

THE ROW 34 COOKBOOK

Stories and
Recipes from
a Neighborhood
Oyster Bar



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RIZZOLI
NEW YORK



Deviled Eggs with Smoked Salmon and Caviar

MAKES 12 EGG HALVES, 4 TO 6 SERVINGS

6 large eggs

¼ cup Aioli (page 224)

1 teaspoon Dijon mustard

1 teaspoon apple cider vinegar

Kosher salt and freshly ground black pepper

12 (1 by 1-inch) pieces Classic Cold-Smoked Salmon

1 ounce caviar, preferably white sturgeon or ossetra

1 tablespoon thinly sliced scallions, green parts only

I like to dress up my deviled eggs. Try to find farm-fresh eggs, which will have bright yellow yolks that make the filling stand out. You can easily prep these in advance and assemble them at the last minute. Use a piping bag to fill the whites with the yolks to make these look extra fancy.

Place the eggs in a medium saucepan and add cold water to cover by 2 inches. Bring to a boil, then reduce to a simmer and cook for 8 minutes. Remove the saucepan from the heat and cover; let the eggs sit for 10 minutes.

Drain off the hot water and place the eggs in a colander. Run cold water over the eggs until cool enough to handle. Carefully peel the eggs and rinse to remove any small bits of shell that might remain on the outside. Cut each egg in half and carefully scoop out the yolks.

Place the yolks in a medium mixing bowl and reserve the whites on a platter. To the yolks, add the aioli, mustard, and vinegar; whisk vigorously until the lumps are mostly smoothed out and the yolks become creamy in texture. Season with salt and pepper.

Using a piping bag or a small spoon, fill the egg whites with the yolk mixture. Place a piece of salmon on top of each egg half. Divide the caviar, spooning a small amount over each of the eggs. Garnish with scallions.

MAKES ABOUT 1 CUP

2 egg yolks

2 cloves garlic

1 tablespoon freshly squeezed
lemon juice

1 tablespoon champagne vinegar

2 teaspoons Dijon mustard

½ cup extra-virgin olive oil

½ cup canola oil

Kosher salt and freshly ground
black pepper

Aïoli

This is a basic sauce, but an important one that can play a versatile role in so many recipes. We serve aïoli with a lot of fried seafood, but it is also a starting point for many variations. It can easily be turned into a great tartar sauce or enhanced with herbs and seasonings. It can be sweet, spicy, earthy, or umami-flavored. At the restaurants, we always have plenty of good aïoli on hand.

In a food processor fitted with the metal blade, puree the yolks, garlic, lemon juice, vinegar, and mustard until combined. Scrape the sides down with a rubber spatula and pulse a few more times to make sure the ingredients are well blended. With the food processor running, slowly add the oils in a thin stream through the tube and let them emulsify with the yolks. If the mixture becomes too thick, add a few drops of cold water—you shouldn't need more than 1 tablespoon—and continue adding the oil. The finished aïoli should easily coat a spoon. Season with salt and pepper. Refrigerate in an airtight container for up to 5 days.

AÏOLI VARIATIONS

Mayonnaise: Omit the garlic.

Horseradish Mayonnaise or Aïoli: Add 2 tablespoons prepared horseradish, 2 teaspoons Worcestershire sauce, and 1 tablespoon Tabasco sauce to the aïoli or mayonnaise recipe.

Tartar Sauce: Fold in 3 tablespoons minced dill pickles, 3 tablespoons minced red onion, 2 tablespoons rinsed, drained, and chopped capers, and 1 tablespoon chopped fresh flat-leaf parsley leaves. You can make this with either aïoli or mayonnaise.

Tomato Aïoli: Omit the vinegar. Wash, core, and chop 2 vine-ripened red tomatoes for about 1½ cups. Place the tomatoes in a medium nonstick skillet and simmer over medium heat, stirring frequently, until cooked down to about ½ cup. Allow the tomatoes to cool. Add to the food processor with the yolks, garlic, lemon juice, and mustard. Follow the recipe from there.

Malt Vinegar Aïoli: Replace the lemon juice and champagne vinegar with 2 tablespoons good-quality malt vinegar.

Spicy Aioli: Omit the lemon juice and champagne vinegar. Add 2 tablespoons freshly squeezed lime juice and 2 tablespoons sriracha hot sauce.

Black Garlic Aioli: Black garlic is fermented garlic; it can be bought in specialty stores as a head of garlic or as individual cloves. Replace the regular garlic in the aioli recipe with 6 cloves of black garlic.

Togarashi Aioli: Replace the lemon juice with 2 tablespoons orange juice and add 1 tablespoon togarashi spice.

Grain Mustard Aioli: Replace the Dijon mustard with 2 tablespoons whole grain mustard.

Lemon Aioli: Add the zest and juice of 1 whole lemon.

Beurre Blanc

Once you master this classic sauce you can adapt it endlessly by adding fresh herbs, dry spices, or shrimp shells to the reduction.

Combine the shallot, bay leaf, thyme, peppercorns, vinegar, and wine in a medium saucepan and place over medium-low heat. Simmer gently until the liquid is reduced to about 2 tablespoons. Increase the heat to medium and whisk in 2 cubes of the butter. Continue whisking briskly until the butter is almost completely melted. Add the remaining butter pieces one at a time, whisking and allowing each to melt before adding more. Do not let the sauce come to a simmer or it will break. If the sauce starts to simmer, remove the pan from the heat and continue whisking in the butter off the heat.

After all of the butter has been added, strain the sauce through a fine-mesh strainer and season with salt and pepper. Add the dill, if using. The sauce must be kept warm at a consistent temperature until you are ready to use it; never let it boil or simmer as it will break the sauce.

MAKES ABOUT 1 CUP

- 1 small shallot, minced
- 1 bay leaf
- 1 sprig thyme
- 3 whole black peppercorns
- ¼ cup white wine vinegar
- ½ cup dry white wine
- 3 sticks (24 tablespoons) unsalted butter, cold, cut into 1-inch cubes
- Kosher salt and freshly ground black pepper
- 1 tablespoon chopped dill (optional)