



Verlasso Salmon at Disney's Epcot International Food & Wine Festival 2014

By Sarah Kozak

It's a small world after all! This year, The Disney Company will be hosting the Epcot International Food & Wine Festival, Orlando, FL celebrating cuisines from around the world. This will be "the happiest place on earth," for a first hand gastronomy experience and the first time cuisine will be featured from South America.

New to the international marketplace this year is Patagonia. It is a region of Southern Chile and Argentina, surrounded by water and the continent's mountainous southern tip. Epcot will be featuring Verlasso Salmon, a good quality, very sustainable, great tasting product from this region.

Also new to this year's International festival will be the debut of Epcot's first International cookbook. Disney has been offering a sneak peek of a few featured recipes on their website blog and one gaining much attention is Verlasso Salmon with Quinoa Salad and Arugula Chimichurri. Other Verlasso recipes will be featured during the International Food & Wine festival with special guest chefs, so stay tuned for Epcot's cookbook release in September or visit Epcot International Food & Wine Expo September 19 – November 10th.

Fish Tales

August 2014

Tandel's
farm fresh delicious



Experience the Difference **Tandel's Shrimp - Farm Fresh Delicious** **Coming Soon...**

By William Bradford

For chefs looking for new, sustainable and top quality Shrimp products, Samuels is proud to introduce Tandel's all natural Shrimp. The crispy texture and fresh taste of Tandel's Shrimp is a triumphant result of their use of innovative methods and state of the art technology to provide unbeatable Black Tiger and White Vannamei Shrimp.

Tandel's is a family business that draws inspiration from the passion and dedication of the legendary Tandel fishing community in Gujarat, India. The company has grown from a 150 member fishing village to a globally trusted source of quality seafood. Tandel's applies a fully integrated and all natural growth process at their impressive facility in Kakwadi, a village along the western coast of India. It's here where the eggs are hatched before the hatchlings are released into the farm located in the exotic, clean waters of the Arabian Sea. In fact, the farm in which these Shrimp are swimming is just 15 kilometers away from Tandel's facility. This short distance enables full processing from the water to packaging in just four and a half hours, a rarity in the industry which promises a delicious freshness.

Technology empowers Tandel's to deliver impeccable quality at each and every stage from Shrimp farming to processing, packaging and delivery. Tandel's facility is spread over 105,637 square feet of space and includes a water filtration system, air bubble washing machine to clean raw material, water and temperature chillers and high performance freezers. Tandel's systems and operations are EU

Certified and ensure traceability of each and every Shrimp back to the brood stock.

Responsible farming is a way of life for the Tandel's family business. Full traceability and environmental safety methods are in place to protect natural habitats and Shrimp stocks. Tandel's understands flavorful Shrimp come from healthy Shrimp and healthy Shrimp come from healthy waters. They ensure no harm comes to the habitat by their processes or technology. Tandel's farms co-exist in complete harmony with nature. The farms are covered with natural mangroves which provide a habitat for wildlife and also serve as water filters.

Tandel's are stewards of the community. With deep roots and strong ties with their fishing village, Tandel's is dedicated to make a difference. They have helped fishermen revive their livelihood along with benefiting schools through donations, clean drinking water facilities and co-curricular activities. They consistently work with government agencies, NGO's and neighborhood groups to further improve the community.

Tandel's applies their family's longtime knowledge of Shrimp farming with state of the art harvesting methods to provide you the best tasting Black Tiger and White Vannamei Shrimp available.

Coming soon, speak with your sales rep to order Tandel's Shrimp.

Cooking with Rafols Bacalao

By Sarah Kozak

Traditional Bacalao dates back over 500 years and was first produced in European countries around the Atlantic. Because of the salting and drying preservation method, this fish was easily and heavily traded, becoming popular in many countries. Bacalao is common among European cuisines, it is traditionally used in many Caribbean and South American dishes. Although this form of preservation is no longer necessary, this product is still produced as a delicacy. Compared to fresh codfish, the curing process allows the flavor to transform. From this preservation, the enzymes of the fish and salt-tolerant bacteria break down the flavorless proteins and fats into savory fragments, thus creating a fish with flavors of renowned complexity.

Bacalao is a very versatile product due to its palatability and texture. Traditional dishes range from the Portuguese bacalhau à bras, with potato and onion, to the French creamy salt cod dish, known as brandade de morue. Although this is a time-honored fish, Bacalao can be prepared using traditional or modern techniques such as frying, pureeing, braising, poaching, stewing, and grilling. It is also commonly paired with potatoes, rice, pasta, tomato sauces, herbs, and other aromatics to create a variety of appetizing dishes.

