



December 2018

FISH TALES

A Samuels and Son Seafood Magazine



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Villa Di Roma: A Time Capsule

Philadelphia, PA

By Jessica Jewel Tyler



Walking through the streets of the Italian Market is to be bombarded with sights, sounds, and delicious scents of “the old country.” This is the heart of Italian cuisine in Philadelphia. In the middle of 9th street between Wharton and Fitzwater, dozens of vendors sell the freshest vegetables, meats, spices, and produce from their stalls while specialty shops and restaurants squeeze in between. Nestled in the middle of this hustle and bustle you’ll find Villa Di Roma perfectly preserved since 1963. In fact, Villa Di Roma was even referred to by the Philadelphia Inquirer as a “Time Capsule.”

Restaurant owner Epiphany “Pip” Deluca wears this title like a badge of honor. Although, he has expanded to 3 dining rooms and has become a much bigger name in Philadelphia, he sees little need to change much. The buildings are still adorned with the same brick facades and neon lights from the past. In fact, when the family bought the original building, they even kept the very fitting name “Villa Di Roma.”

The Deluca family has roots in the Italian Market. Pip says his family was always in the food business there. For years, they sold produce on the very streets outside of the restaurant. During one of the most brutal winters, when the famous flaming trash barrels of the market weren’t enough to keep them warm, frostbite inspired the family to come inside. So when the bar went for sale, they bought it and didn’t look back.

Now, over 50 years later, they have a large base of regulars that have been dining at Villa for decades and passing that tradition on to their children and grandchildren. Pip says although some might complain about “the lack of ambiance,” his customers are what really make up the fun, family experience and one thing they never complain about is the food.

The menu is based entirely on traditional Italian recipes passed down from their parents, Domenic and Carmela Deluca, and from the original owner and notable Philadelphia chef, Vince “Cous” Pilla. The current chef, Frank Deluca, puts special attention into creating authentic meals just like his veteran diners remember. This is done by handcrafting

each plate. Pip explained that no machines are used to make his special sauces and meatballs and that all five Deluca siblings and their extended family play a large part.

Two doors down, in the Villa’s test kitchen, is where the magic happens. Every day, Pip’s brother Basil and his niece, Carmella, tirelessly make the classic marinara and the South Philly famous gravy. Pip says it’s the main component of the menu. And people like it so much that it is jarred up and available for sale.

For those who aren’t familiar, marinara is the bold and bright tomato sauce, and the gravy is a robust tomato sauce with a meat base. And believe me, don’t make the mistake of calling gravy “sauce” around true South Philadelphians.

While the marinara and gravy are the core of the menu, Pip says seafood is also very important. “It’s the base of the Italian family, especially during the holiday,” he explained. There are a few classic seafood dishes like Shrimp scampi, Lobster fraisee, and seared Tuna topped with marinara and capers. But, the Deluca family threw in a few fun seafood spins on typical dishes, like spaghetti with Anchovies (or Shrimp and Tuna) and marsala with Shrimp instead of chicken.

Villa’s signature seafood dish, pasta di linguine, is what really steals the show. It’s made with Mussels steamed in marinara and topped with Clams, Shrimp, and Crabmeat. The juice from the Clams mix with the marinara to create a slight blush and there is a nice kick of spice to finish it out.

Pip says he is considering adding a couple dishes this winter like stuffed peppers and stuffed mushrooms with Crabmeat. Other than that, “nothing will ever change,” he declared. His customers want him to open a second Villa or to expand further, but Pip hasn’t given this idea any thought. He says there’s a lot of opportunities out there but the family doesn’t want to dilute what they have. He also added that “customers would know right away.”

Employees of the Month



Dee Gregorio has been a dedicated Accounting Clerk with Samuels for 16 years now. She takes such a great deal of pride in her work, getting to the bottom of problems and making sure accounts payable always runs smoothly. Dee has risen to meet every challenge thrown her way and still doesn’t get too overwhelmed to help or train others. And speaking of training, she has been going above and beyond to make sure Fran flourishes in her new position. Dee is fully committed to making sure the whole team succeeds. Thanks Dee!

