



Clyde's Famous Chili
(Serves Six to Eight)

Sweet and slightly hot, this saloon-style chili with beans has been a staple on Clyde's menu for thirty years. Liz Taylor would order it by the gallon and have it shipped to her house! Since we no longer offer our chili in the can at Britches clothing store, it's only fair that we give you the recipe that has been top secret for many years.

1 tblsp	vegetable oil
1 lb.	pound small diced onion
1 tblsp	tablespoon minced fresh garlic
1 1/2 lbs.	ground beef
1	25-ounce can chili beans
1	12-ounce jar chili sauce
2 tblsp	light chili powder*
1/4 cup	dark chili powder
2 tblsp	Worcestershire sauce

1. In a heavy bottomed pot, saute the onion and garlic in the vegetable oil until golden brown.
2. Add the beef to the onions and cook until it is about medium-rare. Do not stir the beef around too much - you want to have some large clumps of beef in the finished chili.
3. Add the rest of the ingredients and stir until it is just blended (it may seem like a lot of powder but that is why they call it chili).
4. Cook the chili over medium heat for about 10 minutes, just until the meat is fully cooked. Do not overcook it!

Serve the Clyde's chili with ice cold beer and condiments like shredded sharp cheddar cheese, sour cream and minced onions.

*The light chili powders have more of the hot seeds or flakes ground with the pods. By using more of the dark powder our chili is a little sweeter.



Crab and Artichoke Dip
(Serves six to eight)

This appetizer is convenient to make ahead of time. Heat it up when you need it.

It has been the best-selling appetizer at Clyde's for years and it's definitely the recipe people request the most.

1 tblsp	butter
1/2 cup	finely minced onion
2	8 oz. packages cream cheese
1 tsp	Worcestershire sauce
1 tsp	horseradish sauce
1/2 tsp	Old Bay seasoning
5 dashes	Tabasco sauce
1	14 oz. can artichoke hearts
1/2 lb.	Crab meat, cartilage removed
1/4 cup	Parmesan cheese

1. In a sauce pot saute the onions in the butter until they are soft but not brown.
2. Add the cream cheese and stir it over low heat until it is soft. Add the Worcestershire, horseradish, Old Bay, and Tabasco. Stir until well blended.
3. Fold in the artichokes and crab meat.
4. Put the mixture in a shallow baking dish, one that is only about 1-1/2 inches deep. This is similar to the size of a 10-inch pie plate.
5. Sprinkle the Parmesan evenly over the top.
6. Bake in a 400 degree oven for 30 minutes. The cheese should be brown on top and the sides should be bubbling.



Clyde's Crab Cakes
(Serves 2)

It is important to gently pick over the crab meat to remove excess shell and cartilage.
This is one of our most requested recipes.

1 lb.	jumbo lump crab meat
1/3 cup	mayonnaise
1 tblsp	water
2 tsp	Old Bay seasoning
1 tblsp	Dijon mustard
1 tblsp	chopped parsley
4	saltine crackers

1. Pick the crab meat over to remove excess shells and cartilage.
2. Combine the mayo, Old Bay, parsley, mustard and water until smooth.
3. Add the mayo mixture to the crab meat and mix, being careful not to break up the lumps of crab meat.
4. With your hands, break up the saltines into crumbs and mix into the crab mixture.
5. Form into four patties and pan-fry or broil the cakes until golden brown.



Clyde's Cream of Crab Soup

All around the Chesapeake Bay, cream of crab soup is on the menu.

All the small restaurants and the crab shacks serve it.

The soup is simple and tasteful, always seasoned with the ubiquitous Old Bay Seasoning.

It features the sweet succulent meat from the blue crab.

Like chowder along the coast of New England,
there are as many recipes as there are cooks for cream of crab.

4 tblsp	butter
1/2 cup	finely minced onion
1/2 cup	flour
1 1/2 cup	chicken broth
1 cup	milk
1 cup	heavy cream
1/2 tsp	Old Bay Seasoning
1/2 tsp	salt
1/4 tsp	white pepper
1/4 tsp	celery seeds
1 lb.	lump crab meat, cartilage removed

1. Melt the butter in a double boiler. Add the onions and cook until they are soft.
2. Add the flour and stir with a wooden spoon until combined.
3. Add the chicken broth, stir frequently until the mixture thickens.
4. Add the cream and the milk keep stirring. The soup should thicken enough to coat the back of a spoon. This will take at least 20 minutes.
5. Add the Old Bay, salt, pepper and the celery seeds.
6. Stir in the crab meat.

