

AARÓN SÁNCHEZ'S SEAFOOD SOIREE

*Crab Ravigote, Roasted Tomato-Chile de Arbol Salsa,
Roasted Tomatillo Salsa, Shrimp Cocktail, Lobster Ceviche,
Mango Aji Amarillo Purée, Scallop Aguachile*

Crab Ravigote (serves 4)

What You Need

1 lb jumbo lump blue crab meat
1 minced shallot
1 tsp sugar
2/3 cup mayonnaise
2 tbsp sherry vinegar
1 tbsp horseradish
2 tbsp chives, chopped
juice of 1 lemon
dash of tabasco
1 tbsp olive oil
salt & pepper

What You Do

1. Combine all ingredients, saving crab meat for last.
2. Fold the crab meat gently into the mix.

Roasted Tomato-Chile de Arbol Salsa (makes 2 cups)

What You Need

1 lb plum tomatoes (about 4)
3-6 chiles de árbol, depending on spice preference
2 tbsp olive oil
1 medium white onion, chopped
4 garlic cloves, crushed
½ cup fresh cilantro, chopped
1 teaspoon salt
½ teaspoon freshly ground black pepper

What You Do

1. Preheat the broiler to high. Put the tomatoes on a baking sheet and broil until the tomatoes are nice and charred, 10 to 12 minutes. Take the tomatoes out, let them cool just until you can handle them, slip off the skins, and cut out the tough cores. Transfer the tomatoes to a big bowl (don't you dare forget the tomato juice that has leaked out and reduced to awesomeness on the baking sheet), then roughly chop them.
2. While the tomatoes are broiling, heat a dry skillet over medium heat and toast the chiles (in batches, if necessary), flipping them over occasionally, until they just begin to smoke, about 5 minutes. Set them aside in a bowl.
3. Put the olive oil, onion, and garlic in a saucepan, set it over medium heat and cook, stirring occasionally, until the onion is soft, about 7 minutes. Add the toasted chiles, tomatoes, and 2 cups of water. Bring to a simmer and cook for another 12 minutes, just so the flavors blend. Remove from heat and let cool.
4. Carefully transfer the mixture to a blender. Add the cilantro, salt and pepper, and purée until the mixture is very smooth.
5. Pour the mixture through a medium-mesh sieve into a bowl. Serve at room temperature or slightly chilled.
6. Store the salsa in the refrigerator, tightly covered, for up to a week, or in the freezer for up to 2 months.



Roasted Tomatillo Salsa (makes ~ 3 cups)

What You Need

1 ½ pounds fresh tomatillos
5 fresh serrano or 10 jalapeño chiles, stemmed (include seeds for added heat)
3 whole garlic cloves, peeled
1 large white onion, peeled and sliced ½ inch thick
¼ cup olive oil
kosher salt
½ cup chopped fresh cilantro
freshly ground black pepper

What You Do

1. Preheat the broiler to high. Remove the husks from the tomatillos. Rinse the tomatillos under warm water to remove the stickiness. Dry them with a paper towel. Put the tomatillos, chiles, garlic, and onion on a baking sheet. Drizzle them with the olive oil and sprinkle on 2 teaspoons or so of kosher salt. Broil them a few inches from the heat, turning everything once, until the tomatillos are softened and slightly charred, about 7 minutes.
2. Let the vegetables cool to room temperature. Transfer them to a blender with the cilantro and purée until smooth. Season with salt and pepper to taste. Store in an airtight container in the refrigerator for up to a week or freeze for up to 2 months.

Shrimp Cocktail

What You Need

1 lb jumbo shell-on shrimp, deveined
¼ cup sea salt
¼ tsp Old Bay Seasoning
2 lemons

What You Do

1. Scoop 8 cups of ice into a large bowl; set aside. Combine salt, sugar, and 6 cups of water in a large saucepan. Cut lemons in half, squeeze juice into pot, and toss in lemon halves.
2. Bring liquid to a boil, stirring to dissolve salt and sugar, then remove pot from heat. Add shrimp and poach, uncovered, 3 ½ minutes.
3. Immediately add reserved ice to saucepan to rapidly chill the liquid and stop the cooking. Let shrimp sit in ice bath for 10 minutes. Drain, pat dry, and peel. Pat dry again.
4. Cover and chill until ready to serve. Serve shrimp on cracked ice with lemon wedges with cocktail sauce.

