

Lumberjack Julep

Serves 1

4 mint springs
1 oz bourbon
1 oz rye whiskey
¼ oz Vermont maple syrup
Crushed ice

In a chilled julep cup, muddle 3 of the mint sprigs. Add the bourbon, rye and maple syrup; fill the cup with crushed ice and mix the drink by spinning a swizzle stick or bar spoon between your hands. Top with more crushed ice and garnish with the remaining mint sprig. Serve with a cut straw.

Vermont Cheddar and Chive Biscuits

Recipe from King Arthur Baking Company

Yield about 12-16 biscuits (2" diameter)

2 cups (227g) King Arthur Unbleached Self-Rising Flour
4 ounces (113g) cheddar cheese, the sharper the better; we prefer Cabot extra-sharp
1 cup (227g) heavy cream

Preheat your oven to 425°F, with a rack in the upper third.

To make the biscuits using a food processor: Cut the cheese into a few chunks. Place the cheese and flour into the work bowl of your food processor.

Process until the mixture is smooth; the cheese will be very finely chopped.

Add the cream, and pulse until the dough becomes cohesive. Transfer the dough to a lightly floured work surface.

To make the dough by hand: Grate or shred the cheese; you should have about 1 cup. Toss it together with the flour.

Add the cream, stirring to make a cohesive dough. Transfer the dough to a lightly floured work surface.

Pat the dough into a disc ¾" to 1" thick; the thicker the disc, the taller the biscuits.

Use a 2" cutter (or the size of your choice) to cut rounds. Place the biscuits on an ungreased or parchment-lined baking sheet. Brush the tops of the biscuits with cream or milk; this will help brown their crust.

Bake the biscuits for 15 to 18 minutes, until they're golden brown. Remove them from the oven, and serve immediately.

Cold Lobster Rolls

Serves 6

2 lemons, halved

Sea salt

3 1/4-to-1 1/2-pound live lobsters (Maine lobsters preferred)

1/3 cup mayonnaise

7 tablespoons unsalted butter, melted

6 top-split hot dog buns

1/4 cup roughly chopped celery leaves

1/4 teaspoon celery salt

To Cook The Lobster:

Fill a large steamer or pot with about 2 inches of water. Squeeze the juice of 1 lemon into the water, then add the lemon halves and 1 tablespoon sea salt to the pot. Bring to a boil over medium heat.

Place the lobsters in the steamer basket or directly in the pot; cover and steam until the shells turn bright red, 8 to 10 minutes. Remove from the pot with tongs and rinse under cold water to cool slightly.

Remove the meat from the lobster shells: Twist off the claws, then break off the tail. Pull off the flippers. Insert your thumb into the flipper end of the tail and force out the meat. Crack the claws with the flat side of a knife or a lobster cracker; remove the meat. Roughly chop the lobster meat. Transfer to a bowl and chill for 15 minutes.

Build the Sandwich

Meanwhile, whisk the mayonnaise, 4 tablespoons melted butter and the juice of the remaining lemon in a large bowl. Add the lobster meat and toss to coat. Season with salt.

Heat a grill pan or skillet over medium heat. Brush the outside of the hot dog buns with 2 tablespoons melted butter. Toast the buns until slightly golden, about 1 minute per side. Divide the lobster salad among the buns. Drizzle with the remaining 1 tablespoon melted butter and sprinkle with the celery leaves and celery salt.

*Some people like to put down a bed of shredded lettuce on the roll before adding the lobster. This is completely optional!

New England Clam Chowder

(Recipe Courtesy of Chatham Pier)

Yield: 8 to 10 servings

- 3 strips thick-cut bacon
- 4 tablespoons unsalted butter
- 1 large onion, cut into 1/4-inch cubes
- 1 rib celery, cut into 1/4-inch cubes
- 1 teaspoon chopped fresh thyme leaves
- 2 bay leaves
- 2 medium-size white potatoes, peeled and cut into 1/4-inch cubes
- 1/2 cup all-purpose flour
- 4 cups bottled clam juice, divided
- 1 pound chopped fresh clam meat, with juices (see Note)
- Kosher salt to taste
- 3 cups light cream
- 1 teaspoon white pepper

Set a 4- to 6-quart pot over medium-low heat. Add the bacon and cook, turning occasionally, until crisp, 10 to 12 minutes. Remove the bacon, leaving the fat in the pot, and crumble into small pieces; set aside.

Add the butter, onion, celery, thyme, and bay leaves to the pot. Cook, stirring often, until onions are tender and translucent, 6 to 8 minutes.

Return the bacon to the pot and stir. Reduce the heat to low and cook, stirring occasionally, while you prepare the potatoes.

In a 2- to 3-quart pot on high heat, boil the diced potatoes in salted water until tender, 5 to 8 minutes. Drain and set aside.

Turning back to the onion/bacon mixture, increase the heat to medium-low.

Add the flour gradually, stirring continuously, until a thick paste forms. Stir and cook 5 minutes. Increase the heat to medium and slowly add the bottled clam juice, 1 cup at a time, incorporating it into the mixture before adding more.

Increase the heat to medium-high and add the potatoes and clam meat with its juices. Keep stirring for 5 minutes, until the clams are tender. Add the cream slowly; then stir in the white pepper.

Discard the bay leaves before serving. Serve hot.

Additional Notes:

Many supermarkets carry frozen, chopped clam meat in 1-pound containers, which is fresher than canned and just as convenient. Simply defrost before using.

Maine Blueberry Buckle

Serves 10

Ingredients

4 tablespoons unsalted butter cut into 4 pieces and 8 tablespoons melted and cooled

1 ½ cups sugar

1 ½ teaspoons grated lemon zest

15 ounces wild blueberries (3 cups- such as Wyman's Maine Wild Blueberries)

1 ½ cups all purpose flour

2 ½ teaspoons baking powder

¾ teaspoon salt

1 ½ cups whole milk

Ice cream for serving

Directions

Preheat oven to 350°F. Place the 4 tablespoons of cut up butter in a 13x9" baking dish and transfer to the oven. Heat until butter is melted, about 8-10 minutes.

Pulse ¼ cup of sugar and lemon zest in a food processor until combined and set aside. Mash blueberries in a bowl with a fork along with one tablespoon of the lemon sugar until berries are coarsely mashed.

Combine flour, remaining 1 ¼ cups sugar, baking powder, and salt in a large bowl. Whisk in milk and 8 tablespoons of melted butter until smooth. Remove the baking dish from the oven, transfer to a wire rack, and pour batter into the prepared pan.

Dollop mashed berries evenly over the batter, sprinkle with remaining lemon sugar, and bake until golden brown and edges are crisp, 45 minutes, rotating pan halfway through baking. Let rest for 30 minutes. Serve with ice cream.