Note: This soup improves upon standing and the flavors get a chance to blend. Reheat slowly do not bring to a boil. Two or three ounces of dry Sherry are a nice addition to this soup.



**Asparagus Salad
(Serves 1)**

6 oz blanched asparagus
zest of ½ lemon
juice of ½ lemon
1 oz toasted pine nuts
1 oz olive oil
shaved Pecorino Romano cheese

1. Fan asparagus out on a plate.
2. Sprinkle with lemon zest.
3. Drizzle with lemon juice and olive oil.
4. Finish with cheese and pine nuts.
5. Add salt and pepper to taste.



Beef Brisket Braised with Cider and Onions

(Serves 6 to 8)

Brisket is most often used for corned beef but I think it makes a juicy, tender pot roast.

For this recipe, use the first-cut brisket; most of the fat is removed.

The cider and the caramelized onions make the sauce a little sweet.

Sauteed Swiss chard or broccoli rabe is a good choice to serve as a vegetable along with mashed potatoes.

The slightly bitter flavor of the chard or rabe accent the sweet cider sauce.

- 1 beef brisket (about 4 to 5 pounds)
- 2 1/2 cups diced white onions
- 1 tblspn vegetable oil
- 2 cups unfiltered apple cider
- 2 cups chicken broth
- 1 tblspns mustard seeds (toasted in a dry pan until they start to pop)
- 2 bay leaves
- Spice bag *In a piece of cheesecloth tie together:*
 - 12 whole allspice berries
 - 3 sprigs fresh thyme
 - 4 crushed garlic cloves
 - 1 tsp whole black pepper corns

1. Preheat your oven to 350 degrees.
2. Heat the oil until smoking in a heavy-bottomed pot large enough to hold the brisket laying flat. Season the brisket with salt and pepper and sear it on both sides until it is brown. This takes about 5 minutes per side.
3. Remove the brisket from the pot and set aside. Add the onions to the pot. Turn down the heat and cook the onions until brown and caramelized. This takes about 10 minutes.
4. De-glaze the pot with the apple cider, scraping the bottom of the pot with a wooden spoon to loosen any bits of brisket or onions left behind from searing.
5. Add the chicken broth, mustard seeds, sachet and brisket and bring to a boil.
6. Cover the pot and put it in your pre-heated oven. After 1 hour, turn the brisket over. Put the pot back in the oven and cook for 1 more hour. The brisket is done when a meat fork is easily inserted and removed.
7. Remove the brisket from the pot and set it aside on the platter. Skim any excess fat off your sauce. You may serve the sauce as is, or thicken it slightly with a little flour or cornstarch as you would for pan gravy.
8. To serve, slice the brisket thinly across the grain of the meat.



Eggnog

This eggnog recipe might seem a bit rich, but how often do the holidays roll around?
Just think of drinking a cup of this as eating a scoop of ice cream.
Enjoy!

6 cups	milk
9 cups	heavy cream
2 cups (or to taste)	sugar
1 tablespoon	vanilla
1 teaspoon	nutmeg, freshly ground
1 1/2 cups	pasteurized egg yolks
1 cup	brandy
1 cup	dark rum

1. Whisk egg yolks until a light lemony yellow color.
2. Add 6 cups of the heavy cream, milk, sugar, vanilla, and nutmeg. Mix thoroughly.
3. Whisk the remaining 3 cups heavy cream to a very soft peak. Fold this cream into the eggnog.
4. Add the booze!
5. Happy Holidays!

