

# release 25: summer in aus. recipe pairings by rebecca rice.



*We are honored to partner with Rebecca on this release. She is doing incredible things for the hospitality industry in Seattle. Invite some friends over, get in the kitchen, and give these pairings a try! Make sure to check out Arthur's next time you're in West Seattle.*

Born and raised in Seattle, Rebecca Rice started in hospitality at a young age working consistently as she finished her bachelors at the University of Washington. With experience in management at local restaurants, live music venues, and with private event production, she forged ahead in 2011 as co-owner of a large sports bar and in 2017 realized her solo dream with the creation of Arthur's in the heart of West Seattle's North Admiral neighborhood. Rebecca proudly still lives and spends most of her free time on "West Seattle Island."

Arthur's calls on Rebecca's father's Australian roots by bringing the ethos and beauty of Aussie cafes stateside. Created as an all-day gathering spot for friends and family, Arthur's (named after her father) is a bright and airy space that offers Australian-inspired food and drink with a smile. From morning brunch, to midday work breaks (or work/FUN breaks!), sliding into happy hour and late nights at the bar, there's something for everyone. Arthur's service includes breakfast through dinner along with weekend brunch with a distinct focus on nutritious and nourishing food and libations.

 arthur's × **fruit**<sup>™</sup>  
wine co.

# Earthsong Dillon's Sauvignon Blanc + Mussels



## Arthur's drunken mussels

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- 1 lb mussels (we use New Zealand green-lipped & clams are great here, too)
- 1 Tbsp olive oil
- 1 medium shallot, minced
- 1 Tbsp minced garlic
- ⅓ to ½ cup white wine
- 2 slices bacon, chopped (we recommend thick-cut applewood smoked)
- 1 garlic clove whole, smashed
- 2 Tbsp unsalted butter
- 2 Tbsp lemon juice
- ¼ cup picked fresh tarragon

## Directions

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1. Heat oil in a wide pan or pot (4 inch tall sides) over medium-high heat. Once hot, add the shallot and minced garlic and sauté, stirring constantly until the garlic is soft and lightly browned. About 3 minutes.
2. Add mussels and chopped bacon; cook, stirring for one minute.
3. Add wine and cover, steaming the mussels until they open, about 5 minutes. Remove from heat.
4. Using a slotted spoon transfer the mussels to serving bowls, discarding those that struggle to open.
5. Add the butter, tarragon, and lemon juice to the remaining broth and stir over low heat (if needed) until the butter melts.
6. Slowly pour the broth over the plated mussels and serve with sourdough toast generously slathered in butter.

# Zephyr Wines Agent + Smoked Trout



## Smoked trout fillets (with no smoker!)

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6 trout fillets, 5-7 ounces each, skin-on  
8 cups apple wood chips (Home Depot or True Value have great options for these)  
non-stick cooking spray  
4-6 Tbsp brown sugar  
salt & pepper

metal vegetable steamer basket  
cast iron dutch oven  
aluminium foil

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Test your steamer basket and pot combination first...!

1. In the center of a cast iron dutch oven (or sturdy pan that you don't mind tarnishing), add wood chips in a small pile, making sure there is a minimum of 2 inches between the wood and bottom of your steamer basket. If you don't achieve enough room with the basket legs alone, ball up aluminum foil to use as boosters for the basket. These can also help your wood chips stay together in a pile!

2. Thaw trout if frozen and pat dry.

3. Cover the steamer basket with aluminum foil, spray liberally with your cooking spray, and set trout fillets over the top, skin-side down. (You may only be able to work one to two fillets at a time here, depending on the size of your steamer basket)

4. Sprinkle fish with brown sugar and a liberal amount of kosher salt and pepper.

5. Add fillet-filled basket to your pot with wood chips and turn heat to high, leaving basket and fish uncovered for now. Once smoke from the chips starts to sneak up through the foil-covered steamer basket, you are ready to get smoking!

