

Life

One fine pie: Tom Andrew of Marco Pizzeria in Branford shares his recipe for white clam pizza

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By Stephen Fries

Found: Robert Teitelbaum of New York City visited New Haven and loved the white clam pie served at many pizzerias. He asked for a recipe for such a pie, and Tom Andrew, owner of Marco Pizzeria & Restaurant, 313 E. Main St. in Branford, happily obliged.

Tom has been in the pizza business for 25 years and worked on Wooster Street, the Little Italy of New Haven, for 15 years. I asked Tom how he came up with the name Marco Pizza. He was on vacation in Marco Island, Fla., when he decided to go through with his plan to open his own restaurant, and thus the name.

WHITE CLAM PIE

- 12 ounces fresh cherrystone clams, shucked and chopped
- ½ tablespoon chopped fresh garlic, or more if you like
- 1 teaspoon oregano
- ¼ cup olive oil
- 7 teaspoons grated pecorino Romano cheese
- 1 pound pizza dough

Roll out dough to 14 inches in diameter, pinching perimeter to make crust. Top with clams. Sprinkle with garlic, oregano and cheese. Starting in center, make circles with olive oil. In a preheated 425-degree oven, bake on a pizza stone for 7-10 minutes or until desired crispness.

Note: Some people prefer a base of whole milk mozzarella cheese. If so, add 10 ounces shredded mozzarella to dough before the clams.

Clam Casino Pizza: Follow White Clam Pie recipe and after placing clams on dough, add 8 ounces of cooked bacon and 6 ounces each of sauteed chopped onions and red and green pepper strips.

Found: Lois Dioro of West Haven, you can start making your half-sour pickles. New Haven Register Graphics Editor Ann Dallas used to buy pickling salt at Agway. She wrote, "It's the same as table salt, but without the iodine and anti-caking additives. You can use kosher salt, Morton says 1 cup of their pickling salt can be replaced with 1 cup plus 2 tablespoons of their kosher salt." Bob Reil of Bethany said you could find pickling salt at Ace Hardware. Carol Rosadini of Hamden found canning salt at Everybody's Supermarket in Cheshire. This is the type of salt recommended for pickling.

Found: Karen Coppola of Milford asked where she could buy good sourdough bread. Janet Phillips of North Haven wrote, "Believe it or not, the Stop & Shop bakery in Hamden makes an

excellent sourdough ... as close to San Francisco as I can find so far. Stew Leonard's also makes a very good one." I agree that Stew Leonard's sourdough is one of the best. I wish they were closer.

DESPERATELY SEEKING

- Tim Nolan of Hamden would like the recipe for the coleslaw from the now-closed Amber Restaurant of North Haven. He wrote, "Their ribs were terrific, and their coleslaw was uniquely wonderful." Does anyone have that recipe or one similar?
- Sharon Adinolfi of Clinton is still looking for Mama Del's Peppers in Garlic Oil.
- Carol McHugh of Newtown is still looking for roasted tomatoes (not sun-dried) packed in olive oil.
- Recipes tell a story. Recipes written on an index card, napkin, scrap paper and handed down from generation to generation are some of the most cherished. Share your heirloom recipe that you prepare for the holidays and the story behind it. Those stories are a link to the past that can be quite warming. An upcoming column will feature heirloom holiday recipes. One of them will win a free cooking class at Delia in Wallingford.

Can you help with these requests? What restaurant recipes or other recipes would you like to have? What food products are you having difficulty finding? What cooking questions do you have?

FOODIES HEAD TO FOXWOODS

- Who says gamers have all the fun? Foodies have their share at Foxwoods Resort Casino, too, especially when epicurean masters Tyler Florence, Rocco DiSpirito and Pat and Gina Neely bring their knives and spatulas to the Fox Theater as part of Celebrity Chef Sundays, Foxwoods' first culinary series. Celebrity Chef Sundays will feature celebrity chefs offering one-hour cooking demonstrations, followed by book signings. Chefs' cookbooks will be available.

Michael Speller, president of Mashantucket Pequot Gaming Enterprises, said, "Not only are these chefs highly entertaining, we're sure they'll teach our guests a thing or two about some of their favorite dishes. We're already getting hungry!"

