Super Bowl throwdown

Chef Joe Dobias with the Bronx Cheer, one of his Super Bowl specialties at JoeDoe Restaurant in the East Village.

NYC, Boston chefs offer game-day party options
Two chefs take the field with a taste of their hometowns

BY AMANDA P. SIDMAN
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The longstanding New York vs. Boston rivalry plays out again next weekend in the Super Bowl. And although we here at The News know who the better city is—and the better team—we’ll leave the bragging rights to Eli Manning after the game. Either way, next Sunday is the biggest home party day of the year.

Yes, you can put out the guacamole and chips, chill a few six packs and call it a party. Or you can set up a real NYC/Beantown showdown.

Born and bred New Yorker Joe Dobias of JoeDoe in the East Village, and Boston culinary king Ken Oringer have gone head to head to create at-home Super Bowl menus perfect for Giants and Patriots fans.

So choose wisely, dig in, and may the best city win.

Just as it did in 2008.

Joe Dobias
JoeDoe, 45 E. First St., (212) 780-0282.
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Chef Dobias was born on Long Island and now lives in the West Village, but his heart is on First St. with JoeDoe, his three-year-old eatery. Known for its open kitchen, homey vibe and yes, that much-talked-about brisket sandwich, Dobias and his business partner/girlfriend Jill Schulte have created a neighborhood “mom and pop” institution reminiscent of simpler New York days.

But don’t be fooled by the small space or antique tables — Dobias is a serious chef (and the kind who is always in his kitchen) whipping up American classics like confit duck with red lentils and prune plums, and striped bass with crab sauce and banana fritters. Here are the dishes he’d like to snack on while watching his beloved G-men take the field.

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NY Deli Platter: Chicken liver, spiced matzo, pickles

Boxed matzo
SEASONING (yields 3/4 cups of spice, enough for up to 5-10 boxes of matzo. Or you can store spice for another party):
1 cup salt
2 cups sugar
1/4 cup celery seed
1/2 cup granulated garlic
1 tablespoon turmeric
1 tablespoon cayenne
1 tablespoon black pepper
1. Mix all spices together. Pan-fry matzo in canola oil for 1 minute. Dust with seasoning.

CHICKEN LIVER (yields 1 quart):
21/2 pounds chicken livers
2 cups buttermilk
1/2 tablespoon of salt
1/2 tablespoon pepper
2-4 tablespoons heavy cream
1. Cook chicken livers in buttermilk with salt and pepper in heavy-bottomed sauce pan for 10 to 15 minutes.
2. When they are firm to the touch, drain livers and set aside to cool completely.
3. When they are cooled completely, place in food processor and blend with heavy cream until smooth.
4. Serve spread on spiced matzo, with your favorite pickles.

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Chinatown Takeout

Sweet chili chicken, snow peas, peanuts
FOR SWEET CHILI:
1 cup sambal
1/4 cup corn syrup
1/4 cup rice vinegar
1 tablespoon soy sauce
1/4 cup honey
Combine and set aside.

FOR CHICKEN:
1 whole chicken, cut off bone in chunks (you can use 4 chicken breasts)
2 cups rice flour
Salt and pepper
Snow peas
Chopped peanuts
1. Heat a large stock pot with 4 cups oil (canola preferably).
2. Toss chicken in seasoned rice flour; take chicken out of flour and dust off.
3. Fry in shallow oil, turning until golden brown. Set aside to drain.
4. Place chicken in oven at 350 degrees for 5 minutes.
5. Remove from oven and place on top of snow peas and drizzle entire plate with sweet chili sauce, and garnish with chopped peanuts.
**The Bronx Cheer Pizzas**

Yields 2 8-to-10-inch rounds

- ¼ ounce yeast
- 8 ounces warm water
- 2 tablespoons sugar
- 5½ cups flour
- 1½ teaspoons salt

1. In a large bowl put yeast in water and add sugar. Place in a warm area for 15 to 20 minutes.

2. After that period of time there should be bubbles on top of mixture. At this point add flour and salt.

3. Mix it thoroughly.

4. When the dough ball comes together, turn it out on board and knead for 10 minutes.

5. Place in a clean oiled bowl, and allow to rise for 10 more minutes.

6. Divide and used as you wish. Bread can be cooked on a griddle pan, open grill, or in an oven.

7. Each method takes approximately 4 to 6 minutes (in oven at 400 degrees).

8. Add your favorite sauce and toppings. Works as a pizza or a flatbread or a table for your creativity.

**The 'Big Blue' (and White) Cookie**

1 cup unsalted butter  
2/3 cups white sugar  
4 eggs  
1 cup milk  
1/2 teaspoon vanilla extract  
2 1/2 cups cake flour  
2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon lemon zest  

Icing: combine 2 cups of confectioners' sugar, blue food coloring and enough milk to reach a spreadable consistency.