To continue to pay homage to this classic fish, Samuels and Son Seafood offers seven wild Bacalao products. These products come from the well-experienced Spanish company, Rafols, which has



been producing codfish products for over 60 years. The Gadus Morhau, a first-rate species of codfish, are fished hook and line off the Atlantic coast of Iceland. These products that we offer include finely sliced carpaccio, bacalao center cut, bacalao filet top loin, codfish cheeks, codfish tripe/bellies, shredded bacalao, and bacalao fritters. Following the traditional curing process, Rafols chooses codfish pieces that weigh 30 lbs or more, butterflies them, and salts the fish for 3 months. Each of these products are desalted, deboned, vacuum-sealed, and frozen for freshness.

One of their greatest advantages to Rafols wild bacalao products is its easy preparation. Bacalao is often sold in its dried form, in which the consumer must prepare the fish by soaking it for 3 days before use. What makes Rafols Bacalao unique is that their products are desalted and hand boned prior to purchasing. This allows the product to be ready for use, while still retaining the traditional cured flavors. Cutting out the desalting process saves time. All that you need to do is simply thaw the fish before use.

Rafols products are convenient and high quality, wild products that capture the flavor of traditionally cured bacalao. They offer consistently weighted products for portion control, competitive prices, and each product has a long shelf life. As well, this fish is very easy to work with. For any creative chef, Rafols Bacalao products are like a blank canvas for creating any exquisite plate.



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Savory Flavors of Renowned Complexity
Desalted, Convenient and Ready to Use
Great for Frying, Pureeing, Braising,
Poaching, Stewing and Grilling
Available in a Variety of Cuts,
Making Preparation Fast and Easy

Bacalao



Available Exclusively through Samuels and Son Seafood

Chef David Banks

Harry's Hospitality Group Wilmington, DE

by William Bradford



Over the years, Chef David Banks has been busy serving as executive chef of several popular restaurant locations, applying his talents to raise money for a number of charities, competing in national seafood cook offs and more. Yet, he takes the time to speak with Samuels about these experiences during a day off at the beach over the phone.

You can tell Chef Banks enjoys what he does. As a graduate of the Culinary Institute of America (CIA), Chef Banks recalls knowing what he wanted to do for a living at a young age. "I chose what I wanted to do when I was 16 year's old. I've never turned back and never wanted to be in a different field," he says. He mentions, it's the love of food and excitement of the restaurant business that created a passion in him. Upon graduating CIA, Chef Banks earned a position as head chef at Hotel Dupont in Wilmington. He eventually landed a position at one of Dewey Beach's hottest spots on the water, The Rusty Rudder, before making Harry's collection of restaurants his home.

For 26 years, Chef Banks has been executive chef of Harry's Hospitality Group located in Wilmington, Delaware. He started as executive chef of the group's original restaurant, Harry's Savoy Grill. Since then, Chef Banks and his business partner, Xavier Texido have developed a single restaurant into one of the finest hospitality businesses with the openings of Harry's Savoy Ballroom, Harry's Seafood Grill, Harry's Seafood Market and Kid Shelleen's Charcoal House & Saloon.

Harry's will provide for a great time...especially if you love seafood. Harry's Savoy Grill provides for formal, yet very comfortable dining for both lunch and dinner. They offer expertly prepared entrees such as Wild Alaska King Salmon with olive caramel, celery root puree, maitake mushrooms, swiss chard and Salmon Roe. Their beautiful ballroom provides a heavenly venue for any special occasion where they will personalize menus and help plan your

celebration. Located on Wilmington's exciting waterfront, with both indoor and outdoor seating, Harry's Seafood Grill offers guests the freshest and most savory seafood available with dishes ranging from a Diver Sea Scallop crudo to sautéed Icelandic Arctic Char. If you'd like a fresh, quick seafood lunch to go, Harry's Seafood Market is the perfect spot. Kid Shelleen's is exciting and fun with a focus on great food with treats such as spicy Crawfish dips to burgers voted "Best of Delaware."

Along with providing amazing food, another focus of Chef Banks' is his charity work. While he's very modest when speaking about it, it's inspiring to hear about his time helping others. He's served as chair of the Share Our Strength "Taste of the Nation" benefit and has helped raise one million dollars in this organization's fight against child hunger. Other charities he's proud to be part of consists of a University of Delaware scholarship, Meals on Wheels, March of Dimes and more. "To me, community is the most important thing we have and being in a community means supporting it," he says.

Further proving his devotion to the culinary world, Chef Banks serves as the northeast regional representative for the American Academy of Chefs. It's this same academy he was inducted into in 2003. You may have also seen him on several occasions appearing on the Comcast Network's "Chef's Kitchen." In addition to his appearance in a National Seafood Cook Off mentioned earlier, Chef Banks took second place in this contest held in New Orleans with an imaginative dish spotlighting a Soft Shell Crab and Rockfish combo, both mid Atlantic classics.