FISH TALES Magazine

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Texas Gold Shrimp: as Good as Gold

By Jessica Jewel Tyler



Texas Gold Shrimp has been in operation since 1977, but the story of this family business started in 1952 with the Zimmerman family and their boat repair shop: Marine Mart. This is where their history and passion for Shrimp all began.

At the shop, the family acquired a shrimp boat after years of repair work. From that moment, they expanded into Shrimping. The grandfather was an engineer, so he began to design and build his own Shrimp boats. They built almost 300 boats between 1960 and 2000 and many of these designs are still used today. Currently, they have the largest fleet in the Brownsville/Port Isabel, TX area and the most fuel efficient fleet in the Gulf of Mexico with boats that use at least 20% less fuel.

The Zimmerman family has innovated the Shrimping business in Texas and is now taking the Shrimp world by storm with their premier product, Texas Gold. It's because of the passion and commitment to doing things better that makes for such a high

quality product. It's truly as good as gold.

Each package of Texas Gold contains beautiful brown Shrimp with a full-bodied, amazing flavor. The taste is fresh and clean with lovely notes of richness and sweetness. Because they own their own boats, label, and oversee every aspect of production, Texas Gold delivers consistent and delicious Shrimp every time.

The quality and consistency of Texas Gold starts with the care and attention to detail the boat crews put into handling the Shrimp once it is caught. To ensure every Texas Gold Shrimp is the highest quality, they are very quick and careful. The Shrimp are headed on the boat, as soon as they are caught, which results in a cleaner tasting Shrimp. And then they are frozen onboard at their peak of freshness.

Texas Gold doesn't cut corners; they treat each Shrimp like gold. During freezing, they protect their Shrimp in rigid, plastic baskets rather than large Shrimp sacks. This allows for fewer defects and broken pieces and also more even distribution. This even distribution helps the Shrimp to freeze more quickly and efficiently so that you receive only the freshest Shrimp straight from the Gulf.

When the boats return to the docks, the trained staff carefully unload and weigh all Texas Gold Shrimp. Once complete, all Texas Gold Shrimp are loaded onto trucks and delivered to the packaging facility in Port Isabel, TX.

All Texas Gold Shrimp are processed at this one facility and there are strict specifications about what goes into each package. Texas Gold Shrimp goes through three separate quality control checks during the grading and packaging process and there is a Texas Gold employee overseeing all operations. This is because Texas Gold is very particular about what is placed in the package and wants to provide only the best Shrimp.

Texas Gold is focused on quality. From the way the Shrimp is handled on the boats, to the way Texas Gold is packaged; they do everything possible to ensure Texas Gold is really as good as gold. Available year-round in multiple sizes including; U-12, U-15, 16/20, 21/21, 26/30, 31/35, 36/40, 41/50, and 51/100.

In The News...

Photo by: Josiah Andrews

Samuels Honors Legendary Chef Jean-Marie Lacroix

By Jessica Jewel Tyler



Chef Jean-Marie Lacroix

Chef Lacroix was truly surprised by the honor. "I had no idea," he said as he joked of his wife advising him to bring tissues. The party conversation was just as rich as the menu. Guests shared stories and birthday wishes with Chef Lacroix over various appetizers including Rafols Bacalla Fritters.

For anyone who passed by Samuels last month, you may be wondering about the white tent outside. Well, On November 5th, this tent was full of twinkling lights, cool French jazz, and lots of laughter from top chefs. Samuels held a surprise party for one of our earliest customers, Chef Jean-Marie Lacroix, and 70 of his former chefs. Each one has been personally cultivated by Chef Lacroix.

