

Chef from the Hood Recipes



Chefs:

L to R, top row: Dan & Kathleen Berman of Mixx, Franco Dunn of Santi, Catherine Vartolomei of Farmhouse Inn, Michael Hirschberg of Sassafra, Jim Caron of Applewood Inn,
2nd row (at left): Josh & Regina Silvers of Syrah
3rd row: Michael Quigley of Café Lolo, Duskie Estes & little one of Zazu, Jeff Mall of Zin, Matthew Bousquet & Bryan Dempsey of Mirepoix
Front row: Lisa Hemenway of Lisa Hemenway's Greg Hallihan of Stella's

Recipe:

Josh's Hog Island Oyster Chowder!

Ingredients:

Diced vegetables: 1/2 cup of each of these 5 vegetables, diced carrots, fennel, onion, celery and mushrooms
1/2 teaspoon minced garlic
1 ounce Pastis (Pernod or other licorice flavored liquor)
1/2 cup white wine

2 cups shucked oysters* with oyster juices
*About 2 dozen extra-small Hog Island Oysters will yield 2 cups shucked. If unavailable, substitute Pacific Oysters from the Northwest - since they can be quite large, chop them first into teaspoon sized pieces. Shuck all fresh oysters over a bowl to catch the flavorful oyster juices known as 'oyster liquor'.

2 cups (1 pint) Clover cream
2 cups (16 ounces) water
1 teaspoon chopped tarragon leaves
salt, pepper and Tabasco Sauce to taste
1 tablespoon chopped Italian parsley

. Chef Josh Silvers of Syrah was inspired to gather a group of Sonoma's best restaurateurs together in a spirit of education and cooperation. He says, "Many of us were already helping each other with restaurant specific issues. We are chefs that are dedicated to cooking with locally grown foods, buying local wines to serve to our customers and treating our employees with fairness and respect. And we thought it would be great to come up with some promotional ideas as a group that our customers would enjoy."

. Chef Josh Silvers of Syrah recently accepted an invitation to demonstrate his culinary skill at the Ahwanee Hotel in Yosemite. Regina Silvers, Josh's partner in and out of Syrah's kitchen reported, "Josh's cooking demonstration was a huge hit. His classes are always a good time because he's funny and informative, and he can chop vegetables faster than a Cuisinart! The folks at the Ahwanee loved this oyster chowder." Josh recommends serving his chowder with Nalle Dry Reisling or an Iron Horse Sparkling Wine. Warm a good loaf of bread in the oven with the bowls - you'll want it to soak up every last drop of chowder.

. Warm 4 individual ceramic soup bowls or one larger serving bowl in a low oven. Melt butter in a skillet, add the diced vegetables and sweat. When vegetables are softened, add the garlic and cook for 2 minutes. Add the Pastis and flambé. Add the white wine, oysters and their liquor; cook for 2 minutes. Add the cream and water, bring to a simmer. Add the tarragon and cook over low heat (stirring often and gently) for 10-15 minutes. Season to taste with salt, pepper and Tabasco. Ladle soup into warm bowl, top with sprinkling of parsley and serve!