6. Turn off heat, tent the entire pot securely with aluminum foil, and using a knife cut 7-10 slits in order to vent.

7. Return the heat up to high and smoke for five minutes, then reduce to medium and cook for another 15-20, or until fish is browned and cooked through.

8. If you are working with multiple batches of fish you can still keep the same smoldering chips for each batch, just be sure to reduce the time on medium to 10 minutes, checking for doneness as needed.

9. Store fillets in fridge to help with the skin removal (or leave them skin-on for extra nutrients!) and once cooled, peel skin use on your favorite salad, with soft-scrambled eggs, or on crusty toasted sourdough.

# Das Juice Adelaide Hills + White Fish



Yotam Ottolenghi is one of our favorite chefs and his dishes provide tons of inspiration on Arthur's menu. That said, this dish, featured in the film *Bridget Jones's Diary*, is one that can't be beat as it stands. Serve with a chicory-based salad or mash alongside. We love celeriac root with some cream and herbs here.

## Bridget Jones's pan-fried white fish

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¾ cup currants  
4 fish fillets, skin on - we work with cod, but halibut or sea bass is lovely here  
7 Tbsp olive oil  
salt & black pepper  
4 medium celery stalks, cut into ½ inch dice (save leaves for garnish)  
¼ cup pine nuts, roughly chopped  
½ cup capers, plus 2 Tbsp of their brine  
⅓ cup castelvetro olives, cut into ½ inch dice  
1 good pinch saffron threads, mixed with 1 Tbsp hot water  
1 cup parsley, roughly chopped  
1 lemon, finely zested for 1 tsp, juiced to get 1 tsp

### Directions

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1. Cover the currants with boiling water and set aside to soak for 20 minutes while you prep the fish and make the salsa.
2. Mix the fish with 1 Tbsp of the oil, a rounded ¼ tsp salt, and a good grind of pepper. Set aside while you make the salsa.
3. Put 5 Tbsp of the olive oil into a large sauté pan and place on high heat. Add the celery and pine nuts and fry for 4-5 minutes, stirring frequently, until the nuts begin to brown (don't take your eyes off them, as they can easily burn). Remove the pan from heat and stir in the capers and their brine, the olives, saffron and its water, and a pinch of salt. Drain the currants and add these, along with the parsley, lemon zest, and lemon juice. Set aside.
4. Put the remaining 1 Tbsp of oil into a large frying pan and place over medium-high heat. Once hot, add the fish fillets, skin side down, and fry for 3 minutes, until the skin is crisp. Decrease the heat to medium, then flip the fillets over and continue to fry for 2-4 minutes (depending on how much you like the fish cooked). Remove from the pan and set aside.
5. Arrange the salmon on four plates and spoon on the salsa. Scatter the celery leaves on top.

# Unico Zelo “Halcyon Days” + Berbere Spice



Roast up some root vegetable as a main or side dish along with this berbere spice made from scratch. We love yams or seasonally available kabocha squash as our star roasted veg.

## Berbere spice

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- 9 whole dried red chiles
- 2 tsp cumin seed
- 1 tsp coriander seed
- 1 tsp cardamom seed
- 2 tsp kosher salt
- 1 tsp fenugreek seed
- 1 tsp black peppercorn
- 5 whole cloves
- 7 whole allspice
  
- 3 Tbsp smoked paprika
- 1 tsp ground ginger
- ¼ tsp cinnamon
- 2 tsp ground turmeric

*If you cannot find whole seeds, ground can be substituted instead. Be sure to put those replacements with the batch of ground spice when toasting as they will burn if cooked for the duration!*

## Directions

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1. In a dry cast iron pan over medium heat toast all whole spices (stirring constantly) for about 4 minutes or until fragrant and starting to smoke.
2. Add ground spices and toast an additional 2 minutes.
3. Remove from heat and roughly grind in a mortar and pestle, or pulse in an electric spice grinder. We like to keep some of the spices in pieces for an extra pop of flavor in our dishes.

