sauce
- ¼ cup Coca-Cola
- 1 tablespoon sliced scallions

In a mixing bowl, combine all ingredients until fully incorporated.

Cilantro-lime slaw

- 1 head cabbage, thinly sliced
- 1 carrot, julienned
- 1 jalapeno pepper, julienned
- ¼ cup sliced scallions
- ¾ cup mayonnaise
- 1 tablespoon lime juice
- 1 tablespoon apple cider vinegar
- Pinch of ginger powder
- Salt and pepper, to taste

In a mixing bowl, combine all ingredients until fully incorporated.

To serve: Place hickory-smoked duck onto bottom half of brioche buns. Cover with Korean BBQ sauce, cilantro-lime slaw and top bun.

Makes 16 sliders.

Turkey and Bacon Sandwich With Arugula Mayonnaise

JEAN-GEORGES' NOUGATINE

NEW YORK, N.Y.



Nougatine is the casual sister of Jean-Georges restaurant, with a lively bar scene in the evenings. The dining room features an open kitchen and outdoor patio with spectacular views of Central Park. Chef Jean-Georges Vongerichten operates restaurants in major cities around the world, many of which are Michelin-starred.

- 1 large egg yolk**
- 2 teaspoons Dijon mustard**
- Kosher salt and freshly ground black pepper**
- 1 cup grapeseed or other neutral oil**
- 2½ teaspoons fresh lemon juice, divided**
- 2 ounces arugula, sliced (1½ cups), plus 2 ounces whole arugula leaves (1¾ cups)**
- ¾ cup fresh basil leaves, sliced**
- ⅓ cup finely chopped fresh chives**
- 4 large ciabatta rolls, split**
- 1 pound sliced roasted turkey**
- 3 slices bacon, cooked until crisp**
- 12 slices of tomato (from about 3 tomatoes)**
- 24 slices jarred pickled jalapeno**

Whisk together the yolk, mustard and ¼ teaspoon salt in a medium bowl until well blended. Continue whisking while adding the oil in a slow, steady stream to emulsify the mixture. Whisk in 2 teaspoons of the lemon juice until well blended. Stir in the sliced arugula, basil, chives and remaining ½ teaspoon lemon juice. Season to taste with salt and pepper.

Toast the ciabatta and spread a generous layer of the arugula mayonnaise on the cut sides. On the bottom of each roll, stack the turkey, whole arugula, bacon, tomato and jalapeno. Cover with the roll tops, slice each sandwich in half, and serve immediately.

Makes 4 sandwiches.



Original New York Cheesecake

JUNIOR'S RESTAURANT

BROOKLYN, N.Y. (WITH LOCATIONS IN MANHATTAN, CONNECTICUT AND NEW JERSEY)



Often imitated but never quite duplicated, Junior's Restaurant is known for producing New York-style cheesecake at its finest.



Since the day owner Harry Rosen debuted his restaurant on Flatbush Avenue in Brooklyn in 1950, the recipe has never changed.

Since the day owner Harry Rosen debuted his restaurant on Flatbush Avenue in Brooklyn in 1950, the recipe has never changed. Light and fluffy, creamy but not dense, richly flavorful, sometimes swirled, sometimes fruit-topped and baked upon a light spongecake crust, some might say there's no need to improve upon perfection. For more about Junior's, visit [Your AAA](#).

The Junior's Restaurant way is to always bake the cheesecake in a water bath. It keeps the heat in the oven moist and helps the cake bake slowly, gently and evenly. It also helps ensure that your cake will have a smooth top, with no large cracks.

Junior's Restaurant spongecake crust (recipe below)

Three 8-ounce packages Philadelphia cream cheese (full fat), at room temperature

1 1/3 cups sugar, divided

3 tablespoons cornstarch

1 tablespoon pure vanilla extract

2 extra-large eggs

2/3 cup heavy whipping cream

The day before you plan to serve the cheesecake:

Heat the oven to 350. Make and bake the cake crust as directed and leave it in the pan. Keep the oven on.

In a large bowl, using an electric mixer fitted

with the paddle attachment, beat 1 package of the cream cheese, 1/3 cup of the sugar and the cornstarch together on low until creamy, about 3 minutes, scraping down the bowl several times. Blend in the remaining cream cheese, one package at a time, beating well and scraping down the bowl after each.

Increase the mixer speed to medium and beat in the remaining sugar, then the vanilla. Blend in the eggs, one at a time, beating well after each. Beat in the cream just until completely blended. The filling will look light, creamy, airy and almost like billowy clouds. Be careful not to overmix! Gently spoon the batter over the crust.

Place the springform cake pan in a large shallow pan containing hot water that comes halfway (about 1 inch) up the side of the springform. Bake until the edge is light golden brown, the top is light gold, and the center barely jiggles, about 1 1/4 hours. If the cake still feels soft around the edges, let it bake for 10 more minutes (the cooking time will be about the same for both 8- and 9-inch cheesecakes).

