



Courtesy of Gere & Jane Dudley

EAST COAST FISHERMAN'S PIE

SERVES 4 TO 6

TOTAL TIME 1 ¼ HOURS

TOPPING:

2 LBS RUSSET POTATOES, PEELED & CUT INTO 1-INCH CHUNKS

1 TABLESPOON TABLE SALT FOR COOKING POTATOES

3 TABLESPOONS UNSALTED BUTTER, CUT INTO 3 PIECES

1/3 CUP HEAVY CREAM

1 LARGE EGG YOLK

FILLING:

12 OZS. JUMBO SHRIMP (16 TO 20 PER POUND), PEELED, DEVEINED,
TAILS REMOVED & CUT IN HALF CROSSWISE

¾ TEASPOON TABLE SALT, DIVIDED

1/8 TEASPOON BAKING SODA

4 TABLESPOONS UNSALTED BUTTER, DIVIDED

1 LEEK, WHITE & LIGHT-GREEN PARTS ONLY, HALVED LENGTHWISE,
SLICED THIN & WASHED THOROUGHLY

1 TEASPOON MINCED FRESH THYME

1/3 CUP DRY WHITE WINE OR DRY VERMOUTH

3 TABLESPOONS ALL-PURPOSE FLOUR

2 (8 OZ) BOTTLES CLAM JUICE

2/3 CUP HEAVY CREAM

¼ TEASPOON PEPPER

1 LB SKINLESS COD FILLETS, CUT INTO 1-INCH CHUNKS

4 OZ COLD-SMOKED SALMON, CUT INTO ½-INCH PIECES

½ CUP FRESH PARSLEY LEAVES, MINCED

FOR THE TOPPING:

PLACE POTATOES IN LARGE SAUCEPAN & ADD COLD WATER TO JUST COVER. ADD SALT & BRING TO BOIL OVER HIGH HEAT. REDUCE HEAT TO MAINTAIN SIMMER & COOK UNTIL TIP OF PARING KNIFE INSERTED INTO POTATO MEETS NO RESISTANCE, 8 TO 10 MINUTES. DRAIN POTATOES & RETURN TO SAUCEPAN OVER LOW HEAT. COOK, SHAKING SAUCEPAN OCCASIONALLY, UNTIL ANY SURFACE MOISTURE ON POTATOES HAS EVAPORATED, ABOUT 1 MINUTE. OFF HEAT, MASH POTATOES WELL. STIR IN BUTTER UNTIL MELTED. WHISK CREAM & EGG YOLK TOGETHER IN A BOWL; STIR INTO POTATOES. SEASON WITH SALT & PEPPER TO TASTE. COVER TO KEEP WARM & SET ASIDE.

FOR THE FILLING:

SET 8-INCH SQUARE BROILER-SAFE BAKING DISH ON RIMMED BAKING SHEET. SPRINKLE SHRIMP WITH ¼ TEASPOON SALT & BAKING SODA IN A BOWL & TOSS TO COMBINE. REFRIGERATE UNTIL NEEDED.

MELT 3 TABLESPOONS BUTTER IN MEDIUM SAUCEPAN OVER MEDIUM-LOW HEAT. ADD LEEK & THYME & COOK, STIRRING OCCASIONALLY UNTIL LEEK IS SOFTENED, 6 TO 7 MINUTES. ADD WINE & COOK, STIRRING OCCASIONALLY UNTIL WINE HAS EVAPORATED, ABOUT 5 MINUTES. ADD FLOUR & COOK STIRING CONSTANTLY, FOR 1 MINUTE. ADD CLAM JUICE & STIR UNTIL MIXTURE IS SMOOTH. STIR IN CREAM, PEPPER & REMAINING ½ TEASPOON SALT. INCREASE HEAT TO MEDIUM-HIGH & BRING TO SIMMER. LOWER HEAT TO MAINTAIN SIMMER & COOK, STIRING FREQUENTLY, UNTIL MIXTURE RESEMBLES

THICK CHOWDER, 10 TO 13 MINUTES.

STIR COD, SALMON & SHRIMP INTO SAUCE & RETURN TO SIMMER. COVER & COOK, STIRING EVERY 2 MINUTES & ADJUSTING HEAT IF NEEDED TO MAINTAIN SIMMER UNTIL SHRIMP ARE OPAQUE & JUST COOKED THROUGH, 4 TO 6 MINUTES. OFF HEAT, STIR IN PARSLEY. TRANSFER FILLING TO PREPARED DISH.

ADJUST OVEN RACK 8 INCHES FROM BROILER ELEMENT & HAT BROILER. SPOON TOPPING OVER FILLING, STARTING AT EDGES & WORKING TOWARD CENTER. SMOOTH WITH RUBBER SPATULA, MAKING SURE TO SEAL AROUND EDGES OF DISH SO NO SEAFOOD OR SAUCE IS EXPOSED. USING BACK OF SPOON OR TINES OF FORK, MAKE PATTERN ON TOPPING. MELT REMAINING 1 TABLESPOON BUTTER & DIZZLE OVER TOPPING. BROIL PIE, STILL ON BAKING SHEET, UNTIL TOPPING IS GOLDEN BROWN & CRUSTY & FILLING IS BUBBLY, 6 TO 7 MINUTES (WATCH CLOSELY). LET COOL FOR 10 MINUTES BEFORE SERVING.