Díníng

Díníng Díníng Díníng Díníng •

Clambake!

By Susie Iventosch

lambakes are becoming more ✓ and more popular on the west coast. The traditional clambake, which originated on the east coast, is an all-day affair, starting with the building of a fire on the beach, heating the rocks to just the right temperature, digging for clams and harvesting seaweed for wrapping the food while cooking it over the hot rocks! Often "clambakers" will serve clam chowder on the side, or as a first course.

"In New England the clambake goes with summer as much as grilling burgers does at a BBQ," said Elaine Smit of Chow Bella. "The clambake is an easy casual way of entertaining outdoors for large gatherings with friends and family. The clambake is becoming increasingly popular here in California."

According to Smit, a clambake can be held at the beach or anywhere you can start a fire. The tradition of the clambake began with the Native Americans and dates back to the days of the first European settlers. They were taught by the Native Americans how to

Lunch

11:30 to 4:00

onday through Saturday

COME TO LUNCH AT PETAR'S

Petar's lunch menu includes a variety of homemade

soups, salads, sandwiches, including great burgers,

check out our complete menu at **www.petars.com**.

Lunch Special

Take **\$5.00 off** the purchase of two regular

lunch entrees of \$7.95 or more (each).

Offer is not valid with any other specials or promotional discounts and is not valid with Board Specials. Max 3 coupons per table.

32 Lafayette Circle, Lafayette 925-284-7117

Father's Day June 2

pasta, seafood, and more! Patio dining available,

steam clams, corn, potatoes and others things in a hole in the ground.

While the beach is the ideal location for a clambake, it can also be prepared in a huge pot over the stove, or on the barbecue, for inlanders. The clambake usually consists of corn, onions, potatoes, cherrystone or littleneck clams, and can include lobster, chickens, sausages and eggs.

I'd heard of a clambake for years, perhaps it was from listening to "A Real Nice Clambake" from Rodgers and Hammerstein's Carousel, but I'd never prepared or partaken in one. So, it was really fun to try it on my family last weekend. Since the only beach we have at our house is a sand volleyball court with lots of weeds, but no seaweed, we opted to cook our clambake over the barbecue. The meal was delicious! We all enjoyed the combination of seafood, sausage and veggies cooked together in a personal little packet for each person. We made a little extra basting sauce with melted butter, wine, garlic and parsley and this was perfect for passing around the table!

Chow Bella's Clambake Recipe

(Serves 4)

The traditional method for throwing a clambake is to start by digging a hole in the ground. Cover the bottom of the hole with large stones and build a large, hot fire on top of the stones. This fire needs to burn for a couple of hours to heat those stones as hot as they can get. In the meantime you can prepare the food. A clambake consists of a lot of food, most importantly fresh clams. Typically the menu will include (but may also include regional or seasonal substitutions):

4 fresh ears of corn, shucked

- 1 pound smoked sausage, cut into 4 pieces 12 very small (one-inch in diameter) new potatoes, cut in half 8 small to medium onions, peeled, and cut in half 4 (1³/₄-pound) lobsters
- 24 little neck clams, scrubbed For serving:

1 cup unsalted butter, melted 2 lemons, cut into wedges Serve with clam chowder

You will also need enough seaweed or rock weed to cover the fire pit and plenty of cheesecloth. Wire baskets are also helpful to hold everything together. Wrap individual servings of the above ingredients in cheesecloth, tying the corners together and place in baskets if you have them.

Once the rocks are hot enough to spit a drop of water back at you, rake off the coals from the fire and cover the rocks with seaweed. Place the food packets on the on the seaweed and cover with more seaweed. It's then best to cover the whole project with a large tarpaulin. After about 2 hours everything should be done. Serve with lemon and melted butter.

That's how you hold a traditional clambake. Since most of us don't live on a beach or

Whoopie Pie Cake:

- 1/2 cup solid vegetable shortening 1 cup firmly packed brown sugar
- 1 egg
- 1/4 cup cocoa
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla extract 1 cup milk

Whoopie Pie Filling:

- 1 cup solid vegetable shortening 1 1/2 cups powdered sugar 2 cups Marshmallow Creme
- 1 1/2 teaspoons vanilla extract



Díníng

want to dig a hole in our backyard this meal can be made on the grill or in a large pot.

How would you do this in the pot? Arrange corn, sausage, potatoes, and onions in a steamer basket over boiling water in a Dutch oven. Top with lobsters and clams. Cover and steam 20 minutes. Serve with butter and lemon.

How would you do this on a charcoal grill? Lay out two pieces of foil with two pieces of the cheesecloth on top. Wrap this around 1 corn, 1 piece of sausage, 6 potatoes, 2 small onions, 1 lobster, 6 little neck clams, and some seaweed or rockweed -- if you were able to find it -- add a cup of water to the package. Make sure to tie the cloth over the food and seal the foil well.

Make 4 of these packages and place them on a barbecue grill about 4 inches from the heat.

Making a Whoopie Pie

Preheat oven to 350 degrees F. Lightly grease baking sheets.