Whether cooking or through supporting charities, Chef Banks applies his diverse range of talents as tools while thriving in an industry he's loved for so long.

Learn more about all of Harry's Hospitality Group's locations at harryshospitalitygroup.com

Miyazaki Wagyu Beef

By Sarah Kozak



Wagyu in Japanese means Japanese cow. Traditionally, this cow was used for farming, until eating meat gradually increased in the late 1800's. Over hundreds of years, these cattle have been raised and bred to the greatest pedigree.

cattle are free range and fed only grass and rice straws; never corn products. Grazing ensures the cattle's wellness and the greatest potential to deliver healthy calves.

There are different types of cattle, which are raised in different regions of Japan. Miyazaki Wagyu beef are black cattle raised in Miyazaki Prefecture, a regional division. Miyazaki Wagyu does not compare to other prefectures because they bred the three major national lineages to raise Wagyu with excellent physique, rich balance, and high meat quality. It is the fine strips of fat, sashi, or "marbling" that really creates the succulent, creamy taste and tender texture of this beef. This beef is so exquisite; it melts in your mouth!

Ribloin



Sirloin



Unique to raising cattle, Wagyu are part of the farmer's family and it is the love and caring that goes into breeding that creates the fine, tender taste of Wagyu beef. Giving each cow individual attention is a major factor! After the calves are weaned off of milk, they are all hand fed. Some farms even provide handmade jackets for their calves when the weather gets cold. About 7 to 10 months after birth, each calf is fattened to approximately 700kg before shipment. To help raise the healthiest Wagyu, the

Samuels and Son Seafood offers our customers two cuts of Miyazaki Wagyu beef, Ribloin and Sirloin. These cuts are well-marbled, thick, finely textured and are very popular for barbecuing, sukiyaki, shabu-shabu, and steaks. What really makes this product extraordinary and of a high quality is the Japanese Meat Grading Association's quality grading system. After slaughter, each cow is strictly evaluated individually by an association grader. Grading is divided into two main categories, yield grade and meat quality grade. Meat quality grade is a five-step evaluation which reviews marbling, color, shine of the meat, firmness, texture, fat color and shine. The fifth grade is the highest. Yield grades judge the final meat ratio. Meat can be graded on the three following categories: A for above average, B for average, and C for below average. We want to bring you an absolute, top quality product. Our Miyazaki ribeye and striploin Wagyu are A5 grade, top quality!

Hoisin Lime Tandel's Shrimp with Grilled Fresh Hearts of Palm and Water Spinach

by Chef Davis Denick



Chefs Corner



Photo by: Tina Toal

Chef Davis Denick

Questions or Comments?
Chef Davis will be happy to assist.
800-580-5810 x6555
davis@SamuelsandSonSeafood.com



Photos by: Tina Toal

Sourcing a high quality, reasonably priced shrimp product has been difficult to find around the world lately. Luckily, we at Samuels have a few options for such a product and one of our newest offerings is Tandel's White Vannamei Shrimp. I'm going to grill these beautifully clean and uniform Shrimp along with some seasoned fresh Hearts of Palm - also available from your Samuels rep - and glaze the Shrimp with a Hoisin Lime Barbecue Sauce. Wilted water spinach, pink grapefruit slices, a grilled lemon olive oil with green onions and just a touch of cilantro finish off the plate.

To make the hoisin barbecue sauce, sweat a large tablespoon each of fine minced ginger, garlic and scallion in some canola oil. Deglaze with about 3T of sake to stop from browning and cook off the alcohol. Add 1c hoisin sauce, 3T Yamasa soy sauce, 3T ketchup, 3T rice wine vinegar, the juice of three limes and bring to a boil. Whisk in a shot of srirachia sauce and a 2T of a cold pressed or semi-refined peanut oil (such as Lion & Globe label in the Asian markets) to give it a shine and let cool. Pass to remove aromatics if desired.

On a smoking hot cast iron pan or flattop cooking surface, split three lemons and char the cut ends just like you would for an onion brulee. Cut the green tops from a bunch of scallions on a long bias and reserve for plating. Trim the root end from your scallion whites and sear two sides just like the lemons. Toss the seared lemons and scallions into a small saucepan along with three cloves of garlic and a few sprigs of fresh thyme. Cover ingredients with olive oil and heat on a low flame to slowly infuse the flavors into the oil. When all the ingredients are floating, boiling and just getting brown, remove from heat and strain while still warm but not hot. If you press the substrate left in the strainer, some lemon juice will collect at the bottom of your vessel which can be nice if you're just going to shake it up

and use to finish plates or as a dressing. It's less desirable if you plan on sautéing or reheating it.