DiSpirito hits the Fox Theater stage at 2 p.m. Sunday, The James Beard Award-winner was named one of Food & Wine magazine's Best New Chefs in 1999, and in 2000 was the first chef to grace the cover of Gourmet magazine as America's Most Exciting Young Chef. He is the author of five cookbooks, including "Flavor," "Rocco's Real Life Recipes" and "Rocco Gets Real," and has starred in "The Restaurant" on NBC and "Rocco Gets Real" on A&E. He is also a frequent contributor on "Top Chef" and "The Biggest Loser."

At 2 p.m. Oct. 25, Pat and Gina Neely, co-owners of Neely's Bar-B-Q in Tennessee and hosts of "Down Home with the Neelys," will be featured. Filmed in their Memphis home, the popular program airs daily on the Food Network. Their second Food Network show, "Road Tasted with the Neelys," launched in 2008; their first cookbook, "Down Home with the Neelys," was published in May 2009 and quickly earned a place on The New York Times best-seller list.

Tickets for Celebrity Chef Sundays range from \$25-\$99. The \$99 Golden Gourmand tickets include preferred seating, an autographed cookbook and a surprise gift. Tickets are available at (800) 200-2882 or at www.foxwoods.com (click "Entertainment" and then "Headliners").

CULINARY CALENDAR

- Why do we eat the foods we do, but shun others? Find out at the State Museum of Natural History presentation by James Simpkins at 3 p.m. Sunday. Free. It will be held at the University of Connecticut in Storrs. Go to www.cac.uconn.edu/mnhcurrentcalendar.html or call (860) 486-4460 for details.

- Cooking Classes at Delia: Chef/owner Jason Ruocco of Taste Restaurant and Lounge, North Haven, has created a menu to incorporate the freshest ingredients of the season; \$60 demonstration class; 6:30-8:30 p.m. Monday.

Chef/owner Prasad Chirmonula of Thali Restaurants will show the basics of how to cook with spices to create tantalizing and sumptuous meals. He will explain the natural health benefits of various spices and show how to make various chutneys; \$60 demonstration class, 6:30-8:30 p.m. Oct. 26. Mention this column and receive 20 percent off the price of a class. Delia is located at 4 Laser Lane, Wallingford. Call (203) 303-2000, Ext. 328.

- Rethinking School Lunches: an interactive workshop for children in grades 4 to 6 on good food choices. Through all of the fun, children will learn important facts about nutrition and good eating. 4:30-5:30 p.m. A panel discussion at 7 p.m. for adults on school lunches. Admission is \$10 for each program on Oct. 22. Women & Family Life Center is located at 96 Fair St. in Guilford. Call (203) 458-6699.

- Apple Pie Festival at Dunbar United Church of Christ: 10 a.m.-2 p.m. Oct. 24, 767 Benham St., Hamden. Call (203) 288-2342 for more.

- Breads & Desserts Class: Intensive hand-on training in bread and dessert preparation. Learn the characteristics of different types of flour and how they are used for Italian and French sweet and sour bread rolls. Instructor Phil Weinberger, former owner of the Westville Kosher Bakery, has been on the Food Network with Al Roker, who promoted his famous chocolate babka. Four Tuesday sessions beginning Oct. 27, 6-9 p.m., \$99 for all four sessions plus \$40 lab fee paid to instructor. Registration required, Gateway Community College, 60 Sargent Drive, New Haven, (203) 285-2082.

- Join WNPR's Faith Middleton of "Food Schmooze" for an extraordinary evening, alive with Spanish culture, music and, of course, spectacular food and wines. Ibiza Restaurant in downtown New Haven invites you to discover Spain with Faith at 6:30 p.m. Oct. 28. Chef Manuel Romero will take you on a culinary journey through Spain with his exquisite tapas menu paired with some of the best Spanish wines from Frederick Wildman & Sons, including one of Faith's very own all-time favorite wines, the elusive Museum Real Reserva. Spend some time with Faith, escape to Spain, and be mesmerized by the Spanish guitar and traditional flamenco dancers. This is sure to be an enjoyable evening. The evening costs \$90 per person. For tickets, call WNPR at (860) 275-7550.

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