



CAPE COD SHUCKED OYSTERS



Soup Kitchen In Provincetown (SKIP).
Since 1992, SKIP has been offering both healthy meals and companionship during the off-season on the Outer Cape. What started as providing a meal for a few homeless men has grown to feeding lunch to over 150 people per day. SKIP now serves over 15,000 nutritious lunches on weekdays from November through April, when there is much unemployment in our area due to the tourist economy. Find out more or make a donation at www.skipfood.org.

COLD-SMOKED OYSTER, FENNEL & RED PEPPER SOUP

FROM CHEF BETHANY MARIE GREGORY, SOUP KITCHEN IN PROVINCETOWN

INGREDIENTS

24 raw oysters in the shell

2 lbs. fennel bulbs

1 lb. celeriac root

1 lb. Spanish onion

2 quarts vegetable stock

1 red pepper (or jar of roasted red pepper, drained)

salt and white pepper

wood chips, soaked in water, drained and placed in an aluminum pan

DIRECTIONS

- Pre-heat oven to 500°. Roast oysters in oven until shells are just popped open, 10-15 minutes.
- Remove oysters from oven, put wood chip pan in bottom of oven, lower heat to 150°, and allow chips to burn, building up smoke in the oven.
- Remove oysters from shells, place in a single layer on a sheet pan and place in 150°/warm oven to smoke for 5-10 minutes (longer will increase smoky flavor).
- Remove from oven and cool completely. While cooling, prepare soup.
- Peel celeriac root and cut fennel, onion and celeriac into roughly 1" pieces. Reserve fennel fronds for garnish.
- Place vegetables in a large pot and just cover with vegetable stock (if low sodium, add up to 1 tbsp salt). Bring to a boil and cook until soft. Strain, reserving liquid.
- While vegetables are cooking, roast red pepper: use stove burner to fully scorch the outside skin, then wrap in plastic wrap and allow to steam. Once cool, peel off outer layer and discard. Dice pepper into 1/8" x 1/8" pieces.
- Puree vegetables (except red pepper) using an immersion blender or regular blender, adding reserved liquid as needed to reach desired soup consistency.
- Add salt and white pepper to taste.
- Ladle soup into bowls, top with diced red pepper, fennel fronds, and smoked oysters.

NOTES

Soup may be served warm or cold.

Cold smoking creates a light smoky flavor without a rubbery texture.

An outside grill with the wood chips can also be used for smoking to prevent smokiness in the home.

Serves 4-6.



**CAPE COD COMMERCIAL
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Small Boats. Big Ideas.