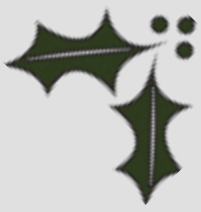


# HOLIDAY RECIPES



## from the Outer Banks

Celebrate the local seafood and harvest on the Outer Banks of North Carolina, a 140 mile stretch of beautiful barrier islands. A special thanks from Coastal Provisions, Cafè Pamlico, Blue Water Grill and Cafè Lachine for their holiday recipes.

### OYSTER STUFFING

- ¼ lb Butter
- 1 tbsp Chopped Garlic
- 1 cup Chopped Onion
- 1 cup Chopped Celery
- 2 pt Shucked Oysters
- 6 cups Diced Dried Bread
- ¼ cup Dry Sherry
- 2 cups Clam Juice
- Salt & Pepper
- Scarborough Fair Blend



Preheat oven to 350 degrees. Heat pan or wok over medium flame. Add oysters and poach in dry sherry for approximately 2 minutes, until oyster edges curl. Remove oysters from liquid to cool. In the same pan, add butter, garlic, onion and celery to liquid and simmer 5 minutes. Add clam juice, salt & pepper and scarborough fair herbs, then bring to a boil. Add bread cubes, toss to moisten and season to taste. Fold in whole or roughly chopped, cooled oysters. Move to baking-safe dish, cover with foil and cook 25-30 minutes. For a crispy outer layer, remove foil last 2 minutes of baking.



### ...the SHUCK

- 1 Place the oyster curved-side down, on a clean dishtowel. The hinge (where the two shells meet) should face out. Carefully wiggle an oyster knife into the hinge until you feel the seal between the shells pop.
- 2 Use the tip of the knife to cut along the perimeter, serving the muscle that connects the top shell to the oyster. Remove and discard the top shell.
- 3 Clean the knife then slide it under the oyster to free it from the bottom shell. Remove any stray bits of shell.





# PAN SEARED DUCK BREAST

*w/ roasted brussels*

Score the fat of a boneless 8 oz duck breast. Sear fat side down over medium heat. Make sure not to burn the skin but render as much fat out to ensure it becomes crispy. Rinse brussel sprouts and cut the bottoms with an 'X' to ensure even cooking. Par cook in boiling water to make the core tender. Drain & toss in olive oil, salt, pepper and thyme then roast at 350 degrees for 5 minutes.



## PICKLED SHALLOTS

- 1 lb Shallots
- 2 cups Unseasoned Rice Vinegar
- 1 cup Sugar
- 2 tbsp Salt
- 3 sprigs Thyme
- 1 Bay Leaf

Cut shallots lengthwise, then cut into wedges if big, or quarter if small. Separate them into pedals. Bring Vinegar, sugar, and salt to a boil in a small saucepan, stirring to dissolve sugar and salt. Add shallots and return liquid to a boil. Transfer shallots and hot liquid to a heat-proof bowl or jar, let cool.

## CRANBERRY SAUCE

- ½ cup Water
- ¼ cup Red Wine Vinegar
- ½ each Orange Zest
- 1 lb Fresh Cranberries
- 1 each Star Anise
- 1 each Cinnamon Stick
- ½ tsp Kosher Salt
- 1 ½ cups Granulated Sugar
- 1 cup Red Wine

Combine all ingredients except the orange zest in a medium sauce pot over medium high heat. Bring contents to a boil, and reduce heat. Scrape the bottom of the pot to ensure even cooking. Allow to reduce by 1/3. Taste to check sugar content and season with salt. Add orange zest, mix, and remove from heat.

## GERMAN SPAETZLE

- 1 cup All Purpose Flour
- ¼ cup Milk
- 2 each Egg
- ½ tsp Ground Nutmeg
- ¼ tsp White Pepper
- ½ tsp Kosher Salt
- 2 tbsp Unsalted Butter

Boil 1 ½ gallons of water in stock pot. Mix flour, salt, pepper, & nutmeg. Beat eggs, & add alternately with the milk to the dry ingredients. Mix until smooth. Place colander or spatule maker over pot & press batter slowly through the holes into the water. Allow to cook for around 5-7 minutes or until they float. Strain through sieve and run cold water over the noodles. Allow to drain then toss in canola oil.



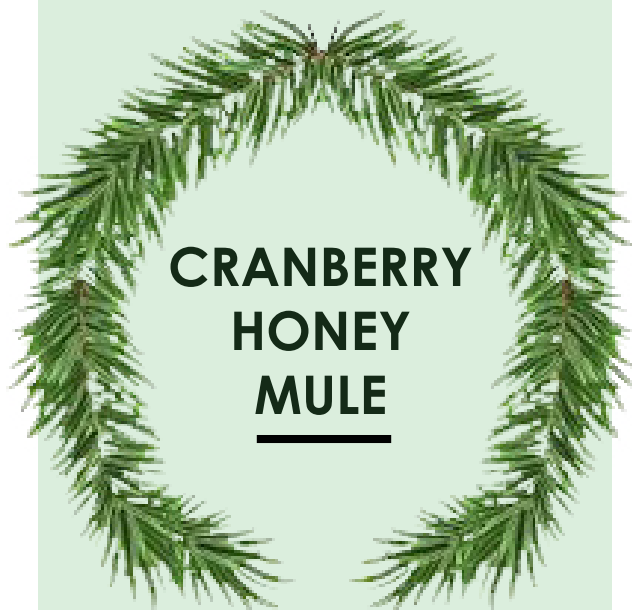
## LINZER COOKIES



- 3 oz Hazelnuts
- ½ cup Light Brown Sugar
- 2 ½ cups All Purpose Flour \*
- ½ tsp Baking Powder
- ½ tsp Salt
- ½ tsp Cinnamon
- ½ lb Butter Softened
- 1 each Egg
- 1 tsp Vanilla Extract
- Raspberry Jam
- Powdered Sugar



Toast hazelnuts and cool. Process nuts with ½ the sugar until finely ground. Mix flour, baking powder, salt and cinnamon in a small bowl. Beat butter and sugar with paddle attachment in mixer until well combined. Beat in egg and vanilla until mixed well. Reduce to low speed and add flour until just combined. Wrap tightly in plastic and refrigerate for 24 hours. Preheat oven to 325 degrees. Roll out dough to ¼ in. and cut cookies using a linzer cookie cutter. Bake 10 minutes on sheet tray lined with parchment paper. Remove and let cool. Place ½ tsp. raspberry jam on bottom cookie. Sprinkle powdered sugar over top cookie and place the two together.



## CRANBERRY HONEY MULE

- 1 Copper Mug
- 1 ½ oz vodka
- ½ oz Fresh Ginger Root Juice
- 1 ½ oz Honey Simply Syrup
- 3 oz Cranberry Juice
- 1 each Lime Slice
- Raw Cranberries
- Fraser Fir Sprig

Fill copper mug with ice. Combine vodka, ginger juice, honey simple syrup, and cranberry juice. Squeeze lime slice and add to drink. Top with a handful of fresh cranberries and a sprig of fraser fir.

