

THE WALL STREET JOURNAL.

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The Chef:
Mike Wiley

His restaurants:
Hugo's, Eventide
Oyster Co. and the
Honey Paw, all in
Portland, Maine

**What he's known
for:** Injecting
whimsy and
creativity into New
England seafood.
Anchoring Port-
land's emerging
dining scene.

SLOW FOOD FAST: SATISFYING AND SEASONAL FOOD IN ABOUT 30 MINUTES

An Easy Winter Clambake

"I'VE ONLY BEEN to a handful of real clambakes in my life," said Mike Wiley, co-chef and co-owner of three restaurants in Portland, Maine. "I mean the kind by the ocean, cooked with fresh seaweed and seawater. But I've tested countless clambake recipes at our restaurants."

Believe it or not, a clambake makes a completely doable stovetop meal; this one comes together in under a half-hour. And yet this straightforward recipe produces a spread fit for a celebration, too. All you

need is a big pot fitted with a perforated steamer basket. For speed, ask your fishmonger to break down a lobster for you. Then steam its tail and claws along with fresh clams and mussels, a soft-boiled egg, potatoes and sliced bacon or another smoky pork product.

"This is about visceral eating," Mr. Wiley said. "Cracking the lobster open with your bare hands, dunking a potato in warm butter and popping open a few beers." —*Kitty Greenwald*

TOTAL TIME: 25 minutes SERVES: 2-4

Kosher salt

8 small potatoes, such as fingerlings

15 medium to large clams, such as Cherrystones

15 large mussels, beards

removed

2 lobster claws and 1 lobster tail

1 soft-boiled egg, peeled

2 ounces slab bacon, cut into ½-inch slices, or

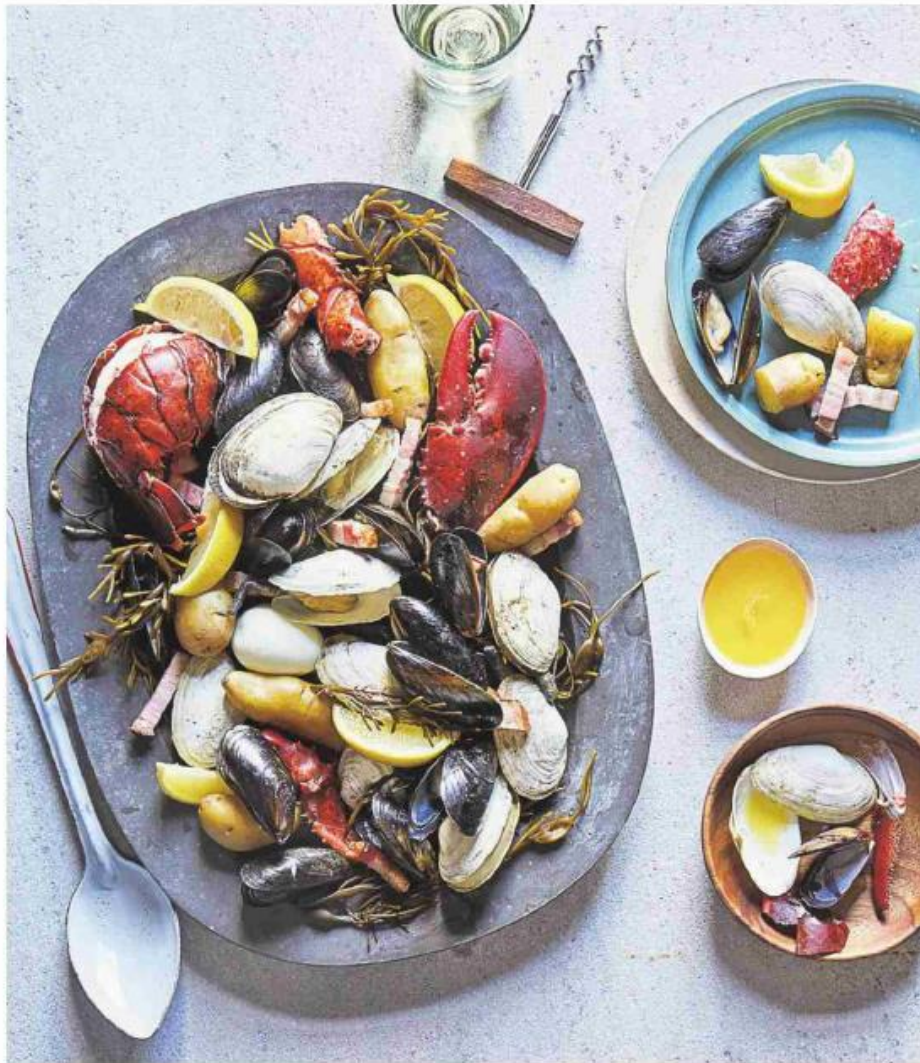
6 ounces smoked pork sausage, such as kielbasa, cut into 2-inch pieces

1 lemon, cut into wedges
½ stick butter, melted

1. Bring a lidded large pot of salted water to a boil over high heat. Add potatoes and let simmer until cooked halfway through, about 10 minutes. Remove using a slotted spoon and leave boiling water on heat.
2. Meanwhile, submerge clams and mussels in a large bowl of cold water and shake to dislodge grit. Rinse lobster claws and tails under cold running water.
3. Arrange lobster claws and tail, mussels, clams, egg, bacon and parboiled potatoes in a steamer basket. Pour out enough hot wa-

ter from pot so water comes up just below basket's base. Set pot back over medium-high heat and insert filled basket into pot. Cover pot with lid and steam until potatoes are easily pierced with a knife and lobster tail is bright pink and curled and meat is tender, about 15 minutes. Check pan during cooking and remove any opened mussels or clams to prevent overcooking.

4. Transfer contents of basket to a platter. Serve with lemon wedges, a dish of warm, melted butter, and a bowl for discarded shells.



PORK FUN A little slab bacon or kielbasa simmered along with the seafood infuses the pot with smoky flavor.