

5 SECRETS TO SOCIAL MEDIA SUCCESS 34

R **Restaurant** HOSPITALITY

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MAD MEN MIX- OLOGY

Joaquín Simó rocks retro at Pouring Ribbons

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JESSE SCHENKER WEIGHS IN

FOOD & DRINK

[EDITED BY GAIL BELLAMY]



MUSSEL BUILDER: Ale complements sourdough fried mussels with preserved lemon and horseradish dipping sauce.

Drink-Friendly Appetizers

APPETIZER RECIPES FROM

Chef Nathan Hood
Chef Trevor Ogden
Chef Adam Sappington
Chef Kelly Wangard
Chef Jeff Rossman
Chef Chandon Clenard
Chef Michael Leviton
Chef Oscar Del Rivero
Mixologist Joy Perrine
Chef Mark Goldberg
Chef Danielle Allen
Chef Kevin Johnson

When your customers step up to the bar, or order drinks and appetizers at their table, offer signature items that bring them back for more. This month's recipes for small plates and starters not only complement specialties on the beverage menu, they're winners in their own right. Seafood inspirations include Sourdough Fried Mussels with Preserved Lemon and Horseradish Dipping Sauce from Park Restaurant and Bar in Cambridge, MA; Coconut Shrimp from Pacific Catch in San Francisco; Asian Crabcakes with Sriracha Aioli from Sushi Den in Denver and Crispy Mango Fish Rolls from The Breadfruit in Phoenix.

South-of-the-Border flavors range from Achiote Grilled Chicken Tostadas with Avocado Black Bean Relish from Terra American Bistro in San Diego, and the Cactus Salad with Portobello Mushroom from Talavera Cocina Mexicana in Coral Gables, FL.

Bite-sized wonders abound: Consider the liquor-infused Potato Shooters from mixologist Joy Perrine of Jack's Lounge in Louisville, KY. Meatball variations include Stuffed Lamb Meatballs from The Country Cat Dinner House and Bar in Portland, OR, and Grass-Fed Beef Meatballs from Area Four in Cambridge, MA. Chambers Eat + Drink in San Francisco shares a recipe for Smoked Grit Fries, and The Steakhouse at Paso Robles Inn in San Luis Obispo, CA, offers Morro Bay BBQ Oysters with Parmesan. You'll also find Pistachio Custard "Sformato" with Artichokes, and more, on the pages that follow.

FOR MORE RECIPES Visit our website at Restaurant-Hospitality.com for additional appetizer inspirations. We offer ideas for full-service restaurants, plus an extensive recipe database.

CRISPY MANGO FISH ROLLS

From: Chef Danielle Allen, The Breadfruit, Phoenix, AZ. Yield: 1 roll.

- 1 spring roll wrapper (softened in warm water) or egg roll wrapper
- 1 oz. mild white fish, such as American red snapper
- 1 oz. thinly sliced wedges of fresh mango
- 1 Tbsp. pickled ginger
- 1 Tbsp. finely diced onion
- 1 Tbsp. chopped bok choy
- 1/8 tsp. salt
- 1/8 tsp. pepper
- 1/4 tsp. olive oil, as needed
- as needed for garnish, mango chutney, prepared
- as needed for garnish, calypso sauce, prepared

Per order (2 rolls per order): Lay wrapper with corner pointing toward you on a clean surface. Add all ingredients except olive oil in center of roll. Fold bottom over filling. Fold both sides in toward filling, then continue rolling, sealing last corner with oil. Place seam side down on a baking sheet. Bake at 450°F for 10 minutes, or until crispy. Serve with a dollop of mango chutney and a few drops of calypso sauce.

Photo: National Mango Board



SOURDOUGH FRIED MUSSELS WITH PRESERVED LEMON AND HORSE RADISH DIPPING SAUCE

From: Executive chef Mark Goldberg, Park Restaurant and Bar, Cambridge, MA. Yield: 4 servings.

STEAMED MUSSELS:

- 2 lb. mussels in shell, washed
- 1/2 cup white wine
- 1 shallot, sliced
- 1 garlic clove, smashed and sliced as needed, oil
- 2 sprigs thyme

PRESERVED LEMON:

- 2 lemons
- 1 cup water
- 1 cup sugar
- 1/4 cup vinegar
- 1 star anise

SOURDOUGH BATTER:

- 1/2 cup sourdough starter (available at specialty stores)
- 1 cup soda water

HORSE RADISH DIPPING SAUCE:

- 1/2 cup mayo
- 1/2 cup sour cream
- 1/2 cup prepared horseradish (or less, to taste)
- juice of 1 lemon

For mussels: Wash mussels and discard any broken or open shells. Heat a

large pot on the stove. Quickly sauté the sliced, smashed garlic in a touch of oil. Add mussels and white wine; cover pot. Allow to steam for 2 to 3 minutes until mussels just pop open. Remove from heat and cool. Remove mussels from their shells.

For preserved lemon: Slice lemons into rounds, as thin as possible (a Japanese mandolin works well for this). Heat sugar, water, vinegar and star anise to a boil. Pour over lemons and let sit. This is best done a day prior, and can be stored in the refrigerator for weeks.

For sourdough batter: Mix sourdough starter with soda water until you get a liquid a little bit thicker than cream. Heat a deep pan of oil (or a small fryer) to about 350°F. Dredge shucked mussels in flour and dip into sourdough batter. Carefully place the mussels into the hot oil. Cook until golden brown, about 2 minutes. Remove from oil and drain. Dip preserved lemon rounds in the batter and quickly fry. They will brown much faster than the mussels, as they have been sitting in a sugar mixture. Remove from oil when brown. Toss both the mussels and lemons in a bit of salt and serve with horseradish dipping sauce. These are best when eaten hot, within minutes of being taken out of the oil.

For horseradish dipping sauce: Mix ingredients together in a bowl. Adjust heat of the sauce by adjusting the amount of horseradish.

Photo: Courtesy of Park Restaurant and Bar