1. Preheat oven to 375 degrees.

2. In a bowl or a mixer, cream butter and sugar together.

3. Mix together all wet ingredients.

4. Slowly incorporate the dry ingredients.

5. Use a large spoon to drop dough on greased cookie sheet. Don’t be afraid to make ’em large.

6. Bake for 20-30 minutes or until cookies edges are brown.

4. Frost with icing.

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**Carne Asada Tacos with Salsa Verde**

- 2 cloves garlic
- 1 small onion, peeled and diced
- ½ can of cola
- 1½ tablespoons soy sauce
- 2 tablespoons canola oil
- 1½ pounds skirt steak
- 8 corn tortillas
- ½ bunch cilantro

Mix garlic, half of the onion, cola, soy sauce and oil and pour into a zip-lock bag with the steak to marinate (at least one hour and preferably overnight). Heat a grill pan until smoking. Dry off the steak with paper towels and grill until desired finish. Let rest for 4 minutes and slice. Heat tortillas on a grill until warm. Top with sliced steak, salsa verde, chopped cilantro and diced onion.

**SALSA VERDE**

- 2 unripe tomatoes
- ½ bunch cilantro
- Half jalapeño seeded
- 2 limes juiced
- Salt to taste

Place all ingredients in a blender and blend until smooth.

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**Ken Oringer**

Chef Oringer’s seven restaurants throughout Boston run from fine French dining (Clio) to casual Mexican fare (La Verdad), from South End (Coppa) to Back Bay (Uni). So it’s no wonder the young chef is among the most popular in New England (he also has a “farm to fork”-style resto called Earth in Kennebunkport, Maine) among locals and tourists alike.

Oringer, a life-long Patriots fan, has taken some of his favorite New England-style dishes and added some flare from his Mexican restaurant (which sits across the street from Fenway Park) for game-day recipes done Boston style.

If you’re into that sort of thing.

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**Boston (Iced) Tea Party**

- ¼ ounce Pisco  
- ¼ ounce Genever  
- ¼ ounce Grappe  
- ¼ ounce Triple Sec  
- ¼ ounce Bianco Vermouth  
- 1 ounce fresh lemon juice  
- ¾ ounce simple syrup  
- ¾ ounce allspice dram

Mix ingredients and pour in a tall glass over ice.

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Boston chef Ken Oringer goes up against NYC’s Joe Dobias with his New England-themed recipes for the Super Bowl.
New England Oysters with Cranberry Verjus

1 1/4 cup fresh cranberries
6 tablespoons white wine vinegar
1 cucumber
1 teaspoon salt
12 oysters, shucked

1. One day before serving, cover the cranberries with the white wine vinegar and let sit overnight.

2. In a food processor, puree the cucumber with the salt until it becomes a liquid. Allow liquid to strain through a coffee filter, then discard the puree and keep the liquid.

3. On the day of serving, strain the cranberries and keep the liquid. To serve, garnish each oyster with a light drizzle of cranberry verjus (the liquid) and cucumber water.

New England Oyster Stew

2 stalks lemongrass, sliced and smashed
2 lemons, zested
12 ounces heavy cream
2 leeks
Salt and pepper
8 stalks celery
1 tablespoon butter
2 tablespoons lemon juice
1/2 teaspoon chives
1 slice sourdough bread, chunked
16 New England oysters, shucked with liquid reserved
Watercress for garnish

Combine smashed lemongrass and zest with the heavy cream in a pot. Bring to a boil, remove and let sit overnight to infuse. Dice leeks, and cook with water, salt and pepper until tender. Peel half of the stalks of celery and cook with water, butter, lemon juice, sourdough bread chunks, salt and pepper, and peel the other half and fry slices until crispy. Add lemon cream into a pot with the oyster liquid, oysters, boiled celery and leeks. Top with watercress and fried celery, and serve warm.

New England Clams Casino Thai Style

1/2 cup diced jamon
1/2 cup tomatoes, finely diced
1/2 cup chopped Thai basil
1 stick unsalted butter, cubed
2 cups panko breadcrumbs
1 jalapeno, seeded and diced
3 garlic cloves, minced
Fresh lemon juice to taste
4 tablespoons Parmigiano Reggiano
24 little neck clams, cleaned

Combine all ingredients except for Parmigiano Reggiano and clams in a medium size mixing bowl. Place clams on grill until they just open, and remove the empty top part of shell (reserving extra juice). Place the bottom shell with the clam attached on a sheet tray. Pour clam juice into bread crumb mixture, and add 1/2 tablespoons to the clam shell, gently pressing down. Top with Parmigiano Reggiano, and cook on grill or sheet tray until golden and bubbly.