In keeping with the elegant French theme, we served Canterbury Cure Caviar, Beau Soliel Oysters, and a French 75 signature drink. Chef Anne Coll crafted a menu to impress the biggest chefs in Philadelphia. Dishes included her Open Blue Cobia Wellington, Salt Crusted Verlasso Salmon, and roasted rosemary Border Springs Lamb.

Chef Tony Clark, from the Saloon, even helped prepare some Monkfish Osso Bucco. He says Jean Marie was his greatest mentor and credits his love of cooking to him. And Ligia Richter, of Chúcar, brought amazing desserts such as a salted caramel mignardise. She says that Chef Lacroix treated his chefs like plants, watering them and encouraging them to grow.

Chef Lacroix has been such an important figure in Philadelphia. He has made a huge impression on each chef and the Philadelphia food scene as a whole. His guests praised him, going as far to say that they were his "disciples." Chef Lacroix was very modest in saying "well, without them, I wouldn't be here either."

Canterbury Cure Caviar and Smoked Salmon

Canterbury Cure Caviar and Smoked Products are found only at Samuels. This premium brand takes a sustainable approach and features products that are artisan made in small batches to preserve the best quality and flavor. You really can taste the difference!

Caviar



Poland Sturgeon: **Siberian** Osetra provides a medium dark pearl that is creamy in texture and follows through with a crisp and nutty taste and a mild, fresh finish. 1 oz unit.



California White Sturgeon Royale: The large, glistening, salt and pepper colored pearls offer a flavor that is rich and buttery with a clean finish and smooth texture. 1oz unit.



Bulgarian Osetra: Once reserved for royalty, it's prized for its golden color and smooth texture. The flavor is abundant, boasting with traditional Caspian character and notes of nut and fruit. 1oz unit.



Wild American Bowfin: Similar in size and appearance to Sturgeon Caviar, this black velvet to dark brown Caviar's claim to fame is the alluring and mildly tangy flavor. 8 oz unit.



Kaluga Hybrid: Due to the ban on Beluga Caviar, this innovative delicacy is harvested from a hybrid between two Species of Sturgeon. The dark amber pearls are a true delight with a smooth nutty flavor. 1 oz unit.



Paddlefish: A truly luxurious experience, this caviar is extremely rich and creamy with notes of earthy, briny goodness. The soft greyish-brown pearls have a natural glistening shine that is sure to impress. 30 gram and 200 gram units.



Premium Sturgeon: Harvested from 100% pure wild American Hackleback Sturgeon, this Caviar has the utmost quality and flavor. This black glistening Caviar has a rich nutty taste that is unparalleled. 1 oz and 8 oz unit.



Italian Ostra: Only 30% of the White Sturgeon we grade classifies for our "Royale" distinction. Made from the creamiest, smoothest pearls, the flavor is phenomenal – rich, nutty, buttery, and luscious. 1 oz unit.



Wild Salmon Roe: The select roe of the Keta Salmon has very bright red/orange large eggs. It's very mild yet rich and succulent with a firm texture and a crisp, buttery Salmon flavor with a sea salt finish. 2oz and 8 oz units.



Smoked Trout Caviar: From the highest grade of Trout pearls, and smoked with combination of Oak and Hickory, this Roe bursts with freshness and clean ocean brine highlighted by a perfect smokiness. 2 oz units.



French Trout Caviar: The medium to large jewels have a bright translucent pink color and a tiny orange "eye" in the center. The firm texture and bold flavor make for a wonderful popping sensation. 8.75 oz unit.

Smoked Fish



Smoked Sturgeon: Smoked Sturgeon is brined in a mix of dark brown sugar and sea salt before it is Slow Smoked for 6 to 8 hours with a blend of apple and maple chips. The flavor is meaty, sweet and smoky with a firm yet velvety texture. 1 lb Average Unsliced.



