



The Harbor Style Mussels and Clams photographed outside of U Street Pub and Eatery in Seaside.

Joshua Bessex/The Daily Astorian

Harbor Style Mussels and Clams

What you'll need:

- 1 pound mussels or clams
- 1 tablespoon basil pesto
- 1 tablespoon chopped green onion
- 1 cup Chardonnay
- 1 tablespoon chopped garlic (a little less if using crushed garlic)
- ½ tablespoon butter
- 1 baguette

(For Harbor Style Spicy Heat, substitute — in place of basil pesto — ½ tablespoon red pepper pesto and ½ table-spoon Sriracha sauce.)

What you'll do:

1. Slice baguette into ¾" diagonal pieces.
2. Spread garlic or butter on both sides of baguette
3. Grill until toasted on both sides.
4. Sauté chopped garlic with butter, add basil and wine.
5. Mix sauce and bring to a boil, add clams and bring back to a boil, and leave at medium/high heat and cover for 4 to 5 minutes. Wait for the shells to open.
6. Remove lid and reduce heat to a low simmer, and let simmer for 4 to 5 minutes.
7. Pour into a large serving bowl.
8. Sprinkle with green chopped onions. Serve with bread.

(Note: Taste sauce before removing from heat. If a slight pungent taste is detected, continue simmering for a few more minutes to continue cooking off the wine. Do not add more wine while simmering, you will be very unhappy with the results.)

A shellfish inspiration

The Daily Astorian

Teri Carpenter, the owner and chef at U Street Pub and Eatery in Seaside for the past four years, shares her flavorful shellfish dish with our readers.

You can prepare the dish the traditional way or go with a spicy variation. Remember the fresh baguette as a nice complement.



Joshua Bessex/The Daily Astorian

Teri Carpenter stands outside of U Street Pub and Eatery in Seaside.



9-1-WHAT?

THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

Confrontation

This week's emergency calls seem to be all about confrontation, real and imagined.

There was the threatening person with the machete, the drunken air punching in the Safeway parking lot, and the screaming man with the prosthetic leg.

The strangest incident? The ex-wife who came into her former husband's home and slapped him while he was sleeping.

Change the locks, brah.

Follow reporter Kyle Spurr on his 9-1-What? Twitter watch, where a few of the sometimes head-scratching calls to area dispatch take center stage. The full feed is at www.twitter.com/9_1_WHAT.

9-1-WHAT? [Following](#)

{9/14 @ 7:03 p.m.} Man acting strange outside a pool. He was advised he was scaring people and he agreed to leave. #Seaside

9-1-WHAT? [Following](#)

{9/15 @ 12:15 p.m.} Caller says he was threatened by someone with a machete. #Astoria

10:21 AM - 16 Sep 2015

9-1-WHAT? [Following](#)

{9/16 @ 7:07 a.m.} Caller reported his ex-wife came into his residence while he was sleeping and slapped him in the face. #Astoria

9-1-WHAT? [Following](#)

{9/15 @ 12:56 p.m.} Man, possibly under the influence, air punching in the Safeway parking lot. #Astoria

9-1-WHAT? [Following](#)

{9/17 @ 7:14 p.m.} A man with a prosthetic leg walking barefoot down the middle of the road, screaming and yelling. #Astoria

9:16 AM - 22 Sep 2015

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