

What's Simmering ... With Chef Jack!

Greetings to all!

Well, how things can change! Thirty days or so ago I was talking about Dockside opening and rhubarb-strawberry crisp. Since then it's been rain, flood and reopening. In my seventeen years at the Club I've never witnessed anything like this before. Sure we had a fire, but that is a whole other story. At first it was just clear ground water entering the building, but then the holding tank backed up. That was another whole story.

Getting the Club reopened in such a short time has been a Herculean task. We have hired many contractors to do various tasks, but the true heroes are/were the OLC staff. They have been there from day one cleaning up the aftermath. Initially, it was removing all the soiled carpeting, flooring and other debris, then taking all the furniture outside and cleaning it, cleaning and sanitizing the kitchens and putting everything back. I was truly awed by their positive energy, willingness to do whatever and just plain hard work. It certainly wasn't a job they signed up for, but they just did it. We truly are lucky to have such a dedicated staff. Thanks to one and all!

As they say "the show must go on." One thing that I have been looking forward to is a milk fed calf that a farmer has been raising for us. Personally, I don't eat or like to serve veal for a variety of reasons. For some reason I think Mother Nature knows what is best. But these calves have been raised on 100% cow's milk, not some scientific formula. They also have had freedom to roam and eat grass. Several of the cooks and I went to visit these guys and we all were happy to see their environment. The meat is a bit darker than formula veal, but the taste and texture, I believe, is far superior. So in the coming months we will be running specials with this veal. Let me know what you think.

Thanks to all and happy eating!

Chef Jack



Summer grilling! Ah, what can be more fun? Here is a quick and easy recipe that can be served over your favorite leafy green salad or over couscous, tabbouleh or throw the seafood in a wrap. Any left over basil just add to your salad or wrap.

Seafood Kebabs with Pancetta, Lemon, and Basil

Yield: serves 4

Method: direct grilling

Advance preparation: 30 minutes for marinating the seafood

Special equipment: 8 long bamboo skewers, soaked in cold water for 1 hour and drained

Amt.	Unit	Ingredients
1 1/2	lb.	Sea scallops, Halibut cheeks, sword or other firm fish or shrimp
3	tbsp.	Extra-virgin olive oil
3	tbsp.	Fresh lemon juice
4	ea.	Strips lemon zest (each 2 x 1/2 inches; removed with a vegetable peeler) Plenty of freshly ground black pepper
1	bunch	Fresh basil, stemmed
8	thin	Pancetta (Italian bacon), sliced thin and cut into 1 inch pieces

Method:

1. Using your fingers, pull off and discard the small, half moon-shaped muscle from the side of any scallop that has one on. If using sea scallops, cut any large ones in quarters, mediums in half, so that all the pieces are the same size. Rinse the scallops under cold running water, then drain and blot dry with paper towels. Set aside while you prepare the marinade.
2. Combine the oil, lemon juice, lemon zest, and pepper in a medium-sized bowl and whisk to mix. Add the seafood and toss to coat. Cover and let marinate, at room temperature, for 30 minutes.
3. Preheat the grill to medium - high.
4. Remove the scallops from the marinade, reserving the marinade. Thread the scallops on the skewers, inserting a basil leaf and a piece of pancetta between each.
5. When ready to cook, oil the grill grate. Arrange the kebabs on the hot grate and grill until the scallops are just firm and white, 1 to 2 minutes per side. Brush the scallops once or twice with the reserved marinade as they cook.
6. Using a fork, push the scallops off the skewers onto serving plates or a platter and serve immediately.