Remove the cheesecake from the water bath, transfer to a wire rack, and let cool for 2 hours (just walk away – don't move it). Then, leave the cake in the pan, cover loosely with plastic wrap, and refrigerate until completely cold before serving, preferably overnight or for at least 6 hours.

On serving day, release and remove the side of the springform, leaving the cake on the bottom of the pan. Place on a cake plate. Refrigerate until ready to serve. Slice with a straight-edge knife, not a serrated one, rinsing the knife with warm water between slices. Refrigerate any leftover cake, tightly covered, and enjoy within 2 days, or wrap and freeze for up to 1 month.

Junior's Restaurant spongecake crust

Softened unsalted butter, for buttering the pan

¼ cup sifted cake flour

½ teaspoon baking powder

Pinch of table salt

2 extra-large eggs, separated

¼ cup sugar, divided

¾ teaspoon pure vanilla extract

2 drops pure lemon extract

2 tablespoons unsalted butter, melted

¼ teaspoon cream of tartar

Makes one 8-inch cake crust

Heat the oven to 350 degrees. Generously butter the bottom and sides of an 8- or 9- inch springform pan (preferably nonstick). Wrap the outside with aluminum foil, covering the bottom and extending it all the way up the side.

In a small bowl, sift the flour, baking powder and salt together.

In a large bowl, using an electric mixer, beat the

egg yolks on high for 3 minutes. With the mixer running, slowly add 2 tablespoons of the sugar and continue beating until thick light-yellow ribbons form in the bowl, about 5 minutes more. Beat in the extracts.

Sift the flour mixture over the batter and stir it in by hand, just until there are no remaining white flecks. Blend in the melted butter.

In another clean bowl, using clean, dry beaters, beat the egg whites and cream of tartar together on high until frothy. Gradually add the remaining sugar and continue beating until stiff peaks form (the whites will stand up and look glossy, not dry). Fold about one-third of the whites into the batter, then the remaining whites. Don't worry if you still see a few white specks; they'll disappear during baking.

Gently spread the batter over the bottom of the prepared pan and bake just until set and golden (not wet or sticky), about 10 minutes. Touch the cake gently in the center. If it springs back, it's done. Watch carefully and don't let the top brown. Leave the crust in the pan and place on a wire rack to cool. Leave the oven on while you prepare the batter for the cheesecake.

Makes one 8-inch cheesecake about 2½-inches high

Flour's Famous Banana Bread

FLOUR BAKERY AND CAFE

EIGHT LOCATIONS IN BOSTON/CAMBRIDGE



Chef Joanne Chang

Flour has all types of delicious goodies, both sweet and savory. Its claim to fame is sticky buns; on the menu since Flour's original location opened on Washington Street in Boston's South End in 2000, they are what many are willing to wake up early for, wait for, and even travel far and wide to get a taste of.

- 1 1/3 cups (190 grams) all-purpose flour**
- 1 teaspoon baking soda**
- 3/4 teaspoon ground cinnamon**
- 1/2 teaspoon salt**
- 1 cup plus 2 tablespoons (230 grams) sugar**
- 2 eggs**
- 1/2 cup vegetable oil**
- 3 1/2 very ripe medium bananas (about 340 grams or 1 1/3 cups mashed)**
- 2 tablespoons creme fraiche or sour cream**
- 1 teaspoon vanilla extract**
- 3/4 cup (70 grams) walnut halves, toasted and chopped**

Heat the oven to 325 degrees. Sift together the flour, baking soda, cinnamon and salt. Set aside.

In the bowl of a stand mixer fitted with a whip attachment, beat the sugar and eggs on medium speed until light and fluffy, about 5 minutes.

With the mixer on low speed, slowly drizzle in the oil. Be sure not to pour the oil in all at once; add it slowly so that it has time to incorporate into the eggs and doesn't deflate the air you've just beaten into the batter.

Add the mashed bananas, creme fraiche and vanilla and mix on low speed until just combined. Fold in the dry ingredients and nuts by hand until thoroughly combined.

Pour the batter into a buttered 9-by-5-inch loaf pan and bake for 60 to 75 minutes, until the top of the banana bread is golden brown and springs back when you poke it in the middle. If your finger sinks when you poke it, it needs to bake a little longer. Let cool for at least 30 minutes. Keeps for 2 to 3 days at room temperature, tightly wrapped. Or store in the freezer, tightly wrapped in plastic, for up to 2 weeks and defrost overnight at room temperature. *Makes one 9-inch loaf.*

Pumpkin White Chocolate Souffle

DEUXAVE

C A M B R I D G E



Chef Chris Coombs

Deuxave’s head chef and co-owner Chris Coombs was named one of Forbes’ “30 under 30” in 2012, which thrust him into the national spotlight- appearing on Food Network’s “Chopped” and in Food and Wine Magazine. He prides himself on using local, Northeast-sourced ingredients. Under Coombs’ leadership, Deuxave is consistently on lists of the nation’s best restaurants and has earned AAA’s Four Diamond award. Coombs also oversees two other Boston restaurants – Boston Chops, a steakhouse, and dbar, an American bistro.