Cold Smoked Salmon: To ensure an elegant, silky texture and full complex flavor, this product is cold smoked in the traditional Scottish style with kosher salt and high-quality fruit wood at 70 degrees Fahrenheit. The flavor is light and buttery with a nice delicate smoke, firm texture, and medium flake. 3-4 lb Average Sliced.



Hot Oak Smoked Salmon: Also cured in a traditional Scottish style, this product is then roasted at high temperatures in an open firewood burning kiln. This Canterbury Smoked Salmon is smoked over oak-wood chips sealing in the naturally rich, buttery flavor. 3-4 lb Average Unsliced.

Best Fishes for the Holidays

By Jessica Jewel Tyler

At Samuels, the Italian tradition of the seven fish dinner on Christmas Eve is highly celebrated. But seafood makes any meal special, and that's why having fish around the holidays is big in almost every culture. And the best part is the versatility of seafood that inspires so much creativity in our kitchens and in our homes. In honor of the holidays, here's a look at some of our Samuels Agents and some of the seafood that they look forward to all year. Best wishes to you and best fishes to all.

Christina Quattrochi – Orlando Samuels Agent: "A common dish that I especially enjoy making around the holidays is Pasta con le Sarde (Pasta with Sardines). It includes the marriage of Sardines, garlic, sweet fennel, currants, bread crumbs and our favorite herbs and spices! This year I am especially excited to make it because Samuels has super fresh, delicious Sardines from Portugal."



Christina Quattrochi

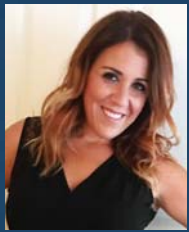
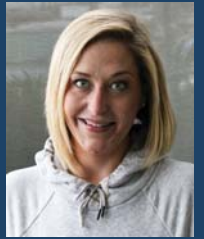


Shawn Holton Jr. – Pittsburgh Samuels Agent/Liason: I've never been very traditional about holiday meals. My favorite is a nice roasted duck. But I love to experiment in the kitchen and since being here at Samuel's, I've felt like a kid in a candy store. I'm thinking a roasted stuffed Bronzino this year - filled with Wild Mushrooms, spinach, and peppers. Bronzino is super flavorful especially when paired with the sharp, nutty taste of Shimeji Mushrooms (my favorite,) a sweet honey, and some fresh vegetables and herbs.

Collin Keefe – Philadelphia Samuels Agent: "I usually cook a whole beef tenderloin for Christmas dinner, but last year I decided to switch things up. After a brief consultation with Chef Anne Coll, I made a whole roasted Albacore Loin on the grill. Essentially, you cook it the same way you would a big piece of beef - sear it over high heat and then roast it with indirect heat. My family loved it! I think a new Christmas dinner tradition has been born."



Lauren Mitchell – Philadelphia Samuels Agent: "When I was little, my mom would make a simple but delicious Crab dip for Christmas Eve. It was the thing I looked forward to the most and definitely one of my best memories of the holidays. This year I was asked to bring an appetizer for the holidays and I plan to kick it up a notch by wrapping our fresh Scallops with our Kurobata bacon. The smoky flavor of the bacon will go perfectly with the sweetness of the Scallops!"



Kristen Puccetti – Pittsburgh Samuels Agent: For me, Christmas Eve has always meant family, fun, and seven fish. Some of my favorite dishes include fried Smelts, my

mother's homemade white Clam sauce, and my personal favorite dish, Shrimp français. I love the light egg batter on the Shrimp and the buttery, citrusy wine sauce on top. Every year, my family always talks about eliminating seven fishes, but most of the time, we end up with even more fish than last year. Tradition always wins!

Zachary Camagna – Philadelphia Samuels Agent: My favorite holiday fish are simply Smelts. These little guys require minimal effort to prepare and are a breeze to enjoy in multiple preparations. I like to coat the Smelt in some heavy breading and fry them up for just a few minutes. It's absolute crunchy-fried goodness like a seven fishes French Fry. A very close second would be the succulent full flavor of Rafols Baccala. Because you know what they say - a Baccala a day keeps the doctor away.