Yield: one gallon



Alaska Halibut

Pan-roasted with Spring vegetables, new potatoes and basil oil

7 oz	portion of halibut
1 oz	asparagus (4 spears)
1 oz	snow peas
3 ea	small red new potatoes
2 lg	stems rapini (broccoli rabe)
1 oz	roasted red pepper
1 oz	roasted onions
2 oz	spinach
2 oz	chicken stock
1 oz	basil oil

1. Blanch snow peas, asparagus and rapini in boiling salted water. Cut asparagus into 1" diagonal pieces. Cut rapini into 1" pieces.
2. Boil new potatoes in salted water and drain. Cut into quarters.
3. Roast red pepper. Peel and see and cut into 1" strips, then cut on a bias into diamond shape.
4. Slice onions thin, toss with olive oil, salt and pepper. Bake at 350 degrees until tender.
5. Pan-roast halibut. In a second pan heat 1 oz olive oil and add 1/2 clove garlic, sliced thin. Add all vegetables and potatoes. Season with salt and pepper. Add chicken broth and bring to a boil and remove from heat.

Presentation

Spoon vegetables and broth into a large rimmed pasta bowl. Top with roasted halibut and drizzle with basil oil.

Basil Oil

1#	fresh picked basil
1 qt	olive oil or blend salt

Blanch basil quickly in boiling salted water. Drain and squeeze out excess water. Place in blender with oil and blend. Refrigerate for 24 hrs. Strain through chinois and season with salt to taste. Put into squeeze bottle.



Linguine with Virginia Tomatoes

Sun gold, sweet 100's, and pear cherry tomatoes with garlic, olive oil and oregano

Dish Assembly

8 oz fresh linguine
4 oz tomatoes, cut in half
2 oz olive oil
1/2 oz sliced roasted garlic
2 sprigs fresh oregano
to taste salt and pepper

1. In a stainless steel bowl, combine cut cherry tomatoes, olive oil, garlic, oregano and salt and pepper
2. Cook linguine in salted water until tender and drain
3. Place cooked pasta into the bowl with the tomato mixture
4. Toss well
5. Finish with 1 oz grated Pecorino Romano cheese
6. Serve immediately



Clyde's Pan-Roasted Rockfish (Serves 4)

4 7-ounce filets rockfish, skinned
1 recipe barley vegetable mixture, recipe follows
3 lbs. washed spinach
4 tblsp canola oil
1 recipe sherry vinegar butter sauce, recipe follows
to taste salt and pepper

1. Preheat oven to 350 degrees.
2. Heat oven-proof medium sauté pan very hot. Add 2 tablespoons oil to pan. Season fish well with salt and pepper. Place fish in pan "filet side down" (the side that did not have the skin on it.) Sauté this side to golden brown for 5-7 minutes. Turn; place fish in 350 degree oven for 5-7 minutes or until the fish is cooked through. Reserve.
3. Heat another medium sauté pan; add 2 tablespoons oil. When pan is hot, add spinach. Season with salt and pepper, cook until wilted.
4. Add barley vegetable mixture, and toss well. Remove from heat.
5. Mound barley vegetable mixture in center of plate, set fish on top of mixture "filet side up." Surround with sherry vinegar butter sauce. Serve immediately.

Barley Vegetable Mixture

1/2 lb. pearly barley
1 1/2 quarts chicken stock or water
(6 cups)
2 portobello mushrooms
1 bunch leeks
1/2 cup dried cranberries
1/4 bunch fresh thyme, chopped
1/4 bunch fresh Italian (flat leaf) parsley, chopped
2 tblsp olive oil
to taste salt and pepper

1. Toast barley in 350 degree oven for 10 minutes or until golden brown. Remove from oven and cool.
2. Bring water or chicken stock to a boil. Add toasted barley. Bring mixture back to a boil. Reduce heat and simmer until tender, about 30-35 minutes.
3. Remove stem from portobellos and scrape out gills with a spoon.
4. Dice into 1/4 inch pieces. Reserve.
5. Cut leeks where the white part joins the large green leaves and then remove roots. Cut in half length wise, then in half again and cut into 1/4 inch slices. Wash very well. Dry and reserve.
6. Heat 2 tablespoons olive oil in large skillet to medium heat.
7. Add portobellos and sauté until gold brown (about 5 minutes).
8. Add leeks and continue to cook until tender (another 5 minutes).
9. Add dried cranberries, barley and fresh herbs. Mix to combine well. Season with salt and pepper. Remove from heat and reserve.



