



www.ducktrap.com

## Mussel Fennel Chowder

2 Tbsp olive oil  
 1 onion, chopped  
 2 carrots, diced  
 2 stalks celery, diced  
 1/2 bulb fennel, finely diced  
 1 tsp chopped garlic  
 4 red potatoes, cut into 1/2 inch cubes  
 1 cup white wine  
 2 1/2 cups clam juice  
 1 bay leaf  
 Pinch cayenne pepper  
 1/2 tsp thyme  
 1 1/2 cups cooked, mashed potatoes  
 1 cup milk  
 1/2 lb. Ducktrap River® smoked mussels  
 Fresh parsley sprigs  
 Salt and pepper

Heat olive oil in soup pot. Add onions, carrots, celery, fennel, and garlic. Gently sauté for 10 minutes. Do not let vegetables get brown. Add potatoes. Add the wine, clam juice, bay leaf, cayenne and thyme. Let the soup simmer until potatoes are cooked. Stir in mashed potatoes, milk and mussels. Salt and pepper to taste. Do not let the soup come to a boil. Garnish with parsley and serve. Serves 4-6.

*Recipe created by Nelda McClellan*



www.ducktrap.com

## Smoked Mussel Appetizers (Garlic & Butter)

1/2 cup butter  
 2 cloves garlic, minced  
 1/3 cup parsley, chopped  
 1/2 tsp paprika  
 Dash cayenne pepper  
 1/2 cup dry white wine  
 2 cups soft breadcrumbs  
 4 cups smoked mussels

Melt butter; add garlic, parsley, paprika, cayenne and wine; mix. Stir in breadcrumbs. Place mussels in ovenproof serving dish. Sprinkle butter mixture over mussels. Bake in preheated 425° oven until bubbly and crumbs are brown.



www.ducktrap.com

## Smoked Mussels in Wine Mushroom Cream Sauce over Pasta

1/2 cup sliced scallions  
 2 medium garlic cloves, crushed  
 1 tsp tarragon  
 1 1/2 cups sliced mushrooms  
 4 Tbsp butter  
 3 Tbsp flour  
 1 1/4 cup dry white wine  
 1 1/2 cups whipping cream  
 2 cups smoked mussels  
 1/4 cup fresh parsley

Sauté scallions, garlic, tarragon and mushrooms in butter for 5 minutes. Sprinkle flour over this mixture and stir until blended. Slowly add wine and cook until thickened. Add cream, mussels and parsley. Serve over hot vermicelli which has been tossed with 2 tablespoons olive oil. Serves 4.



www.ducktrap.com

## Cold Mussel Rice Salad

2 cups smoked mussels  
 1 lb. long-grain white rice, cooked and cooled  
 1 lb. mushrooms  
 3 Tbsp butter or olive oil  
 2 medium sweet red peppers, diced  
 2 medium green peppers, diced  
 2 stalks celery, diced  
 1 bunch scallions, sliced  
 1 handful chopped parsley

Sauté mushrooms in butter. Combine rice, mushrooms, peppers, celery, scallions, parsley and mussels. Make dressing. Pour dressing over rice mixture, tossing lightly. Season with salt and pepper. Serves 6-8.

*Dressing: combine the following ingredients in a jar and shake well.*

1 1/2 cups olive oil  
 1/4 cup red wine vinegar  
 Juice of one lemon  
 3 Tbsp Dijon mustard  
 1 tsp salt  
 1/2 tsp pepper  
 2 large cloves garlic, minced or pressed



www.ducktrap.com

## Smoked Scallops with Curry Chive Mayonnaise

40 Ducktrap River® smoked scallops  
(about 1/2 lb.)  
1/2 cup mayonnaise  
1 tsp. curry powder  
1 Tbsp snipped chives  
1 tsp sherry vinegar  
Salt and ground black pepper

Mix all ingredients (except scallops) with 1/4 tsp salt and 1/4 tsp pepper in a small bowl. Place 10 smoked scallops on each plate. Spoon a portion of the Curry-Chive Mayonnaise alongside the scallops and serve. Serves 4.



www.ducktrap.com

## Smoked Shrimp Sandwich

5-6 oz. Ducktrap River® smoked shrimp  
4-6 julienne strips of roasted red pepper  
(from a can)  
1-2 oz. roasted red pepper juice (from a can)  
1-2 oz. of fontina cheese  
Dash of sugar  
Dash of white wine

Place all in hot sauté pan. When juice begins to boil, move shrimp, cheese and peppers to side of pan and allow liquid to quickly reduce until forming a rich, pungent sauce. Turn off heat and stir shrimp into sauce until well coated and cheese is melted.. Pour into baguettes that have been spread with a thin layer of mayonnaise.

*Recipe created by Chef Randall Wallace  
of Randall's Gourmet Cheesecake Co. &  
European Market, Fort Worth, Texas.*



www.ducktrap.com

## Smoked Scallops in Avocado Halves

1 hard-cooked egg  
2 Tbsp plain yogurt  
3 Tbsp lime juice  
6 Tbsp fruity olive oil  
1/8 tsp cayenne pepper

2 large avocados  
1/4 cup finely diced sweet red bell pepper  
1/4 cup finely diced celery  
1 tbsp finely diced red onion  
6 oz Ducktrap River Smoked Scallops

### Dressing:

Sieve hard-cooked egg. Mix with yogurt to form paste. Add 1 tbsp lime juice. Add olive oil, a tsp at a time, stirring until absorbed, after each addition. Stir in remaining lime juice and cayenne and season to taste with salt and additional lime juice if desired.

### To Serve:

Cut avocados in half. Remove pits and enlarge cavity. Dice removed avocado and combine with salad mix of sweet pepper, celery, onion, and scallops. Mound mixture into avocado halves. Serves 4.

*Recipe from Yankee Magazine*



www.ducktrap.com

## Oriental Seafood Salad

4 oz. Ducktrap River® smoked mussels  
4 oz. Ducktrap River smoked scallops  
4 oz. Ducktrap River smoked shrimp  
1/2 cup julienne red pepper  
1/2 cup julienne green pepper  
1/2 cup julienne radish  
1/2 cup julienne carrot  
1/2 cup blanched snow peas

1/4 cup rough chopped cilantro  
3 Tbsp soy sauce  
3 Tbsp sesame oil  
Juice of a lemon  
2 Tbsp balsamic vinegar  
1/4 cup olive oil  
2 Tbsp toasted sesame seeds  
Salt and pepper to taste

Whisk together soy sauce, sesame oil, lemon juice, vinegar and olive oil. Add sesame seeds. Toss remaining ingredients with the vinaigrette. Serves 4-6.