Photo Susie Iventosch

Cover the grill with the hood or with large pieces of foil tucked in around the edges of the grill. Let the packages steam for 1 hour flipping

them every 15 minutes. If the potatoes are done, it's a good indication that the lobster and the rest of the ingredients are ready too. (Note, my packets cooked in about 30 minutes, so the cooking time will vary with each barbecue. It's best to take one of the packets to test from time to time to see if the potatoes are cooked.)

The recommended dessert for a Clambake is a Whoopie Pie. Whoopie pies are considered a New England phenomenon and a Pennsylvania tradition. They're one of Maine's best known and most loved comfort foods. They accompany most New England clambakes but are not a staple of Chow Bella.

In a large bowl, cream together shortening, sugar, and egg. In another bowl, combine cocoa, flour, baking powder, baking soda, and salt.

from oven and let cool completely on a wire rack. Make Whoopie Pie Filling. When the cakes are completely cool, spread the flat side (bottom) of one chocolate cake with a generous amount of filling. Top with another cake, pressing down gently to distribute the filling evenly. Repeat with all cookies to

make 9 pies. Wrap whoopie pies individually in plastic wrap, or place them in a single layer on a platter (do not stack them, as they tend to stick). Makes 9 large whoopie pies.

These recipe is available on our web site. Go to: www.lamorindaweekly.com

Susie can be reached at suziven@gmail.com



Special Dinner Menu 4:30 - 8:30 pm

exp. 6-24-09

st

open for dinner nightly. Tue-Sat: Live

entertainment



In a small bowl, stir the vanilla extract into the milk. Add the dry ingredients to the shortening mixture, alternating with the milk mixture; beating until smooth. Drop batter by the 1/4 cup (to make 18 cakes) onto prepared baking sheets. With the back of a spoon spread batter into 4-inch circles, leaving approximately 2 inches between each cake. Bake 15 minutes or until they are firm to the touch. Remove