Sherry Vinegar Butter Sauce

1/2 cup white wine
1 shallot, sliced thin
1 peppercorn, whole, black
1 sprig thyme
2 tblsp sherry vinegar
1/2 cup heavy cream
1/2 lb. cubed butter
(2 sticks)

1. Combine wine, shallot, black peppercorn, thyme and 1 tablespoon sherry vinegar in small sauce pan. (*Note: reserve other tablespoon sherry vinegar for later. *)
2. Reduce mixture over medium heat until almost dry.
3. Add heavy cream, reduce to sauce consistency.
4. Whisk in cold cubed butter over low heat until well incorporated.
5. Season with salt and pepper, and finish with reserved ounce of sherry vinegar.



Clyde's Basil Vinaigrette

Make a batch of this dressing in the summer when your garden is full of fragrant basil.

This has become the favorite house dressing of Clyde's. Tom Meyer designed this dressing to be splashed over a big tossed salad served with a fried veal chop and fresh buffalo mozzarella. Since then we've used it for all kinds of things including spooning it over salmon just before broiling and basting chicken on the grill.

1 1/4 cups	extra virgin olive oil
1 cup	balsamic vinegar
1/4 cup	water
1/4 cup	cider vinegar
juice	of 1 lemon
3 tblsp	soy sauce
2	shallots, minced
4 cloves	garlic, minced
1/4 cup	chopped fresh basil
2 tblsp	chopped parsley
1 tsp	sugar
1/2 tsp	red pepper flakes
1 tsp	fennel seeds
1/4 tsp	ground black pepper
1/2 tsp	salt

1. In a big bowl, whisk all ingredients together.
2. Store in an empty wine bottle with a cork so you can really shake it up before using.



The Tombs' Bourbon Walnut Pie

2/3 cup	sugar
1 stick	butter, melted
1/3 cup	flour
2	eggs
1 cup	chocolate chips
1 cup	walnuts
1 tbsp.	Jack Daniels

1. Melt butter, making sure butter is very hot.
2. Add sugar and flour, mix well. Beat in eggs.
3. Add rest of ingredients.
4. Scoop into unbaked 10" deep pie shell.
5. Bake at 350 degrees for 45 minutes till filling is set and baked through.



Clyde's Crab Tower

Asian market shopping list:

wasabi powder
sweet chili sauce
sushi rice
Thai green curry paste
tobiko (frozen)
coconut milk
wontons

Crab Salad

1# jumbo lump crab meat
1/4 c mayo
1 t wasabi powder
1 T sweet chili sauce
1/2 bruise red pepper
2 T chopped chives

Citrus Miso vinaigrette

1 c blonde miso paste
1/4 c honey
juice and zest of 1 lemon, 1 lime, 2 oranges, 1/2 grapefruit
3 shallots, minced
2 cloves garlic, minced
1/8 c fresh ginger, peeled and minced
1 c canola oil
1 tbs sesame oil

In a blender, combine first six ingredients until liquefied. Strain through fine mesh sieve and return to blender. Over medium-low speed slowly drizzle oils to emulsify. Season if necessary.

Wonton Chip

Cut wonton diagonally, brush with a mixture of oil, wasabi, salt and pepper and bake at 300 degrees until crisp.

Sushi Rice Cake

Cook rice in rice cooker according to directions with coconut milk instead of water.
Add Thai green curry paste to taste as well as sugar, salt, white pepper and toasted coconut.
Spread on a cookie sheet to cool and then punch out discs with a cutter and deep fry until crispy on the outside.
Push the tower onto the fried rice cake and top with avocado and a wonton chip.

Create Tower

Layer in a custom ring mold (JB Prince) or PVC pipe (Home Depot) as follows:

- place ring on a piece of wax paper or parchment then put the seaweed salad on the bottom (about a 1/4")
- crab salad in the middle (fill to the top)
- top with a thin layer of tobiko (flying fish roe)

Tower will unmold easier if it sits refrigerated overnight.



Old Ebbitt Grill Oyster Stew

1 pint oysters
4 tbs butter
1 quart half and half
salt and pepper
paprika

1. Put oysters with their liquor (juices) into a sauce pan. Simmer until oysters curl at the edges.
2. Add the half and half and quickly bring to a simmer
3. Season with salt & pepper and paprika.
4. Serve very hot with oyster crackers.