Tiffany West – Philadelphia Customer Service Coordinator: "Grits for breakfast was a big part of my childhood. However, during the holidays we would start our mornings off with a warm bowl of grits topped with stewed tomatoes and homemade fried Crab Cakes. It always reminds me of my grandmother, she brought this tradition from South Carolina. That combination of texture, taste, and aroma is a sure reminder that it's the holiday season."

Ken Frank – Philadelphia Samuels Agent: "My favorite thing to eat around the holidays is Pickled Herring. As a kid I couldn't really appreciate the Pickled Herring, but now the robust flavor and the subtly sweet, semi-tart combination is such a treat. It's something my grandmother has been putting on the table since before I was born and it wouldn't feel like the holidays without it."



Marisa Thompson – Philadelphia Samuels Agent: "Christmas Eve is hands down one of my favorite days of the year because of seven fishes. It has been a tradition in my family for generations. My mother does her own little twist, using everything from Baccala to Smelts to Clams with spaghetti. Every year she tries a new fish and this year stuffed Shrimp stuffed with Lump Crabmeat is on the menu. Each year it is something new but it's what I look forward to the most around the holidays."



Stefanos Grigorakakis – Philadelphia Samuels Agent: "Tautog is so underutilized, but it's always on my menu throughout the winter months. The fish's diet of Clams, Mussels, and Crabs give it an amazing flavor profile. My personal favorite is to cook Tautog whole with Santa Ines Extra Virgin Olive Oil, lemon, salt, pepper, and oregano. The real prize however, is the dense bones that are just packed with flavor. Boil them down for stock, then add veggies and herbs and you have a fish soup that's perfect for those cold winter nights!"



Baccala's Back for the Holidays!

By Jessica Jewel Tyler



Baccala may just have been the first non-perishable food, but it's since become a time honor tradition across vast countries and cultures, including Norway, Spain, Portugal, France, Africa, and the Caribbean. And to this day, during the holidays and the feast of seven fishes, Baccala is especially important among Italians and Italian-Americans.

This leaves some to wonder, now that we have refrigeration systems, why do we still do it? It's because, those who grew up with Baccala on their holiday dinner tables, including a lot of us at Samuels, still have those warm, wonderful memories. Aside from the pride and history, Baccala remains a tradition, most importantly, because of the versatility and unparalleled flavor. For those who have never tried it, it might be time to make a memory.

Rafols Baccala has been produced for more than 60 years in keeping with those same old world traditions. They are committed to quality and only use the best fish and ingredients. Rafols Baccala uses *Gadus morhua* Cod, the number one desired species of Cod, sustainably wild caught off Iceland and MSC certified. The fish are handpicked and inspected to make sure you only get the best quality fish. All the products are prepared from 30lb and larger Cod that are "butterfly" style and salted for 3 months in Iceland.

This is important because leaving the bone in during the salt process ensures the flavor from the bone deeply permeates into the flesh. The next step is a slow hydration, then deboning, which is done entirely by hand. Lastly, the fish are desalted, vacuum sealed fresh, and then frozen to preserve the quality.

It is a slow process in order to obtain a product that is soft and tender while retaining the nice "cured" flavor that is essential in traditional salting. This results in a multitude of ready to use Baccala products with perfect taste and texture that simply can't be dupli-

cated – they are robust, sweet, and salty with a slightly chewy, succulent, smooth texture.

We offer Rafols Baccala in multiple cuts with amazing versatility. There's a saying that claims that there are a 1,000 ways to make Baccala, and we're sure this is true. It's perfect for crudo applications, fish stews, cod cakes, fritters, salads, and even more.

Carpaccio - Obtained from the thickest pieces of desalted center cuts, Carpaccio is thinly sliced, boneless, skinless, and finely layered. Carpaccio is amazing crudo style with Santa Ines Olive Oil and cracked pepper, but fun to experiment with – try it breaded and fried, because it's thin it's just like schnitzel.

