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The Beach House Pantry Staples to Stock

Chef Barton Seaver throws open his cabinet doors to reveal these beach house essentials.



CANNED FIRE-ROASTED TOMATOES

"I keep cans of Hunt's fire-roasted diced tomatoes on hand for quick sauces, slow-braised ratatouilles, and hearty vinaigrettes."

HOT SAUCE

"When I want the rich flavor of chiles, Tapatio is my go-to—a traditional red hot sauce."

PEPPER SAUCE

"For most dishes, I use Texas Pete sauce. Its acidity complements delicate seafood better than a highly flavored sauce."

CANNED TUNA

"There was ne'er a more simple lunch than a can of quality U.S. albacore tuna—I like Henry & Lisa Lovejoy's Ecofish Tuna—eaten straight from the can with a healthy dose of hot sauce."

TINNED ANCHOVIES

"You may think you don't love anchovies, but when sautéed with olive oil and fresh vegetables, their individual personality disappears into an incredibly satisfying and complex flavor."

ALLSPICE & BLACK PEPPER

"This combination, when ground fresh together, gives foods a floral hint of the exotic."

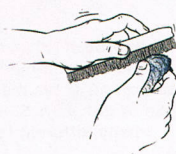
PANCAKE MIX

"It sure is awful nice to treat yourself to something in the morning."



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SHUCK AN OYSTER



STEP ONE

Scrub the oysters and chill over ice.



STEP TWO

Wrap a kitchen towel around your nondominant hand and hold the oyster with the curved side down and the hinge (the part connecting the top and bottom shells) toward you. With the other hand, carefully slide an oyster knife into the hinge and twist it to pop open the shell.