Souffle base

- ½ cup whole milk
- ¼ cup plus 1 tablespoon pumpkin puree
- 1/8 teaspoon salt
- 1/3 teaspoon ground cinnamon
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cardamom
- 1/8 teaspoon ground cloves
- 2 egg yolks
- 1¼ tablespoons sugar
- 1¼ tablespoons cornstarch
- ¼ cup plus 3 tablespoons high-quality white chocolate
- 1¾ tablespoons unsalted butter
- ¼ teaspoon vanilla extract

Souffle mix

- 1/3 cup sugar
- ½ tablespoon powdered egg whites
- 6 egg whites
- Room-temperature butter
- Granulated sugar
- Powdered sugar

For the souffle base:

Place the milk, pumpkin puree, salt, cinnamon, allspice, nutmeg, cardamom and cloves in a pot and place on medium heat. Bring to a boil.

In a bowl, whisk the egg yolk with the sugar. Add cornstarch and whisk to incorporate.

Once the milk and pumpkin mix has boiled, slowly pour ¼ of it into the egg mix and whisk. Add another ¼ of the hot liquid to the yolks and whisk. At this point the egg mix should be warm. Add the egg mix back to pot with the milk and pumpkin and whisk to incorporate. Whisk continuously over low-medium heat until the mixture has thickened, 3 to 5 minutes.

Once the mixture is thick, add the white chocolate, butter and vanilla extract. Whisk together.

Transfer the souffle base to a container. Cover with plastic wrap, placing the plastic wrap directly on top of the base to prevent a skin from forming. Chill in the refrigerator for 2 hours.

Note: The base can be made ahead of time. It will keep for 3 days covered in the refrigerator.

To make the souffles:

Heat oven to 350 degrees. Using a pastry brush, brush the room temperature butter on the insides of the souffle molds. For extra rise, brush the butter up on the sides. Add granulated sugar to the insides of the molds and turn to coat, pouring out any excess sugar. Discard the sugar after coating all the souffle molds.

Remove souffle base from the refrigerator. Measure out 2 cups and 2½ tablespoons into a medium mixing bowl.

Place sugar and powdered egg whites in a small bowl and whisk together.

Place egg whites in the bowl of a stand mixer with a whisk attachment. Add ¼ of the sugar and powdered egg whites to the bowl and begin whisking. Once the whites begin to froth, slowly add the remainder of the sugar and egg white mix. Whip the whites to soft peaks.

Add a small amount of the whipped whites to the souffle base and fold together using a rubber spatula. In small additions, keep folding the whites into the base until it is all combined. A few small lumps are OK.

Pour the souffle mix into the prepared souffle molds. Level off the top with a small offset spatula or the back of a butter knife. The ramekins should be completely full and level.

Bake for 12-15 minutes. Remove from the oven and dust with powdered sugar.

Makes 5 souffles.

Pumpkin Whoopie Pies

HENRIETTA'S TABLE

THE CHARLES HOTEL, CAMBRIDGE, MASS.



Chef Peter Davis

Henrietta's Table prides itself on "Honest to goodness home cooking."

Located only a couple of blocks from Harvard University, Henrietta's table still has an outdoor patio that is accessible during spring and summer. Chef Peter Davis has close ties to New England's farming and fishing communities.

- 1¼ cups sugar**
- ½ cup oil**
- 3 eggs**
- 2 cups all-purpose flour**
- 1 ½ teaspoons baking soda**
- ¾ teaspoon baking powder**
- ¼ teaspoon salt**
- ½ teaspoon cinnamon**
- ¼ teaspoon ground cloves**
- ½ teaspoon nutmeg**
- 1 cup fresh pumpkin puree**
- ½ pint heavy cream**
- ½ tablespoon powdered sugar**
- ¼ teaspoon cinnamon**

Heat oven to 325 degrees. Mix sugar and oil together in a medium-size bowl until thoroughly blended. Add in eggs slowly.

Sift flour, baking soda, baking powder, salt, cinnamon, cloves and nutmeg together into a medium-size bowl. Mix into sugar and egg mixture. Incorporate pumpkin puree.

Chill in refrigerator for about 1 hour. Using an ice cream scoop, place 24 balls – approximately twice the size of a marble – onto a cookie sheet. Press with hands to give a rounder shape.

Bake for 12 minutes or until a toothpick comes out clean.