When ready to roast, hydrate the spice blend in water and olive oil—add equal parts of all three to a small bowl, stir, and let sit for a minimum of 10 minutes. Brush over root veg and roast at 400–425° until soft and edges are crispy and caramelized.

# Wildman Wines Piggy Pop Pét-Nat + Chips



We understand that frying up chips can be intimidating, but hopefully this brings a simple approach to the process! If desired, use air-popped white popcorn instead and drizzle with olive oil and seasoning mix. Arthur's has everything seasoning made in house and can be purchased on your next visit!

## Kettle chips with everything

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1 lbs Kennebec/Chipperbec potato (russet works in a pinch)  
2 Tbsp distilled white vinegar  
8 cups canola oil

4 Tbsp kosher salt  
2 Tbsp everything seasoning

## Directions

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- 1.Mix salt and seasoning together in a small bowl.
- 2.Slice potatoes thin on a mandoline and rinse in a colander under cold water. Submerge in a covered container of additional cold water and set in fridge for a minimum of 1 hour.
- 3.In a large saucepan, combine vinegar and 8 cups water and bring to a boil. Add potatoes and cook for 3 minutes.
- 4.Drain slices from boiling water and spread on a paper towel-lined baking sheet to dry for about 5 minutes.
- 5.In a large pot or Dutch oven, heat oil to 350° and add potatoes in small batches to cook.
- 6.For best results, stir and flip the slices constantly for 7 minutes at a minimum, or until crisp and browned.
- 7.Using a slotted spoon, remove chips, draining well and sprinkle with desired topping.
- 8.Sprinkle a healthy pinch of seasoning mix atop the chips while still hot and glistening with remaining oil.

# Thistledown The Vagabond Grenache + Pork



## Sous vide pork with caramelized fig & carrot mash

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4 pork chops, cut to 1 inch thick if possible  
8 Tbsp butter  
3 garlic cloves  
4 bunches fresh thyme  
1 Tbsp kosher salt  
1 tsp black peppercorns  
½ cup balsamic vinegar  
¼ cup brown sugar

¼ cup sugar  
8 figs, halved  
2 Tbsp orange juice  
1 Tbsp lemon juice  
1 garlic clove, minced  
½ tsp anise seed  
¼ cup olive oil  
¼ tsp kosher salt  
black pepper to taste  
OPTIONAL: ½ tsp amaro (we love Amaro Montenegro)

1 lb potato, peeled & cut into 1 inch cubes  
1 lb carrot, peeled & chopped into 1 inch segments  
2 Tbsp butter  
pinch saffron  
1 lemon, zested  
¼ cup milk

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## Directions

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### Pork chops

1. Place each pork chop with a quarter of the ingredients into your vacuum seal bags (no need to be perfectly precise here, so long as there's herbs, butter, and aromatics present in each package..!).
2. Submerge the sealed bags with your circulator at 150° and allow to work for 4 hours.
3. Once the four hours is up, remove the chops, pat dry, and sear in a hot skillet some oil (or butter) for a few seconds on each side to create a flavorful crust.

### Caramelized figs

1. Add half the sugar to a pan over medium heat. Leave without stirring until slightly golden.
2. Add figs, cut-side down, into pan with the golden sugar and cook for 2-3 minutes until they start to soften. Flip and cook another minute.
3. Add remaining sugar. Once the sugars start to caramelize, add the orange juice and let simmer for 2 minutes. Remove from heat.
4. Whisk in lemon juice, anise, garlic, salt, a generous grind of black pepper, and optional amaro.
5. Finish with olive oil once all components are incorporated. This mixture can be made ahead and stored in the fridge for future use!

### Carrot mash

1. Boil the vegetables separately in salted water, until very tender—about 5-7 minutes. Drain.
2. Mash the carrots well with butter, saffron, and lemon zest, then add potatoes and mash well.
3. Thin with milk and add salt to taste.

*Assemble plates with a generous dollop of mash, topped with the seared pork and caramelized figs.*