Lobster Ceviche

What You Need

2 oranges
two 1 ½-pound lobsters (cooked, chilled, and shelled)
1 medium red onion, very thinly sliced
2 medium tomatoes, seeded and diced
2 scallions, thinly sliced
1 cup mango nectar
1 cup freshly squeezed orange juice
2 tbsp freshly squeezed lime juice
½ cup Mango-Aji Amarillo Purée (*recipe below*)
finely chopped fresh cilantro
salt and freshly ground black pepper

What You Do

1. Using a sharp paring knife and a cutting board, slice off the bottom of the orange, then the top, and place back on board. Starting at the top cut edge and moving towards the bottom, slice the pith off while hugging the curve of the orange. Holding the orange in your hand and working over a large bowl, slice the orange segments clean away from the membrane, dropping the segments into the bowl and turning over the membranes like the pages of a book, until all the segments have been trimmed free. Squeeze any remaining juice in the membrane into the bowl.
2. Cut the lobster meat into large bite-sized pieces and put them in a large bowl.
3. Add the onion, tomatoes, and scallions.
4. In a separate bowl, combine the mango nectar, orange juice, lime juice, and the Mango-Aji Amarillo Purée and stir well. Add the juice mixture to the lobster mixture, toss well, and season with cilantro, salt, and pepper to taste. Put in a bowl (be sure to make it look fancy) and serve right away.



Mango-Aji Amarillo Purée (*makes 1 ¼ cups*)

What You Need

1 cup mango purée
2 tbsp Dijon mustard
2 tbsp aji amarillo paste (preferably the Doña Isabel brand)
1 teaspoon agave nectar or honey
grated zest of 1 lime
1 tbsp freshly squeezed lime juice

What You Do

Put all the ingredients in a mixing bowl and whisk well until smooth. Store in an airtight container in the refrigerator for up to a week.

Scallop Aguachile

What You Need

Scallops

1 pound raw diver (U-10) or bay scallops
1–2 large limes
¼ of a red onion, very thinly sliced (use a mandolin)
splash white vinegar (optional, to brighten color)
pinch of salt
water to cover

Aguachile Marinade

½ cup fresh lime juice (2–3 limes)
1 garlic clove
1 cup cilantro (half of a large bunch; tender stems okay)
2 jalapeños, sliced in half lengthwise
1 serrano chili, sliced in half lengthwise (optional for extra spicy)
1 teaspoon kosher salt

Optional garnishes

1 ½ cups sliced Turkish or English
cucumber
avocado slices
radish slices
drizzle of olive oil
cilantro leaves
tortilla chips or mini tostadas

What You Do

1. Slice the scallops and place in a shallow serving dish in one layer if possible. Squeeze with enough lime to cover them, which will “cook” the scallops. Sprinkle with a little salt. Turn scallops over as needed to cook both sides in the lime juice. This will take about 20 minutes.
2. In a medium bowl, place the thinly-sliced red onions and season generously with salt. Pour just enough water to cover the onions. Optional: Add a splash of white vinegar to enhance and bring out the red color of the onion.
3. Make the aguachile marinade: Place the remaining ingredients in a blender and blend until smooth, for a full minute, scraping down sides as necessary. If you have excess lime juice marinating the scallops you can use some of this in the blender to make your ½ cup.
4. Pour the aguachile marinade over the scallops and toss to coat. Drain the onions and scatter them over top, mixing them in slightly. Add cucumber or radishes if you like. Refrigerate 30 minutes or up to 4 hours. This is best served cold!
5. When ready to serve, taste the mixture (I like to taste on a tortilla chip) and adjust the salt. Add avocado slices to the top, scatter with fresh cilantro and an optional drizzle of olive oil.
6. Serve with tortilla chips or mini tostadas on the side.

Cocktail Pairing

The Chelsea Sidecar

What You Need

1 oz gin
1 oz triple sec
1 oz lemon juice

What You Do

Add ingredients with ice into the cocktail shaker.
Shake then strain into a cold glass.