Center Cut - From the desalted top loin, Center Cuts are boneless and nicely portioned at approximately 5.5 - 6.5 oz. This cut is great lightly steamed, baked, or broiled in any of your recipes.

Top Loin Fillet - This prime cut is available for special order. It's obtained from the thickest part of the biggest Cod and each portion is about 3 - 4 lb. The loins are desalted and boneless, however, they require two additional days of soaking because of their thickness.

Cheeks/Cocochas - These tender little morsels are available in a 6lb case and ready to use as appetizers or meals. Delicious fried or used in soups, salads, and pastas.

Shredded - Rafols Shredded Baccala is only made from tender prime cuts. This convenient pre-shredded Baccala is great for salads, fish cakes, and ceviche.

Fritters Mix - Convenient and cost effective, fritter mix is home-made dough completely ready to fry. It's made from 70% Cod, and 30% milk, wheat flour, eggs, butter, garlic and parsley.

Putting Octopus on Your Holiday Menu

by: Josiah Andrews



If your celebrating the Feast of Seven Fishes, or just want to serve more seafood this holiday season, you're probably thinking of preparing an eight legged creature in some way shape or form. Whether you're making a pasta dish, salad, or appetizer, Samuels is here to help you maximize flavor and yield.

So, how do you create an Octopus dish for your holiday menu, without breaking the bank? There's two answers here. First, optimize your yield and second, pair your dish with something that weighs more after you cook it like beans, rice, or pasta.

Cooking this beast whole, first, will be the best way to minimize food costs. Much like a pork butt, there's a lot of tissue and collagen that needs to be broken down – and this requires time. There are four cooking methods that we're going to focus on: sous

vide, confit, steaming, and poaching. After you complete these procedures, you can go on to either roasting, grilling, pan searing, or frying. But, this will be your launching point.

For sous vide, we go with Thomas Keller's method. The ideal temp is 77 Celsius (170.6F) for 5 hours. Cooking for this length of time will be the best way to infuse flavor, and keep the tentacles intact. This is the most controlled environment.

Confit is another popular way of cooking Octopus. Since more flavors are easily absorbed into fat, this method has the potential of being the most flavorful. Place in the oven, covered at 190F for at least two hours. You can also save this oil for future cooking. The more you use it, the deeper the flavor becomes.

The method that's probably the most used is poaching. We suggest poaching for 45 minutes to an hour per pound. You'll know when it's done when you can stick a fork in it. You should be able to lift the Octopus up slightly, but then have it slide back into the liquid easily. Lastly, you can simply place the whole Octopus in a hotel pan or Dutch oven with salt and pepper and "bake," covered in the oven at 200F for 2-3 hours. Again, doneness should be determined by a fork test and is completely up to you.

If the suckers keep falling off, it's because you're cooking it too long. Try reducing the cooking time by 15 minutes on your next batch. If you're still experiencing the same issue, wrap the Octopus in cheese cloth like a ball. The less movement it has in the liquid – the better.

Once you've removed the legs of your Octopus, you're left with a gelatinous oddly shaped object known as the hood. This is completely edible. If you're making a salad, terrine, or pasta, you can simply julienne it and toss it in. No one will notice.

Last, but not least, if you cooked it in the oven, or sous vide, you're left with a delicious liquid. You can reduce this with a sweetener to create a glaze, as an ingredient in a vinaigrette, and even putting some in your pasta water will dye the color your pasta a purplish pink!