LAMORINDA's Rest	aurant	5 The Great Wall Restaurant,3500 Golden Gate Way, Laf,	284-3500	Pizza Antica, 3600 Mt. Diablo Blvd, Laf,	299-0500	Round Table Pizza ,361 Rheem Blvd, Mor,	376-1411
		Hsiangs Mandarin Cuisine, 1 Orinda Way # 1, Ori,	253-9852	Postino, 3565 Mt. Diablo Blvd, Laf,	299-8700	Round Table Pizza ,3637 Mt. Diablo Blvd, Laf,	283-0404
•••• updated June 10, 2009 •••		Lily's House , 3555 Mt. Diablo Blvd #A, Laf,	284-7569	Ristorante Amoroma, 360 Park St, Mor,	377-7662	Village Pizza, 19 Orinda Way # Ab, Ori,	254-1200
American		Mandarin Flower, 581 Moraga Rd, Mor,	376-7839	Japanese		Zamboni's Pizza, 1 Camino Sobrante # 4, Ori,	254-2800
Bistro , 3287 Mt. Diablo Blvd, Laf,	283-7108	Panda Express, 3608 Mt. Diablo Blvd, Laf,	962-0288	Asia Palace Sushi Bar, 1460 B Moraga Rd, Mor,	376-0809	Sandwiches/Deli	
Chow Restaurant, 53 Lafayette Cir, Laf,	962-2469	Szechwan Chinese Restaurant, 79 Orinda Way, Ori,	254-2020	Blue Ginko, 3518-A Mt. Diablo Blvd, Laf,	962-9020	Bianca's Deli , 1480 Moraga Rd # A, Mor,	376-4400
Quiznos, 3651 Mt. Diablo Blvd, Laf,	962-0200	Uncle Yu's Szechuan, 999 Oak Hill Rd, Laf,	283-1688	Kane Sushi, 3474 Mt. Diablo Blvd, Laf,	284-9709	Europa Hofbrau Deli & Pub, 64 Moraga Way , Ori,	254-7202
Ranch House, 1012 School St, Mor,	376-5127	Yan's Restaurant, 3444 Mt. Diablo Blvd, Laf,	284-2228	Kirin Sushi, 356 Park Street, Mor	376-2872	Kasper's Hot Dogs, 103 Moraga Way, Ori,	253-0766
Terzetto Cuisine, 1419 Moraga Way, Mor,	376-3832	Coffee Shop		Niwa Restaurant, 1 Camino Sobrante # 6, Ori,	254-1606	Noah's Bagels, 3518 Mt. Diablo Blvd, Laf,	299-0716
The Cheese Steak Shop, 3455 Mt. Diablo Blvd, Laf,	283-1234	Millie's Kitchen, 1018 Oak Hill Rd #A, Laf,	283-2397	Serika Restaurant, 2 Theatre Sq # 118, Ori,	254-7088	Orinda Deli, 19 F Orinda Way, Ori,	254-1990
BBQ		Squirrel's Coffee Shop, 998 Moraga Rd, Laf,	284-7830	Yu Sushi, 19 Moraga Way, Ori,	253-8399	Subway, 396 Park St., Mor,	376-2959
Bo's Barbecue, 3422 Mt. Diablo Blvd, Laf,	283-7133	Village Inn Café, 204 Village Square, Ori,	254-6080	Mediterranean		Subway, 3322 Mt. Diablo Blvd #B, Laf,	284-2627
Burger Joint		Continental		Petra Café, 2 Theatre Sq # 105, Ori,	254-5290	Subway, Theatre Square, Ori,	258-0470
Flippers , 960 Moraga Rd, Laf,	284-1567	Petar's Restaurant, 32 Lafayette Cir, Laf,	284-7117	Oasis Café, 3594 Mt. Diablo Blvd, Laf,	299-8822	Seafood	
Nation's Giant Hamburgers, 400 Park, Mor,	376-8888	Vino Restaurant, 3531 Plaza Way, Laf,	284-1330	Turquoise Mediterranean Grill, 70 Moraga Way, Ori,	253-2004	Yankee Pier, 3593 Mt. Diablo Blvd, Laf,	283-4100
Nation's Giant Hamburgers , 76 Moraga Way, Ori,	254-8888	Duck Club Restaurant, 3287 Mt. Diablo Blvd, Laf,	283-7108	Mexican		Singaporean/Malaysian	
Café		French		360 Gourmet Burrito, 3655 Mt. Diablo Blvd, Laf,	299-1270	Kopitiam, 3647 Mt. Diablo Blvd, Laf,	299-1653
Ferrari- Lucca Delicatessens, 23 Lafayette Cir, Laf,	299-8040	Chevalier Restaurant, 960 Moraga Road, Laf,	385-0793	El Charro Mexican Dining, 3339 Mt. Diablo Blvd, Laf,	283-2345	Steak	
Geppetto's caffe, 87 Orinda Way, Ori,	253-9894	Hawaiian Grill		El Jaro Mexican Cafe, 3563 Mt. Diablo Blvd, Laf,	283-6639	Casa Orinda, 20 Bryant Way, Ori,	254-2981
Mamounia Express Cafe, 3732 Mt. Diablo Blvd # 179, Laf,	299-1372	Lava Pit , 2 Theatre Square, St. 142, Ori,	253-1338	La Cocina Mexicana, 23 Orinda Way, Ori,	258-9987	Tea	
Rising Loafer, 3643 Mt. Diablo Blvd Ste B, Laf,	284-8816	Indian		Mucho wraps, 1375-B Moraga Way, Mor,	377-1203	Patesserie Lafayette, 71 Lafayette Cir, Laf,	283-2226
Susan Foord Catering & Cafe, 965 Mt. View Dr., Laf,	299-2469	Swad Indian Cuisine, 3602 Mt. Diablo Blvd, Laf,	962-9575	Baja Fresh Mexican Grill, 3596 Mt. Diable Blvd, Laf,	283-8740	Tea Party by Appointment, 107 Orinda Way, Ori,	254-2206
California Cuisine		Italian		Celia's Restaurant, 3666 Mt. Diablo Blvd, Laf,	283-8288	Thai	
Artisan Bistro, 1005 Brown St., Laf	962-0882	Giardino, 3406 Mt. Diablo Blvd, Laf,	283-3869	El Balazo, 3518D Mt. Diablo Blvd, Laf,	284-8700	Amarin Thai Cuisine, 3555 Mt. Diablo Blvd #B, Laf,	283-8883
Metro Lafayette, 3524 Mt. Diablo Blvd, Laf,	284-4422	Knoxx Restaurant, Lounge, 3576 Mt. Diablo Blvd, Laf,	284-5225	Maya Mexican Grill, 74 Moraga Way, Ori,	258-9049	Baan Thai ,99 Orinda Way, Ori,	253-0989
Shelby's, 2 Theatre Sq, Ori,	254-9687	La Finestra Ristorante, 100 Lafayette Cir, #101, Laf,	284-5282	Numero Uno Taqueria, 3616 Mt. Diablo Blvd, Laf,	299-1333	Royal Siam, 512 Center Street, Mor,	377-0420
Chinese		La Piazza,15 Moraga Way, Ori,	253-9191	Pizza		Siam Orchid, 23 Orinda Way # F, Ori,	253-1975
Asia Palace Restaurant, 1460 B Moraga Rd, Mor,	376-0809	Mangia Ristorante Pizzeria, 975 Moraga Rd, Laf,	284-3081	Mountain Mike's Pizza, 3614 Mt. Diablo Blvd, Laf,	283-6363	Vietnamese	
Chef Chao Restaurant, 343 Rheem Blvd, Mor,	376-1740	Michael's, 1375 Moraga Way, Mor,	376-4300	Mountain Mike's Pizza, 504 Center St, Mor,	377-6453	Little Hearty Noodle, Pho & Pasta, 578 Center St., Mor,	376-7600
China Moon Restaurant, 380 Park St, Mor,	376-1828	Mondello's, 337 Rheem Blvd, Mor,	376-2533	Pennini's, 1375 Moraga Rd, Mor,	376-1515		

The Lamorinda Weekly (LW) Restaurant Guide is not paid advertising; our intent is to provide a useful reference guide. We have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have included all Lamorinda restaurants on this page. formation or excluded a restaurant please let us know (info@lamorindaweekly.com) so that we may correct our list for the next issue