



seafood

COOKING WITH THE CATCH OF THE DAY

(Part 2)

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Preheat a stockpot over moderate heat. Add oil to the pot, then toss leeks, fennel, garlic, and sweet potato in oil to coat. Season with black pepper, salt, and red pepper flakes. Stir occasionally to prevent burning, cooking to soften and brown slightly.

Using a blender, puree the roasted red bell pepper with the tomato puree. Add bell pepper and tomato puree to the pot to deglaze. Bring to a simmer and allow it to reduce and darken slightly before adding the stock. Over the stock pot, strain off the juice from the canned clams, combining it with the red pepper and tomato puree. Retain the clams for later use.

arugula salad with white wine vinaigrette

Serves 4

1 (5-ounce size) package arugula
White wine vinaigrette (recipe to follow)
1 avocado, medium dice
½ cup canned cannellini beans, drained and rinsed
½ cup cherry tomatoes, halved
¼ cup shaved Parmesan cheese, plus more for garnish
Black pepper as needed, for garnish

White Wine Vinaigrette

1½ tablespoons honey
1 tablespoon vinegar
¼ cup olive oil
1 teaspoon mustard
¼ teaspoon black pepper

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Toss arugula in the dressing to coat, using as much or as little as you desire. Sprinkle with Parmesan cheese and toss again.

On a large plate, alternately layer arugula with remaining ingredients. Garnish with additional Parmesan and black pepper, and serve.

Keep dressing refrigerated after use. Can be kept for 1 week under refrigeration. Some natural separation may occur over time but can be re-

2 tablespoons lemon juice
2 cloves garlic, minced
1 tablespoon finely chopped dill

In a blender or glass measuring cup, combine the honey, vinegar, oil, mustard, pepper, lemon juice, and garlic. Using an immersion or stand blender emulsify all the ingredients. Mix in chopped dill.

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HOME BY DESIGN / The Outdoor Issue 2023

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