By Jessica Jewel Tyler
Photos by Steve Legato

Holiday Delights

This year's calendar theme is "12 Fish Worth a Second Look." It's a chance for underutilized and overlooked species to finally get their time to shine - everything from Porgies and Red Hake to Skate. Samuels has a deep connection with all of these "tried and true" species. They were the wild fish caught by local fishermen, supporting the economy and the dinner tables of the working class. Each one fish has a larger story however. Many species up and down the east coast are tied to the histories and cultures of the local communities in which they are caught. This year's calendar is photographed by Award Winning, Steve Legato in our attempt to share a little bit about what makes each fish special. We have also included flavor profiles and seasonality in this handy dandy guide. "12 Fish Worth a Second Look" is available while supplies last. Please contact your Samuels Agent for a copy.



Texas Gold Shrimp, Perfect for Apps, Events and Parties

by: Josiah Andrews and Chef Gregg Mirigiani



Photo by: Josiah Andrews

Texas Gold is one of the few companies where all the care and attention to detail has an opportunity to shine no matter what you're doing with their Shrimp. The consistent flavor and sizing makes it hard to beat and a great option for your holiday parties this season. Brown Shrimp are one of my favorite Shrimp to utilize, especially when you want to showcase true flavor. Furthermore, when cooking with Texas Gold Shrimp, you get a great opportunity to bring out the flavor naturally. You can really tell the difference no matter what recipe or cooking application you're using, especially when roasting, grilling, or frying because Texas Gold Brown Shrimp stays succulent.

Texas Gold Shrimp also has an excellent yield. They stay plump when cooked, making for an even more impressive menu item. That's what you're really looking for in a Shrimp – clean flavor that shines through with almost no loss in weight.

This month I'm doing a "Shrimp & Grits Taco." I love this recipe because it combines a lot of elements together, but still allows for a beautiful presentation and the true flavor of the Shrimp to shine through and you can pretty much have it any time of the day, for any occasion.

I prefer to use stone ground grits for this application, but you can always use instant – it really depends on how much time you have and what you prefer. The important part is to set some of the raw grits aside for later use.

Once the grits are finished cooking, I add Parmesan cheese to tighten and season. Add some cracked pepper and then mount with cold butter.

When the cheesy grits are complete, spread them out evenly on a

Chefs Corner



Chef Gregg Mirigiani



sheet pan lined with parchment. Place in the fridge for at least two hours to allow it to set.

Grab the grits you set aside earlier and using a food processor, pulverize the dry grits into a powder with some cracked black pepper to make a dredge.

Take the grits out of the fridge and cut into crouton sized cubes. Dredge in the pulverized grits and then deep fry until golden brown. The result will be a super crispy outside with a creamy, cheesy, light middle. If you don't have a deep fryer, you can pan fry them, but they don't stay as creamy and have a tendency to become more like a crouton.

For the Shrimp, I like simmering them in the sauce so they have a chance to absorb some of the flavor, and they get a great opportunity to get together and know each other better.

Start off by sweating off some garlic, onion, and fresh tomato in a pan. Add some chilies, I prefer serrano for its level of heat and slightly smoky flavor. Allow these ingredients to reduce by half and then add some seafood stock to deglaze. Now, place your Shrimp in and allow them to cook in the liquid, while also reducing into a sauce. When the Shrimp are nearly done, mount with butter to add some viscosity.

Combine all elements into a corn tortilla and garnish with thinly sliced green onion.

So, no matter if you're doing an appetizer, lunch, dinner – or even breakfast Texas Gold Shrimp will surely brighten up your holiday feasts.



MONTHLY SPECIALS

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305-849-5469

(Z) = Frozen
(R) = Refreshed

Sale Dates: December 1st - 31st 2018

2018 Holiday Specials



KING'S POINT OYSTERS - Raised off King's Point, VA. Buttery Briny Flavor & Smooth Finish. 100 ct. Box. **60¢ ea**



RACK OF LAMB- Border Springs Brand Cap-On, Grass Fed, Farm Fresh Virginia Lamb **19.99 lb**



LOBSTER TAIL - A Sweet 3 oz Delicacy Perfect for the Holiday Season, Caught Off Canada. 10 lb Case **19.99 lb (Z)**



