



WHAT'S Cooking

GOURMET RECIPES FROM LOCAL CHEFS

By **STEVEN DeKAY**
For *The Daily Astorian*

I'm 25 years old and was born and raised in Portland. My wife, Sarah, and I moved to Seaside, in June of 2014. I've only been cooking on a professional level for about three years.

I started my culinary career as a dishwasher for Laurelwood Brewery in 2012. Within six months I was promoted to line manager. After a while at Laurelwood I wanted to expand my skills and knowledge. So, we moved to the coast.

I've never attended any culinary school. Everything I know is self-taught or on-the-job experience. My passion for food was inspired by my grandmothers and great-grandmothers. Everything was made from scratch which really made me get involved with food from a young age.

One of my recent endeavors is conquering molecular gastronomy. It's where the culinary arts meets mad scientist. I love what I do and hope to do it as long as I can.



JOSHUA BESSEX — *The Daily Astorian*

Chef Steven DeKay is a chef at Maggie's at the Prom. DeKay has been cooking at a professional level for about three years.



JOSHUA BESSEX — *The Daily Astorian*

Prosciutto-wrapped seared sea scallops with brown sugar-carrot puree and sweet corn salsa prepared by chef Steve DeKay at Maggie's on the Prom in Seaside.

Prosciutto Wrapped Seared Sea Scallops with Brown Sugar-Carrot Puree and Sweet Corn Salsa

What you'll need:

10 sea scallops, ligament removed
10 slices prosciutto, thinly sliced
2 tablespoons olive oil
1 1/2 cup sweet corn, fresh or frozen
1/4 cup red onion, 1/4 inch diced
1/4 cup red bell pepper, 1/4 inch diced
2 tablespoons jalapeno pepper, 1/8 inch diced
2 tablespoons cilantro, finely chopped

1 teaspoon red chili flakes
1/4 cup lime juice
2 carrots, peeled
1/4 cup brown sugar, lightly packed
4 tablespoons unsalted butter, room temperature
1 teaspoon ground cinnamon
2 tablespoons warm water, if needed
1 tablespoons parsley, finely chopped
salt & pepper to taste

What you'll do:

If using fresh corn, first cook in a pot of boiling water until done, 6-10 minutes. Carefully cut corners from cob. Let corn come to room temperature. If using frozen corn, place 1 1/2 cups on a baking sheet and bake for 7 minutes in a 350-degree oven. Let corn come to room temperature.

In a large mixing bowl add the corn, onion, bell pepper, jalapeno pepper, cilantro, chili flakes and lime juice. Toss gently. Season with salt and pepper to taste. Set aside until plating.

Cut the ends off of the peeled carrots. Halve the carrots. Place carrots in a pot of boiling water until soft, not mushy — about 7-10 minutes. Remove soft carrots from water and place them in a blender with the cinnamon and butter. Run blender until a smooth puree forms, no lumps. Add a little warm water if needed to smooth out the puree. Transfer puree to a small bowl and set aside until plating.

Take sliced prosciutto and cut lengthwise to match the thickness of the scallops. Wrap each scallop with one slice of prosciutto. Season top and bottom of scallops with salt and pepper.

Heat oil in a medium nonstick pan over medium-high heat. Place scallops in hot pan, taking notes not to crowd them. Brown scallops — about 2 minutes on each sides. Remove pan from heat. Leave scallops in pan to cook through while you plate.

To plate, place about 5 ounces of the corn salsa in the center of the plates. Spoon a little puree in five equal amounts surrounding the salsa. Something resembling the points of a star. Place one scallops on each portion of puree, five per plate. Garnish with parsley.

Serves: 2
Time: 30 to 45 min.
Difficulty: Easy to moderate

Tagged orca makes close approach to Cape Disappointment

LONG BEACH, Wash. — After spending a few days on the central Washington coast north of the mouth of Grays Harbor, the L pod of Southern Resident Killer Whales (SRKW) spent April 23 and 24 around the southern tip of the Long Beach Peninsula.

Satellite tracking of male orca L84 shows him coming within a short distance of Benson Beach in Cape Disappointment State Park. At other times in the past two days, he was zigzagging across the entrance of the Columbia River close to the Buoy 10 line, as well as due west of North Head. At 7:06 a.m. Friday he was roughly a mile west of Long Beach.

L84 has spent much of the past month along the Washington Coast, occasionally dipping into Oregon waters. He is believed to still be accompanied by other members of L pod, possibly along with members of the associated J and K pods. All are considered animal celebrities in Puget Sound, where orca-watching has become a popular pastime.

NOAA Fisheries' Northwest Fisheries Science Center hasn't recently monitored these orcas from abroad a research vessel, so there has been no status update on the condition of L94 and her new calf, L121. Although orcas are widespread around the world and considered a healthy species, the Puget Sound-based SRKW pods are at risk for extinction. Their birthing success is carefully monitored.

Here is NOAA's latest update, posted April 24, on K pod's outer coastal movements:

"L84 was just to north of the entrance to Grays Harbor, but well offshore, on our previous update (20 April). The whales moved inshore that afternoon, to just off the entrance to Grays Harbor, but by the morning of the 21st they had traveled due west and were on the shelf break. They headed north/northeast and were just north of Cape Elizabeth on the morning of the 22nd. From there they traveled south and by the morning of the 23rd were near the entrance to the Columbia River. They remained in this general area overnight and as of this morning (24 April) they were just north of Cape Disappointment."



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