



BEDFORDVILLAGEINN

**2 Olde Bedford Way
Bedford, NH (603) 296-3913**
From Executive Chef Peter Agostinelli

Olive Oil Poached Shrimp With Heirloom Tomato Panzanella Salad

Ingredients

For the Shrimp:

16 each	8/12 white gulf shrimp, peeled and deveined leaving the tail portion intact
2 Quarts	Good quality extra virgin olive oil
1 each	lemon, quartered
1 each	orange, quartered
6 each	fresh bay leaves
1 tablespoon	black peppercorns

Directions

- In a heavy bottomed stock pot slowly heat olive oil with citrus, bay leaves and peppercorns
- Once oil reaches between 160-180 degrees add shrimp being careful not to splash hot oil onto yourself
- Cook shrimp slowly for approximately 25 minutes
- Remove the shrimp from the heat and leave in the oil to cool down, after they are cool remove shrimp from oil, and reserve the oil for another application.

Ingredients

For the Panzanella Salad:

1 each	Focaccia loaf, dice and toasted
4 each	large assorted heirloom tomatoes, large dice
1 each	English cucumber, seeds removed, large dice
1/2 each	Red onion, medium dice
10 each	large basil leaves, washed and sliced
3 each	parsley sprigs, leaves washed and torn
As needed	Balsamic Vinegar and Extra virgin olive oil
	To taste sea salt and fresh ground pepper

Directions

- In a large bowl toss together tomatoes, cucumbers, red onion, basil and parsley, being careful not to crush the tomatoes
- Pour olive oil and balsamic over the mix, to taste. The amount of vinegar will depend on how sweet the tomatoes are. Season the mix and add the focaccia at the last minute so it does not get soggy
- Serve alongside the shrimp

Serves: Eight

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SUNDAYS 10 TO 1 PM
AND STATIONS AROUND NEW ENGLAND



321 Lafayette Road, Hampton, NH
(603) 926-2202
instructor/owner Ron Boucher

Sweet Corn & Crab Bisque

Ingredients

12 Ears Corn On Cob, Hulled
1 Each Bay Leaf
1 Stick Unsalted Butter
1 Sprig Fresh Thyme
1 Each Vidalia Onion, Diced
16 Ounces Crab Meat
8 Cups Seafood Stock
1/2 Cup Heavy Cream
1 Package Fresh Basil, Stemmed and Chopped
2 Ounces Butter
2 Ounces Sherry

Directions

- 1) Hull all of the corn off of the cob and reserve.
 - 2) Melt butter on low heat in a large soup pot. Add the vidalia onions and hulled corn kernels, cover and sweat on medium low heat for about twelve to fifteen minutes.
 - 3) Add the seafood stock and blend well.
 - 4) Tie all of the fresh basil stems together along with the bay leaf and fresh thyme and drop them into the pot along with the corn cobs.
 - 5) Bring the soup to a slow simmer and once at a simmer cook it out for twenty minutes to thirty minutes.
 - 6) Remove the corn cobs and fresh herbs. Puree the soup with a stick blender to a pulpy consistency.
 - 7) Add the fresh crab meat, chopped basil and heavy cream. Bring the soup back to a simmer, adjust the seasoning with salt and white pepper.
- Optional: Finish the soup with butter a splash of dry sherry if desired.

Serves: Twelve