KUROBUTA PORK BELLIES Top-Quality Pork. 10 lb avg. Package, 4 Packages to a Case. **4.75 lb**



CALIFORNIA UNI - Bright Orange and Creamy Textured With a Briny Ocean Finish. Sold in 210 Gram Trays. **47.99 ea**



UZURA - Quail Eggs Great for Hard-Boiling or Poaching Packs of 10, Sold in 3-Pack Units. **2.99 pk**



CANTERBURY CURE ITALIAN OSETRA CAIVAR - Deep Colored Bead with Full Pop. 1 oz Unit. **39.50 ea**



ESCARGOT - Consul Brand. Well-Cooked, and Tender. 28 oz, 96 Count Can. **14.99 ea**



SQUID INK - Perfect for Pasta and Sauces, Distinct Briny Flavor. Imported From Spain, 17.6 oz Units. **29.50 ea**



SCUNGILLI CONCH - Delicious Conch Ideal for Frying and Serving as Fritters. 12/29 oz Cans. **175.00 cs**



YUZU TOBIKKO - Wild Flying Fish Roe. Flavored With Real Japanese Citrus. 1.1 lb Units. **23.99 ea (Z)**



TEXAS GOLD SHRIMP

Wild Caught USA Shrimp
16-20 Count Per Pound
50 lb Case
\$7.99 lb (Z)



NORWEGIAN HALIBUT -
Aquaculture Raised at Sea
10-20 lb.
Head-On Whole Fish: **11.99 lb**
3-5 lb Skin-on Fillets: **15.99 lb**



WILD ALASKA SABLEFISH -
"Black Cod", Skin-On,
Hand-Cut, Bone-In Fillets Cut
From 5-7 lb Fish..
16.99 lb



HAWAIIAN KANPACHI -
Hand Picked, AAA Grade.
Whole Fish: **6.95 lb**
Collar-On House Cut Fillets:
12.95 lb



MAHI MAHI - Wild Caught
Juicy 10 oz Steaks Ready for
the Grill. Frozen at Sea, 10 lb
Case. **4.99 lb (Z)**



WHITE SEAS WILD RED SHRIMP - Imported from
Portugal. P&D, Tail on, 10 oz
Packs. **59.00 cs (Z)**



WHITE SEAS WILD SWORD-FISH - Imported from
Portugal. 10 oz Steaks.
39.00 cs (Z)



CANTERBURY CURE COLD SMOKED SALMON - Fresh,
3-4 lb Sliced Sides. Premium
Crafted Smoked Salmon.
17.50 lb



SMOKED TUNA - You
Choose Hot or Cold-Smoked
Tuna, 100% Boneless,
Skinless.
15.00 lb



PANKO BREAD CRUMBS -
Japanese Style Bread Crumbs.
Perfect for Coating Seafood
and Frying. 35 lb bag.
23.95 ea



SANTA INES OLIVE OIL -
Award Winning from Spain.
Extra Virgin Arbequina Olive
Oil. 5 L Units
33.00 ea



SANTA INES DRIED PLUMS -
Grown in Spain, Irresistible on
a Cheese Board or as a Sauce.
11 lb Units.
19.50 ea



SHISHITO PEPPERS -
1 in 20 Have a Little Heat.
Sold by the Half-Bushel.
29.99 ea

Samuels and Son Seafood
FISH TALES Magazine
December 2018



Great Taste,
Perfect Quality,
Always Available!

The Gold Shrimp Standard

- Texas Gold Exclusive Shrimp Catch Baskets Protect Shrimp During Harvest from Damage and Defects
- All Texas Gold Sizing is a True Count! If You Order 21-25, You Will Get Exactly What You Ordered 21 to 25 Shrimp!
- Texas Gold Controls the Product Throughout the Entire Process. Owning the Entire Fleet of Vessels, along with the Brand and Label, They are also Partners of the Processing and Packaging Plant, They Personally Oversee Every Detail.

