

The rosé wines made by Wölffer Estate in Sagaponack are popular summertime quaffs in the region and beyond. This fruit- and herbdriven cocktail was created by the winery. But other rosés, from Channing Daughters nearby, for example, or from producers farther afield, can be poured as well.

**SERVES 4** 

# Rosé Cocktail

½ PINT RASPBERRIES

8 FRESH MINT LEAVES

4 SLICES CUCUMBER

2 OUNCES SIMPLE SYRUP (PAGE 74) OR AGAVE SYRUP

2 OUNCES CHAMBORD LIQUEUR, OTHER BLACK RASPBERRY LIQUEUR, OR CRÈME DE CASSIS

JUICE OF 2 LEMONS

6 OUNCES COGNAC

2 CUPS ROSÉ WINE, CHILLED

2 SLICES ORANGE, HALVED

In a large cocktail shaker or a quart-size covered jar, muddle half the raspberries, the mint, and cucumber with the simple syrup. Add the Chambord, lemon juice, and Cognac. Add ice until it half fills the container and add the rosé wine. Shake.

Strain into 4 large wine glasses, add the remaining raspberries and the orange slices, and serve.

IMPROVEMENT: Consider using gin in place of the Cognac. Wölffer makes one.





# Fettuccine with Asparagus and Blue Cheese

1¼ POUNDS MEDIUM ASPARAGUS, ENDS SNAPPED OFF

2 TABLESPOONS EXTRA VIRGIN OLIVE OIL

2 TABLESPOONS UNSALTED BUTTER

4 WELL-DRAINED CANNED PLUM TOMATOES, SEEDED AND DICED

1 CLOVE GARLIC, MINCED

SALT

12 OUNCES FETTUCCINE

FRESHLY GROUND BLACK PEPPER

4 OUNCES AMERICAN BLUE CHEESE, CRUMBLED

¼ CUP COARSELY CHOPPED FLAT-LEAF PARSLEY LEAVES

FRESHLY GRATED PARMIGIANO-REGGIANO FOR SERVING

Slice the asparagus on the bias into ½-inch pieces.

Heat the olive oil and butter in a large skillet over medium heat. Add the asparagus, tomatoes, and garlic and sauté, stirring, for about 2 minutes, until the asparagus becomes somewhat tender. Remove from the heat. This step can be completed up to an hour in advance.

Shortly before serving, bring a large pot of salted water to a boil and add the fettuccine. Cook until al dente, 6 to 7 minutes. Remove ½ cup of the pasta water and reserve. Drain the fettuccine and add it to the skillet with the asparagus. Season with pepper. Heat over medium-low, using tongs to incorporate the ingredients. Add half the reserved pasta water and the blue cheese. Stir to combine the ingredients, adding more pasta water as needed. Season with more salt and pepper if desired, shower with the parsley, and serve with the Parmigiano-Reggiano on the side.

**IMPROVEMENT:** Feta cheese can be a nice stand-in for the blue cheese.

This French chef settled in Springs and lived in the town for decades. His son, lacques, owns a wine shop in town. Pierre Franey was also known as Craig Claiborne's cooking partner at The New York Times. The two of them wrote countless columns in Claiborne's house, Francy at the stove and Claiborne typing away, trying to keep up. "How many cups was that, Pierre?" he would call out. Though he was French through and through, American food rubbed off on Francy, as with this recipe, which is not particularly French at all.

**SERVES 4** 



### "Oven-Fried" Garlic Chicken GEORGE HIRSCH

1 TEASPOON DRIED SAGE

1 TEASPOON DRIED OREGANO

1 TEASPOON DRIED THYME

1 TEASPOON SWEET PAPRIKA

1½ TEASPOONS GARLIC POWDER

SEA SALT AND FRESHLY GROUND BLACK PEPPER

12 CHICKEN THIGHS WITH SKIN AND BONES

JUICE OF ½ LEMON

1 TABLESPOON GRAPESEED OIL

1¼ CUPS ALL-PURPOSE FLOUR

Combine the sage, oregano, thyme, paprika, garlic powder, and salt and pepper to taste in a shallow bowl. Coat the chicken with the seasoning mixture, sprinkle with the lemon juice, and place on a platter. Cover and refrigerate for at least 30 minutes or overnight.

Preheat the oven to 425°F.

Select a roasting pan with sides that will hold the chicken in a single layer without crowding. Brush the bottom of the pan with the oil. Place the flour in a bag or a bowl and coat the chicken with the flour one piece at a time, shaking off any excess. Arrange the chicken in a single layer in the pan, skin-side up. Bake for 15 minutes. Reduce the oven temperature to 350°F and continue baking until the chicken is crisp and golden brown. Let the chicken rest for at least 5 minutes or let it come to room temperature before serving.

IMPROVEMENT: The recipe can be doubled or tripled.

"Who doesn't like fried chicken?" That's the question posed by this chef and cooking instructor based in Southampton. But like most of us, he admits to not wanting to take the time and effort to prepare it, to say nothing about the health concerns. His solution is to bake it. The result is excellent served at room temperature. Though his original recipe called for a whole chicken, cut up, he also advised that using all dark meat produces the best results, so that's what you have here.

**SERVES 6 OR MORE** 



Though Peconic Bay scallops are the pride of the East End of Long Island, the larger meaty sea scallops are harvested year-round. This recipe from an LVIS member pairs the sea scallops with fresh corn, which is still picked in the fields and stacked at farm stands well into October.

