

THE GATHERING

“COCKTAILS AT SUNSET ON THE LAGOON”

MENU:

Insalata Frutti Di Mare

Stuffed-Little Necks

Smoked Blue Fish (Store Bought)

Served with Cheddar Cheese and Crackers

Steak Strip Skewers

INSALATA FRUITTI DI MARE

INGREDIENTS:

*1 lb. Sea Scallops
1 lb. Raw Large Shrimp
1 lb. Calamari (Squid)
1 lb. Little Necks in Shell
1 lb. Mussels in Shell*

Dressing:

*2 large Garlic Cloves, chopped
½ Cup Extra Virgin Olive Oil
Juice of 2 Lemons
1 Tbs. White Vinegar
½ tsp. Dijon-Style Mustard
1 Tbs. Italian Parsley, freshly chopped*

Lemon for topping

Fill large pot with water and bring to a boil. Cook each item of seafood separately, remove and place in large bowl as follows:

Sea Scallops: 3 minutes

Shrimp: 3 minutes

Calamari: 3 minutes

Shellfish: 3 - 5 minutes

Mix dressing ingredients and add to bowl. Let sit in fridge at least 2 hours, stirring occasionally to coat. Sprinkle with lemon before serving.

STUFFED-LITTLE NECKS

INGREDIENTS:

2 Dozen Little Necks

Stuffing:

2 cups Bread Crumbs

1 Garlic Clove, chopped

1 Tbs. Italian Parsley, freshly chopped

1 Tbs. Extra Virgin Olive Oil

Lemon for sprinkling

Pre-heat oven to 350 degrees

Open Little Necks with a knife or soak in hot water until open. Slice muscle on each side of clam to open. This process will not cook the clams.

Remove top shell, rinse them, loosen clam in remaining shell with knife for easy consumption.

Mix stuffing ingredients for topping. Place 1 tsp. of topping on each clam and place on baking sheet. Bake for 10 minutes. Sprinkle with lemon and serve.

STEAK STRIP SKEWERS

INGREDIENTS:

2 Small Sirloin Steaks

2 Bottles Sam Adams Beer (regular)

*1 Bottle (fill empty Sam Adams bottle) Soy Sauce
for 2-to-1 ratio*

Pre-heat oven to broil or fire up the grill

Marinate Steaks overnight. Grill or broil to desired doneness. Slice into strips or bite-sized pieces. Thread onto skewers.

SMOKED BLUE FISH

INGREDIENTS:

1 good sized Smoked Blue Fish

Go to fish market. Buy Smoked Blue Fish. Serve with wedge of Sharp Cheddar Cheese and Crackers.