



Damian Mulinix/EO Media Group

Fennel sausage stuffed calamari tubes in bold marinara, as prepared by Pickled Fish chef Beau Hogge.

Fennel Sausage Stuffed Calamari Tubes in Bold Marinara

What you'll need:

- 12 4" calamari tubes,
- 1 pound ground sausage
- 1 teaspoon red chili flake
- 1 teaspoon granulated garlic
- 1 tablespoon toasted and ground fennel seed
- 2 tablespoons Kosher salt
- 1 tablespoon black pepper
- 2 tablespoons smoked paprika
- 2 14.5 ounce cans peeled tomato (preferably San Marzano or Alta Cucina)
- 6 leaves fresh basil
- 1 teaspoon red pepper flakes
- 1 tablespoon Kosher salt
- 1 tablespoon pure olive oil
- 2 tablespoons fresh oregano
- 2 tablespoons red wine
- 4 tablespoons tomato paste
- 5 cloves roasted garlic

What you'll do:

1. Mix all ingredients together by hand in a bowl.
2. Fill each cavity of calamari tube as full as it can get.
3. Seal the calamari with a toothpick through the opening.
4. Mix all sauce ingredients in a blender cold.
5. Place 2 tablespoons of olive oil in a saute pan on medium heat. Heat the oil until quite hot, but not smoking hot.
6. Season the stuffed calamari with salt and pepper. Place in pan for 30 seconds. Rotate the calamari to brown the other side, 30-40 seconds. Do not drain any of the fluid — this is extra flavor.
7. Turn the heat to low, add the cold sauce mixture. Let the sauce simmer until the internal temperature of the sausage is 160 degrees.
8. With a spoon, place 3 calamari in each dish, removing the picks.
9. Ladle the sauce on top of the calamari.
10. Garnish with minced chives and fresh grated pecorino romano, parmesan or mizithra cheese.



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A Staten Island Sour, as prepared by Pickled Fish bar manager Matt Lessnau.



A BOLD appetizer

The Daily Astorian

Beau Hogge, the executive chef at Pickled Fish at the Adrift Hotel and Spa in Long Beach, Wash., has more than a quarter century of experience in the kitchen.

Hogge, who moved to Portland from Montana in 2001 to attend culinary school, was an associate instructor and created a restaurant practicum for the Western Culinary Institute.

He has served as executive chef at Arrowhead Golf Course in Molalla, Thirsty Lion and Gypsy in Portland and Canby Grand Central in Canby. He moved to the peninsula in 2010.

Hogge shares his recipe for Fennel Sausage Stuffed Calamari Tubes in Bold Marinara with our readers.

Matt Lessnau, the bar manager at Pickled Fish, who grew up in Chinook, recommends his Staten Island Sour to pair with Hogge's appetizer.

Staten Island Sour

What you'll need:

- 2 ounces Bulleit Rye
- 3/4 ounce honey simple
- 1/2 ounce lemon juice
- 1/4 ounce Absinthe bitters
- 2 drops balsamic reduction
- 3/4 ounce Chianti

What you'll do:

- Shake; serve over a big rock. Use a bar spoon to float the Chianti.



9-1-WHAT?

THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

Axes are not necklaces, are they?

So this week we learn that "cookies" are not for driving, boat ramps are not for urinating, garbage is not for seagulls, axes are not for necklaces and wheelchairs are not for thrill-riding.

We quibble with the ax report, though. This is timber country, where axes are always a fashion accessory ...

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



{7/4 @ 9:14 p.m.} Brown Jeep speeding, turning "cookies" on the beach near #Seaside.

7:07 AM - 8 Jul 2015



{7/7 @ 3:54 p.m.} Man parked car over several spaces, urinated on a boat ramp and became verbally abusive when confronted. #Astoria



{7/9 @ 9:12 a.m.} #Astoria transient wearing an ax as a necklace. Caller is concerned because the man has a tendency of getting agitated.



{7/8 @ 9:10 a.m.} #Seaside seagulls pulling garbage out of a bag and spreading it across the street.

8:48 AM - 9 Jul 2015



{7/9 @ 2:56 p.m.} Woman riding around recklessly in her electric wheelchair. #Astoria

RETWEETS 2 FAVORITE 1



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