SERVES 6

## Sea Scallops over Corn Relish

#### AIMEE DALLOB

- 3 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- 2 TABLESPOONS FINELY DICED SHALLOT
- 3 TABLESPOONS FINELY DICED RED BELL PEPPER
  KERNELS FROM 5 EARS OF FRESH YELLOW OR BI-COLOR CORN
  10 RED OR YELLOW GRAPE TOMATOES, HALVED
- SALT AND FRESHLY GROUND BLACK PEPPER
- 2 TABLESPOONS UNSALTED BUTTER
- 2 POUNDS SEA SCALLOPS, SIDE TENDONS REMOVED, PATTED DRY

Heat 2 tablespoons of the olive oil in a large skillet, preferably nonstick, over medium heat. Add the shallots and bell pepper and sauté until starting to soften, about 3 minutes. Add the corn, raise the heat to medium-high, and sauté for about 5 minutes, long enough to cook the corn. Add the tomatoes and cook for another minute or so, until starting to soften. Season with salt and pepper. Spread on a serving platter and cover with foil to keep warm.

Add the remaining 1 tablespoon oil and the butter to the skillet and heat over medium until the butter is melted and the pan is hot. Season the scallops with salt and pepper and add them in a single layer to the skillet. (If necessary, you can brown the scallops in two batches.) Sear for 2 to 3 minutes without disturbing, until lightly browned on one side. Turn the scallops and cook the second side for about 2 minutes, until lightly browned. Arrange the scallops on the corn mixture and serve, or keep tented with foil to serve within an hour; the dish does not need to be piping hot.

**IMPROVEMENT:** The corn ragout can be called upon to do much more than embellish seared scallops. It will hold its own as a side dish, can enrich a soup, or be added to a salad.



So easy. Sauté clams in olive oil, then let them steam open with a little wine and abundant garlic and you have the sauce for your pasta, typically linguine. The main question is whether to leave them in the shell or to extract them. And be sure to reserve some of the water from cooking the pasta to add to the sauce and help keep the mixture good and moist. Combined with the butter the sauce becomes delectably creamy. This recipe comes from an LVIS member.

#### **SERVES 4**

## Linguine with Clams GALE ALDRED

SALT

4 TABLESPOONS EXTRA VIRGIN OLIVE OIL

2 MEDIUM SHALLOTS, FINELY CHOPPED

5 CLOVES GARLIC, MINCED

2½ POUNDS LITTLENECK CLAMS (ABOUT 2 DOZEN), SCRUBBED

½ CUP DRY WHITE WINE

½ CUP CHOPPED FLAT-LEAF PARSLEY LEAVES

12 OUNCES LINGUINE OR SPAGHETTI

FRESHLY GROUND BLACK PEPPER

FRESHLY GRATED ZEST OF 1 LEMON

2 TABLESPOONS UNSALTED BUTTER

CRUSHED RED PEPPER FLAKES FOR SERVING

Bring a large pot of salted water to a boil.

Meanwhile, in a large sauté pan, heat the olive oil over mediumhigh heat. Add the shallots and sauté until softened, about 3 minutes. Add the garlic and sauté until golden, a minute or so. Add the clams, wine, and 2 tablespoons of the parsley. Reduce the heat to medium, cover, and cook until the clams open, 6 to 8 minutes. Remove from the heat.

When the water in the large pot is boiling, add the linguine, stir, and cook until al dente, about 7 minutes. Remove 1 cup of the pasta water and set aside. Drain the pasta and add it to the pan with the clams. Season with pepper, add the lemon zest and butter, and place the pan back over low heat, adding as much reserved pasta water as needed so there's some liquid in the pan. Using tongs, stir the pasta, clams, and sauce together to mix thoroughly. Season with salt.

Transfer to individual bowls, shower with the remaining parsley, and serve with red pepper flakes alongside.

**IMPROVEMENT:** This recipe can also be made simply as clams steamed in white wine, without the pasta. Serve it in bowls over slices of toasted sourdough bread.



The LVIS member who contributed this recipe likes to call it "unbuckle" for what it threatens to do to the waistline. Buckles, slumps, duffs, cobblers, and the like represent a category of old-fashioned baked fruit desserts. This one takes advantage of the abundant blueberry crop that goes from midsummer into fall.

SERVES 6 TO 10

## Blueberry Buckle

ABIGAIL VOGEL

8 OUNCES (2 STICKS) UNSALTED BUTTER 2½ CUPS ALL-PURPOSE FLOUR ½ TEASPOON SALT

2 TEASPOONS BAKING POWDER

34 CUP PACKED DARK BROWN SUGAR

½ TEASPOON GROUND CINNAMON

1 LARGE EGG, AT ROOM TEMPERATURE

½ CUP GRANULATED SUGAR

½ CUP WHOLE MILK

2½ CUPS FRESH BLUEBERRIES

WHIPPED CREAM, CRÈME FRAÎCHE, OR ICE CREAM FOR SERVING

Preheat the oven to 350°F.

Melt 1 stick of the butter and use a little of it to grease a 3-quart baking dish. Whisk together 2 cups of the flour, the salt, and baking powder in a small bowl. Set aside. Mix the remaining  $\frac{1}{3}$  cup flour with  $\frac{1}{2}$  cup of the brown sugar and the cinnamon in another small bowl. Dice the remaining stick of butter, add it to the brown sugar mixture, and use a pastry blender, your fingertips, or a fork to mix the ingredients until crumbly. Set aside.

Beat the egg in a large bowl by hand or with an electric mixer. Beat in the granulated sugar until thick and light. Beat in the remaining ¼ cup dark brown sugar. Stir in the milk alternately with the flour mixture. Fold in the blueberries. Spoon the mixture into the prepared baking dish and strew with the crumb mixture.

Bake until lightly browned on top and a cake tester comes out clean, about 45 minutes. Allow to cool for at least 1 hour. Serve with whipped cream, crème fraîche, or ice cream.

IMPROVEMENT: For a more wholesome dessert, consider using some or all whole wheat flour in place of the white flour.

