

Hot & Spicy Chicken Feet

32 chicken feet (about 2 pounds)
1/2 cup sake
1/3 cup water
6 large thin slices fresh ginger
1/3 cup soy sauce
1/4 cup Chinese yellow rock sugar
2 dried hot chiles, crushed

2T oyster sauce
2T hoisin sauce
2 star anise buds
1 cinnamon stick
1 cup scallion cut in 1-inch pieces
2T scallion, minced
1t toasted sesame seeds, for garnish

Rub chicken feet with kosher salt and let stand for 10 minutes, rinse in cold water. Place feet into a pot of rapidly boiling salted water, blanch for 5 minutes and drain well. Chicken feet can be set aside and refrigerated for a day until you need to cook further.

Place a 14-inch saute pan over high heat.

Add the chicken and dry-sear to lightly brown.

Add the remaining ingredients (except the garnish) and bring to a simmer.

Cook, covered, for about 10 minutes.

Uncover, and simmer until pan is almost "dry," tossing frequently to coat the feet as the sauce reduces.

Serve, garnishing with scallion shavings and toasted sesame seeds.

Grilled Octopus en Salade

Serves 4



2 small octopus, roughly 1 pound each, cleaned weight*
2 heads frisee, trimmed, washed and dried
1 head butter lettuce, cored, washed and dried
1 cup cherry tomatoes, halved

1 avocado, halved, pitted, peeled and sliced
3 T lemon juice
1/2 cup extra virgin olive oil
1/4 cup fresh dill sprigs

MARINADE

1/3 cup olive oil
zest and juice of 1 lemon,
4 garlic cloves, minced

3T tarragon, minced
3T parsley, minced

Place the octopus in a large pot of cool salted water and bring to a boil. Simmer for 45 minutes and let sit in water for 15 minutes after. Remove octopus and cool in fridge for a few hours. Marinate in olive oil, lemon zest, lemon juice, minced garlic, and plenty of fresh minced tarragon and parsley. Let marinate overnight.

Remove the octopus from the marinade, and grill over medium direct heat until heated through and beginning to char nicely.

Toss the frisee, lettuce, tomatoes and dill and divide onto 4 plates.

Cut octopus in half and serve octopus pieces over the salad, dressing with the oil and lemon and seasoning with salt and freshly ground pepper.

*Make sure they are very fresh and cleaned well by your fishmonger, beaks removed etc. 2 pounders are ok also, but you will only need one for this salad.

Nutria Gumbo

2# bone-in nutria (or squirrel), skinned	3T gumbo file powder (ground cassiafrass)
1# crayfish tail meat	1 serrano chile, minced, seeds included
1/2 # andouille sausage, sliced thin	5 cups chicken stock
2 cans shucked oysters and their reserved juices	2 cups fish stock
7T flour	1 cup clam juice
7T canola oil	1T fresh thyme leaves
1 cup each celery, onion, poblano pepper, small diced	1T Cajun seasoning
12 ounces tomato purée	2 cloves garlic, minced
3T worcestershire sauce	1 bay leaf

Place the flour and oil in a large well insulated soup pot (I use Le Creuset for this) over medium heat. Stir every 45 seconds or minute or so as the roux turns blond, then brown then dark brown.

While this is going on chop the nutria into 2-inch pieces. When very dark brown and aromatic, add the nutria and brown the pieces in the roux, then add the vegetables, andouille sausage, herbs, spices and garlic.

Saute until onions are glassy, about 4-5 minutes, add the tomatoes and stir.

Add the stock and Worcestershire. Bring mixture to a boil, reduce heat to maintain a simmer, and simmer for 75 minutes. Add the seafood, raise heat back to medium and continue cooking for 15 minutes, stirring occasionally.

Season with salt and pepper and serve with white long grain rice, passing crusty bread at the table.

