

H O M E

Inspirations *for Home and Life*

BY

VIE®



Breaking Bread

When proprietors Dave Rauschkolb and Chef Phil McDonald created Black Bear Bread Co. in 2016, it was a farmers' market staple in Seaside, Florida, providing fresh sourdough bread, baguettes, and other baked goods. The bakery, operating out of Rauschkolb's catering kitchen for Bud & Alley's Waterfront Restaurant, was named for the Florida black bears who are well known to locals. When the opportunity arose to open a restaurant in nearby Grayton Beach, Black Bear Bread Co. evolved into a modern café styled after those in Brooklyn, New York, where McDonald lived for a year before returning to the Gulf Coast. Now with a second location in Miramar Beach and a wine bar expansion at the Grayton location, Black Bear has become a favorite among locals and tourists alike for its homemade bread and pastries, Stumptown Coffee, lunch items, organic wines, artisanal cheeses, and friendly atmosphere.

Alligator Harbor Clam Toast

By Chef Phil McDonald, Black Bear Bread Co.

YIELD: 2 SERVINGS

Ingredients

FOR THE SOFRITO:

- 4 tablespoons extra virgin olive oil (divided)
- 1 medium yellow onion, diced small
- 1 long Anaheim or other sweet pepper, chopped and seeded
- 1 head fennel, chopped
- 2 garlic cloves, sliced
- 2 fresh bay leaves
- 2 cups chopped tomato or canned whole tomatoes, crushed
- Salt to taste

FOR THE CLAM TOAST:

- 4 slices sourdough
- 1 garlic bulb, cut in half
- 1 garlic clove, sliced
- 1 pound fresh clams, purged
- 1 cup dry white wine
- 2 ounces 'nduja (optional)
- 1/4 cup parsley, chiffonade
- 2 tablespoons chives, minced
- Salt to taste
- Lemon zest (garnish)
- Crushed red pepper (garnish)



Directions

For the sofrito, warm 1 tablespoon of olive oil in a large skillet over medium heat. Add the garlic and sweat it until it's slightly browned. Add onion, pepper, and fennel and season with salt. Cook until onions and fennel are translucent, taking care not to let them brown. Add bay leaves and tomatoes and increase heat to medium-high, stirring occasionally, and reduce the mixture to a sauce. Taste and adjust seasoning with salt as desired. Place the sofrito in a bowl and reserve.

For the clam toast, use the same skillet you cooked the sofrito in and heat 1 tablespoon of olive oil over medium. Add your bread slices to the hot oil and cook them for about 1 minute on each side. As soon as you take the bread out of the pan, rub each side with the cut bulb of garlic. Set the bread aside.

For the clams, in the same large skillet, heat 1 tablespoon of oil over medium heat. Add remaining sliced garlic and stir for about 1 minute until golden. Add the sofrito, 'nduja, and clams and stir. Add wine, increase heat to medium-high, and bring to a boil. Cook uncovered until the wine is reduced by half and the clams are open (about 5 minutes). Add parsley and chives and cook for about 30 seconds. Taste and adjust with salt if needed.

To serve, place two slices of fried bread on plates and spoon the clam mixture and cooking broth over the bread. Drizzle with olive oil, add lemon zest, and sprinkle with red pepper flakes. Bon appétit!



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TO BREAK
BREAD, ENJOY
GOOD WINE, AND
LAUGH TOGETHER
AROUND THE TABLE
CAN CREATE AN
EVERLASTING BOND,
AN EXPERIENCE
ETCHED IN TIME.

The genius event planners at Outstanding in the Field made their way to the Gulf Coast in February 2019 as part of the dining-event company's winter tour. A 160-foot table was set just north of the lapping waves for the dinner extravaganza hosted by Kaiya Beach Resort on Scenic Highway 30-A. Guests enjoyed a locally harvested meal by Chef Phil McDonald, wine pairings by Ernest Vineyards, fabulous company, and an incredible sunset.