Whip cream to stiff peaks, adding powdered sugar and cinnamon while whipping. Add a medium-size dollop of cream between 2 pumpkin cakes, creating a sandwich. Sprinkle with powdered sugar and serve.

Makes 12 pies.

Castle Hill Chocolate Chip Cookies

THE DINING ROOM AT CASTLE HILL INN

NEWPORT, R. I.



Executive Chef Lou Rossi

Awarded the AAA Inspectors' Best of Scenic View Award for 2019, The Castle Hill Inn has breathtaking views of Narragansett Bay and the Newport Pell Bridge. Guests enjoy modern New England cuisine with a seasonally changing menu in a historic 1874 building that was once the summer house of Alexander Agassiz. Executive Chef Lou Rossi credits his Italian upbringing with developing his interest in cooking.

- 1 pound butter, softened**
- 10½ ounces granulated sugar**
- 10½ ounces light brown sugar**
- 4 eggs**
- 2¼ teaspoons vanilla extract**
- 17¼ ounces bread flour**
- 2¼ teaspoons salt**
- ¾ teaspoon baking soda**
- 2¼ teaspoons baking powder**
- 7 ounces dark chocolate chips**
- 7 ounces milk chocolate chips**
- 7 ounces white chocolate chips**
- 10½ ounces pecans, chopped**

Heat oven to 350 degrees. Cream softened butter, granulated sugar and brown sugar in mixing bowl until light and fluffy (about a minute). Add eggs, one at a time, and vanilla extract. Scrape down bowl. Mix on high for a few minutes.

Sift together bread flour, salt, baking soda and baking powder. Add to butter, sugar and egg mixture until combined.

Add chocolate chips and pecans. Mix to combine.

With an ice cream scoop, portion cookies onto parchment-lined cookie sheet. Chill thoroughly in refrigerator.

Bake for 8 to 10 minutes or until light golden brown for soft, chewy cookies; bake longer for crispy cookies.

Note: Rotate pan halfway through baking for best results.

Makes roughly 30 to 40 cookies.



Apple Tart

MIEL

B O S T O N



Chef Michael Rostafin

Located inside the Intercontinental Hotel on the Boston waterfront, Miel has a distinctively French atmosphere. It was Boston's first Provence-themed brasserie. In true Boston style, the window-filled dining room provides a view of a Boston Tea Party-themed ship. Chef Michael Rostafin focuses on local New England ingredients prepared in a contemporary French style.

- 12 apples, peeled and cut into wedges**
- 2 teaspoons cinnamon**
- 4 tablespoons sugar**
- 2 tablespoons butter**
- 1 teaspoon spiced rum**
- Caramel sauce, store-bought or DIY**
- Puff pastry, cut into 2-inch circles**

Heat oven to 375 degrees. Saute apples with cinnamon, sugar and butter. Cook until soft. Add spiced rum and half of the caramel sauce.

Spread the remaining caramel sauce onto a tart pan. Arrange cooked apples on top and cover with puff pastry.

Bake for 14 to 17 minutes until pastry is golden brown. Let cool, remove from pan and serve.

Golden Raisin Bread Pudding

PANE E VINO

PROVIDENCE, R. I.



“**P**ane e Vino” in Italian means “bread and wine”, which is very fitting for this restaurant on Atwells Avenue in Providence, which offers Italian specialties in a casual setting. Chef Joseph DeQuattro uses local ingredients for the sauces and pastas.

The bread Pane e Vino uses is the durum loaf from the local Seven Stars Bakery. If this isn’t an option, you may substitute the loaf with bread that has a greater density (nothing too fluffy) so that it will hold up to the eggs and cream.

- 2 loaves bread**
- 8.6 ounces sugar**
- 7 eggs**
- 11 ounces heavy cream**
- 2 ounces golden raisins**
- ½ ounce brandy liqueur**
- ½ ounce vanilla extract**

Grease the pan and heat the oven to 350 degrees.

Whisk the eggs. Then add the heavy cream and whisk until smooth. Add the raisins, brandy and vanilla to the eggs and cream.

Add the bread to the wet mixture and mix until incorporated. Pour the mixture into the baking pan. Press down to create an even surface.

Bake uncovered for about 40 minutes or until the top is browned.

Once top is browned, cover and bake approximately 10 more minutes or until the custard is set. It should still jiggle a little bit. Let the pudding rest for at least 15 minutes before serving.

Helpful AAA Resources



When your taste buds compel you to travel, be sure to talk to a AAA Travel agent first. AAA members can enjoy exclusive benefits and savings on admission, hotels, rental cars and more. Stop in at any AAA branch, go to AAA.com/Travel or call 800-847-8091 to talk to a AAA Travel advisor today. For more ways AAA can help you plan your next vacation, follow the links below.

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