Marinate fresh cut Hearts of Palm in nearly equal portions of orange juice, lemon juice and olive oil. Sprinkle in some salt, black pepper, chopped fresh thyme and a pinch of the reserved green onions. Let sit for an hour or two before service.

Clean the water spinach by cutting across its long stems on a bias and removing any woody bottom stems. Wash by submerging in a large sink of water and removing the vegetable from the water to rinse away any fine silt. While soaking your greens - slice thin some shallots, lightly coat them in cornstarch and deep fry until crispy. Rest on a drain board until service. Heat a pan to relatively high heat and coat with the fragrant peanut oil. Quickly stir in fine chopped garlic and if desired, some fine chopped bird chilies into the hot pan. When they start to brown, add the cleaned water spinach and wilt down mixing and well season with salt and pepper. This item should be prepped and cooked a la minute.

Peel and clean Shrimp. Pat dry with a paper towel and season lightly with salt and pepper. On a hot open or flat grill that is lightly brushed with peanut oil, begin grilling the marinated fresh Hearts of Palm on each side and let them cook through on a cooler spot. Grill Shrimp very lightly, coated in hoisin barbecue sauce over high heat on each side and brush with more sauce on a slower part of the grill or oven to glaze. Build plate with wilted water spinach on the bottom, stacking the grilled Hearts of Palm around and the Shrimp on top. Garnish with grapefruit segments, crispy fried shallots, long cut scallions and a small amount of very fine julienne cilantro. Drizzle the grilled lemon olive oil around the Hearts of Palm.

Proposed Red Snapper, Gulf States Fishing Quotas

The Gulf Coast provides a world famous catch for sports fishermen as well as a delicious fish for seafood lovers. Now, Red Snapper fishing may be seeing some changes in the area where it's most famous after the recreational fishing season was cut from 40 days to nine. This past July, an amendment was proposed that would grant control of Red Snapper management to U.S. Gulf states in federal waters.

The recreational Red Snapper fishing season last year, was also cut down. Federal regulators say this year's, even more, shortened season is a result of a lawsuit won by commercial fishermen alleging recreational fishermen catch more than their quota. In turn, the Gulf of Mexico Fishery Management Council had to crack down. However, in a separate finding, NOAA reports the Gulf of Mexico Red Snapper stock is the healthiest it's been in 30 years. Recreational fishermen are saying because of NOAA's reports, this proves there's no need to drastically limit their fishing season and summer fun.

So the question is, should the states have more power over fishing rights and stock management?

The shortened seasons have now inspired Senator Mary Landrieu (D) Louisiana to act. She recently added an amendment to the Bipartisan Sportsmen's Act aiming to exchange control of Red Snapper stocks in federal waters from the federal government to the five Gulf Coast states which include Louisiana, Florida, Mississippi, Texas and Alabama. Along with the Gulf coast, most of the Atlantic coast states must abide by federal fishing regulations between 3-200 miles offshore.

"The old system governing recreational fishing for Red Snapper is unquestionably broken," Senator Landrieu said. "If we needed any more proof that congress needs to pass the amendment, just look at

this year's inexplicably short nine-day season. Louisiana and other Gulf Coast states have proven that we can successfully collect accurate and reliable data and manage our Red Snapper fisheries," she adds.

Senator Landrieu isn't the only person who wants to see reform in the Gulf's recreational Red Snapper fishing regulations. The Gulf of Mexico Fishery Management Council, which currently regulates fishing in federal waters, proposed their own recent amendment in January that could enact management practices that are more regionally specific to each Gulf state for recreational Red Snapper fishing. Since then, the council has been waiting for directors of all five states to agree on terms. While both parties have the same goal of keeping Red Snapper abundant, there are disagreements of how to manage a fishery that has been a livelihood of Gulf Coast fishermen for ages.

According to NOAA, the Gulf of Mexico recreational fishing industry employs approximately 150,000 people and generates about \$7 billion into the local economy. NOAA also reports in 2011, commercial fishermen in the Gulf of Mexico landed 1.8 billion pounds of fish and shellfish earning \$818 million in revenue. Much of this fishing is for Red Snapper, a popular fish for anglers and seafood fans. It seems in order to keep Red Snapper plentiful and both industries' flourishing, commercial and recreational fishermen must find a balance. Right now, Senator Landrieu, along with many recreational fishermen, believe this can be done by Gulf Coast states self-regulating fishing and management in federal waters. It's certainly a topic with two sides. Despite what happens, the most important thing is keeping Red Snapper stocks healthy and the Gulf Coast fishing industry and lifestyle thriving.

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QUALITY FROM PEOPLE
Tandel's
FARM FRESH DELICIOUS
WITH PASSION FOR FOOD

Tandel's
farm fresh delicious

Tandel's Shrimp... Experience the Difference



Great Tasting White Vannamei Shrimp

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