

COOKING FRESH



Between December and May, cuisine on the East End gets more creative by necessity. Most vegetable farms have closed up shop for the winter. Brussels sprouts, cabbage, cauliflower, turnips, radishes, and parsnips may remain in the field for much of the winter especially if they are mounded with soil and straw. These are the sorts of ingredients you'll find at the occasional farmstand that maintains a self-serve business during the darker months. Other good keepers are pumpkins, winter squash, potatoes, and apples, all of which fit neatly into pies, soups, and stews. Working the bays and sea in the winter is brutal, but the offshore fishers do a great business in squid, flounder and tuna. The brave baymen rake some of the tastiest clams and oysters of the year. Hunting season begins around Thanksgiving, so goose, woodcock, rabbit, venison and other game will also be on the table and on cooks' minds.

NOW IN SEASON

PRODUCE

Apples
Beets
Bok Choi & Tat Soi
Broccoli
Brussels Sprouts
Cabbage
Carrots
Garlic
Greens - Arugula, Chard,
Collards, Kale & Mustard
Leeks
Lettuce & Salad Mix
Mushrooms
(farmed and wild)
Onion
Parsnips
Potatoes
Pumpkins
Radishes
Rutabega
Turnips
Winter Squash

MEAT AND SEAFOOD

American Eel
Black Sea Bass
Bluefish
Butterfish
Chicken
Clams, Conch
Dogfish
Duck
Eggs
Flounder
Game - Phaasant,
Woodcock, Rabbit &
Venison
Lobster
Mackerel
Milk & Cheese
Monkfish
Mussels, Oysters
Perch
Scallops (bay and sea)
Striped Bass
Skate, Swordfish
Tilefish
Tuna
Turkey

POSSIBILITIES

ROB DEVINNEY'S VENISON CHILI

Prepared at the annual venison feast at the Elks' Club Lodge in Southampton. Adapted by Silvia Carter, *Newsday*.

2 T. olive oil	2 (1-lbs.) cans "little red" beans
1 large onion, minced	1 qt. venison stock (or 32-oz. package chicken broth)
1 or 2 fresh jalapeño peppers, minced, including seeds	1 T. chile powder, or to taste
2 lbs. venison shoulder, cut into 1-inch pieces	2 c. crushed tomatoes (or tomato sauce)
1 lbs. hot Italian sausage, removed from casings	2 t. salt, or to taste

You will not actually be able to make Rob Devinney's chili, not exactly, because when he makes it at home, he uses his own home-grown tomatoes and hot peppers. Still, it works with purchased fresh peppers and canned tomatoes. If desired, for extra tenderness, marinate the meat before adding it to the chili.

1. In a large pot, heat oil, then saute onion and jalapeños until soft. Add pieces of venison and cook, stirring occasionally, until browned. Add sausage and cook until lightly browned, stirring.

2. Add beans, stock (or broth), chile powder and tomatoes (or sauce). Add 2 t. salt. Stir and simmer, uncovered, for about half an hour. Taste for seasoning and add salt, if needed. Turn heat to low and simmer another 30 to 45 minutes, stirring occasionally, until thick. Makes 8 servings.

Convivium, *n* : a banquet or group of people who feast, drink, and share meals in good company.



PUMPKIN PECORINO TERRINE

Executive Chef Joseph Hsu, Southampton Inn, Southampton

¼ c. butter, softened	dash nutmeg
½ c. fine grated Pecorino Romano	1 t. vanilla extract
8 oz. cream cheese, softened	8 oz. roasted pumpkin or canned pumpkin
4 oz. marshmallow fluff	8 oz. graham cracker crust (2 oz. butter, 6 oz. graham cracker)
1 t. cinnamon powder	

Beat butter and cream cheese with electric mixer. Add Pecorino, pumpkin, cinnamon, nutmeg, vanilla extract, and marshmallow fluff. Whip until smooth. Set aside.

Line a terrine mold with plastic wrap with an additional 6-10 inches over the sides of the mold. Layer ⅓ of mixture on the bottom. Spread 4 oz. of graham cracker crust evenly over the mixture. Repeat the above process 2 times ending with the mixture. Wrap the extra plastic wrap tightly over the mixture. Refrigerate for a minimum of 8 hours and up to 3 days.

To serve, flip the mold over, remove plastic. Slice to desired thickness. Can be served as a pumpkin side dish or add fresh whipped cream on top for a delicious dessert.

GRILLED QUAIL WITH A WARM BEET, FRISEE AND PISTACHIO SALAD

By Jason Weiner, Almond, Bridgehampton

4 semi-boneless quail	1½ c. mixed colors roasted baby beets (large dice)
3 T. honey	1 head frisee (discard core & dark green leaves)
2 T. sherry vinegar	3 T. pistachios (roasted & shelled)
2 T. grapeseed oil (canola would be fine)	5 chives, cut to matchstick size
1 T. cracked black peppercorns	salt to taste
3 sprigs sage	

About 5 hours before you plan on eating lay the quail in one layer in a small casserole or Tupperware. They should fit snugly.

In a mixing bowl, combine the honey, vinegar, oil, sage, and peppercorns. Whisk vigorously for a moment. Pour the mixture over the quail. Cover with plastic wrap and chill.

When it's time to cook, get your grill hot. Remove the quail from the marinade and season with salt. Put the quail on the hottest part of the grill. You want to crisp the skin before the quail gets overcooked in the middle. Quail is best when pink. If your grill is nice and hot, the bird shouldn't need to be on the grill for more than 2 ½ to 3 minutes (2 minutes on side; 30-60 seconds on the other).

While the quail is cooking put the reserved marinade in a non-reactive sauce pot and put on high heat. This is going to be your dressing for the salad. As soon as the marinade comes to a simmer, take it off the heat and pour through a strainer to remove the sage and black pepper.

Put the beets, frisee, and nuts in a mixing bowl. Season with salt and toss. Now add the warm vinaigrette. You may not need it all. Toss again.

Divide the salad between 4 warm salad plates. When you take the quail off the grill let it rest for a moment, then cut each of them in half. Lay the halves criss-cross style on top of the salads. Garnish with the chives and serve. Serves 4.