



RECIPE OF THE MONTH

PAN SEARED STRIPED BASS

WITH SUMMER VEGETABLES AND COCKLE BROTH

Ahh, September. It's one of the best months on the calendar, especially if you're a sports nut (or the parent of a schoolchild). But while the Yankees try to finish off the regular season strongly, and fans eagerly anticipate the postseason, there's still time to get outside and enjoy the beautiful weather, partaking in some of the activities that you didn't find time for during a busy summer. For the head chefs at Yankee Stadium, that meant heading out to the eastern tip of Long Island and spending an off-day fishing out of Montauk. Matt Gibson and James D'heron hauled in some hefty striped bass, then returned to the Stadium and prepared this perfect end-of-summer dish. Give it a try at home after your next fresh catch!

PREP TIME: 15 MINUTES • COOK TIME: 15 MINUTES • YIELD: 4 SERVINGS



INGREDIENTS

- 4 ea. 6 oz. striped bass filet
- 2 Tbsp. olive oil
- 1 ea. small onion, minced
- 4 cloves garlic, minced
- 1 stalk celery, minced
- ½ cup pancetta, small diced
- 1 cup dry white wine
- 1 cup clam broth
- ½ stick salted butter
- 1 lb. cockles, cleaned
- 3 ears corn, removed from cob
- 1 cup heirloom cherry tomatoes, halved
- ¼ cup fresh herbs (celery leaves, flat-leaf parsley, chives), chopped
- 2 ea. lemons, juiced and zested

METHOD:

In a medium sauce pot, slowly render out the pancetta over medium heat, cooking until pancetta is slightly browned and the majority of the fat has been rendered out. Add onion, celery and garlic, and stir for 5 minutes, being careful not to brown. Deglaze with white wine, and reduce by half. Add clam broth, and remove from heat.

In preheated medium sauté pan, over medium high heat, place olive oil and seasoned striped bass filets. Allow to cook until golden brown on one side, carefully flipping once, and finish cooking over medium heat, approximately 7-10 minutes depending on thickness of the fish. Remove from heat.

While the fish is resting, place the pancetta clam broth mixture back on the flame, bring up to a simmer and add the butter, cockles, corn and tomatoes, and cook until the cockles open. Remove from heat and add the fresh herbs, lemon juice and zest.

Plate the cockle broth in the bottom of a large serving vessel, and top with seared fish. Serve with plenty of crusty bread, and enjoy!

LEGENDS CULINARY SERIES

The Legends Culinary Series brings the food world's top chefs right into Yankee Stadium for a game-day fine-dining experience. The culinary series is available in the Legends Suite Club to Legends Suite-ticketed Guests on select game days. Guest chefs may be added, so visit yankees.com for updates. Chef appearances are subject to change and/or cancellation without notice.

Aug. 30 (vs. OAK)

Anthony Scotto • Fresco by Scotto

Aug. 31 (vs. OAK)

Brenton Lee • Tribeca Grill

Sept. 1 (vs. OAK)

Brian Sernatinger • Único

Sept. 2 (vs. TEX)

Vincenzo Garofalo • Senso Unico

Sept. 3 (vs. TEX)

Hugh Mangum • Mighty Quinn's BBQ

Sept. 4 (vs. TEX)

Anthony Scotto • Fresco by Scotto

Sept. 17 (vs. LAA)

Anthony Scotto • Fresco by Scotto

Sept. 18 (vs. LAA)

Nick Di Bona • Bona Bona Ice Cream

Sept. 19 (vs. LAA)

Andrew Del Vecchio • STK Midtown

Sept. 20 (vs. TOR)

Jordan Feldman • Springbone

Sept. 21 (vs. TOR)

TBD • Nobu

Sept. 22 (vs. TOR)

Anthony Scotto • Fresco by Scotto