

**COOKING AT TWO**  
***Saturday, July 15, 2007***

***"CALIFORNIA LOBSTER BOIL"***

**The Boil**

**1-1/4 lb. Live Maine lobster**

**Sweet corn on the cob**

**Red new potatoes**



**The Fixin's**

**Cocktail sauce, drawn butter, spiced butter**

**Iceberg lettuce salad with St. Agur bleu cheese dressing**

**Chopped summer vegetable salad**



**The Sweet Stuff**

**Strawberry shortcakes**



**The Hooch**

**Chardonnay, Jim Neal Wine Company, Mendocino, 2006**

**Chardonnay, Middle Ranch Vineyard, Alouette, Mendocino, 2005**



## ***The boil***

makes more than enough for six

**-The boiling liquid**

**2 ½ gals. water**

**5 ribs celery, sliced**

**2 yellow onions, peeled and sliced**

**1/4 cup black peppercorns**

**1 large cinnamon stick**

**1 cup kosher salt**

**2 Tbls. Fennel seeds**

**10 cloves of garlic, peeled and crushed**

**½ cup sugar**

**1 ½ cups cider vinegar**

**1 Tbl. ginger powder**

**1 Tbl. brown mustard seeds**

**1 Tbl. yellow mustard seeds**

**5 whole cloves**

**2 bay leaves**

**2 Tbls. Cayenne pepper**

**6 live lobsters, 1-1/4 lbs. Each**

**6 ears sweet corn, shucked**

**3 lbs. Red "B" potatoes**

**1 lb. Butter, drawn**

**sea salt**

**lemon halves**

**Combine the water with all of the flavoring ingredients and bring to a boil. Simmer for 30 minutes then allow to cool. Strain and return to the pot. (It is even better tasting if you allow it to sit overnight before cooking in it).**

## ***The Fixin's***

### **-Cocktail Sauce**

**2 c. ketchup**

**2 Tbls. prepared horseradish**

**½ lemon, juice only**

**2 dashes Tabasco sauce**

**1 ½ tsp. Worcestershire sauce**

**Combine all ingredients in a suitable mixing bowl and mix well. Add more lemon juice or Tabasco if desired.**

### **-Spiced butter**

**1 lb. Sweet butter, softened**

**2 tsp. Minced garlic**

**1 bunch fresh chives**

**1 tsp. ground paprika**

**pinch cayenne**

**Place the softened butter into the work-bowl of a food processor and process until smooth. Add the remaining ingredients and process until uniform, scraping the sides of the work-bowl often. Season to taste with salt and pepper.**

### **-Iceberg Salad**

**2 heads iceberg lettuce**

**½ pint toy box tomatoes**

**Cut the heads of lettuce in half and cut the core out. Cut each half into three even wedges and chill until ready to use. Remove the stems from the tomatoes and cut in half. Reserve.**

### **-Bleu cheese dressing**

**¼ lb. St. Agur bleu cheese, crumbled**

**½ cup buttermilk**

**½ cup mayonnaise**

**½ clove garlic, pureed**

**Combine all ingredients and mix well. Season to taste with salt and pepper.**

**-Chopped vegetable salad, avocado, Parmesan**

**1 tsp. Dijon mustard**

**2 small shallot, minced**

**2 Tbl. Sherry wine vinegar**

**4 Tbls. extra-virgin olive oil**

**Combine the shallot, mustard and vinegar and mix well. Whisk the oil in. Season to taste with salt and pepper.**

**1 ripe avocado**

**2 cup fresh sweet corn kernels, or other sweet vegetable in season (peas, beans, squash)**

**½ cup red onions, small dice**

**½ cup carrots, blanched, small dice**

**½ cup celery hearts, small dice**

**1 cup English cucumbers, seeds removed, small dice**

**2 cup mixed greens, loosely packed, lightly chopped**

**1 cup cherry tomatoes, cut in half**

**½ cup grated Parmesan cheese**

**Combine with the salad ingredients. Add the vinaigrette from above and toss well. Season to taste with salt and pepper and add a splash of sherry vinegar. Divide onto four chilled plates and serve.**

## ***The Sweet Stuff***

### **-Strawberry Shortcakes**

**1 tsp. pink pepper corns**

**3  $\frac{3}{4}$  cups all purpose flour**

**$\frac{1}{2}$  cup sugar**

**1Tbl. baking powder**

**2  $\frac{1}{4}$  tsp. salt**

**16 oz. whipping cream**

**Toast the peppercorns lightly, cool, then grind them in a spice grinder. Combine the ground peppercorns with the flour, sugar, baking powder and salt in the bowl of an electric mixer.**

**Turn the mixer onto low, and add  $\frac{3}{4}$  of the cream to the dry ingredients slowly. Turn the mixer off and scrape the bowl and paddle very well, then turn it back on and add the remaining cream, being careful not to over-mix.**

**Turn the dough out of the bowl and shape into a flat block. Chill the dough well, then roll to  $\frac{1}{2}$  inch thick. Cut using a 3  $\frac{1}{2}$ " round cutter and chill until needed (the raw dough can be frozen and defrosted before baking).**

**Brush the tops with cream and sprinkle with granulated sugar on before baking.**

**Bake at 350\_ F. in a convection oven for 20 minutes. Rotate then bake for 5 minutes more, or until golden brown. Cool and cut in half.**

### **Juicy Strawberries:**

**1 c. strawberry slices, mashed with the back of a fork until juicy**

**2 T. granulated sugar, or more to taste**

**1 c. strawberry slices, pretty and not too thin**

**Place mashed strawberries and sugar together before service (1-2 hours). Mix well. Leave strawberry slices along side until just before service.**

**Caramel Creme Fraiche:**

**3/4 c. sugar**

**water**

**1 c. cream**

**1 c. creme fraiche**

**In a small sauce pot add a little water to the sugar, making sure all grains are dampened.**

**Bring to a boil and caramelize, swirling to color evenly, past the smoke point, but not until bitter.**

**Whisk cream into the caramel in small batches at first, (careful, it bubbles up!) to deglaze evenly, then add the rest. Let cool completely, then taste. If too sweet, toss out caramel and start over.**

**Whip cooled caramel with creme fraiche until medium stiff peaks. Taste again before serving. Add more sugar if needed. If just a little sweet, add more cream and creme fraiche. Can keep two days.**

**Assembly:**

**Cut the scones in half along their equator. Mix juicy sweetened strawberries with the slices and toss gently. Place the bottom halves on the plates. Add the strawberries in a flattened mound, with plenty of juice to soak the bottom of the scones. Add a dollop of caramel crème fraiche, and place the upper scone half on top. Serve immediately. Also can serve family style.**