If you’re a cook, exploring and discovering new flavors, ingredients, and combinations is always part of the appeal of traveling. Whether it’s trying a regional fish or sourcing locally-grown produce, culinary creativity comes in many forms. Here, chefs from Moveable Feast and Celebrity Cruises share their inspiration for vacation cooking.

“Good cooking always starts with top quality ingredients. Fresh fish right out of the water, fruit picked from the tree that’s still warm from the sun or vegetables that were harvested this morning with soil still on them. It’s beautiful ingredients like these that inspire my cooking.”

Cornelius Gallagher | Associate VP, Food & Beverage Celebrity Cruises
If Little Gem lettuce is unavailable, bright green, crisp hearts of romaine or baby romaine are a fine substitution. **Serves 6 to 8**

2 anchovies, finely chopped
1 small clove garlic, grated
Finely grated zest and juice of 1 lemon
1 Tbs. whole-grain mustard
2 tsp. honey
Sea salt and freshly ground black pepper
½ cup extra-virgin olive oil
½ cup thinly sliced fresh chives

4 heads Little Gem lettuce, trimmed and quartered
3 oz. thinly sliced Prosciutto di Parma, cut in half lengthwise

In a small bowl, whisk the anchovies, garlic, lemon zest and juice, mustard, honey, ¾ tsp. salt, and ¼ tsp. pepper. Drizzle in the oil, whisking until emulsified. Gently stir in the chives. Arrange the lettuce on a platter, drizzle with most of the vinaigrette, top with the prosciutto, drizzle with the remaining vinaigrette, and serve.

**Pete Evans**
Chef/Host Moveable Feast with Fine Cooking

“This quick, tasty salad is the perfect light lunch to have when you come in from a day at the beach surfing.”
**DUCK CONFIT SALAD WITH RAISINS, FENNEL, AND APPLE**

To keep the duck legs extra moist, Chef Pete Evans adds a bit of chicken or duck stock to the baking sheet, but just enough so that the skin still gets beautifully crisp. (You can also make homemade duck confit.) Thyme and duck just go together, says Evans, who liberally adds the fresh leaves, along with parsley, to this hearty salad. **Serves 6 to 8**

| 2 | Tbs. whole-grain mustard |
| 2 | Tbs. white balsamic vinegar |
| 1 | Tbs. honey |
| 1 | Tbs. fresh thyme leaves |
| ½ | cup extra-virgin olive oil |
| 5 | 7- to 8-oz. confit duck legs |
| 6 | oz. (6 cups) hearty mixed greens, such as mustard greens, escarole, frisée, and romaine |
| 1 | small (about 10 oz.) bulb fennel, trimmed and thinly sliced |
| 1 | small Granny Smith apple, cored and thinly sliced |
| 2 | cups fresh flat-leaf parsley leaves |
| ½ | cup golden raisins |
| ¼ | cup sunflower seeds, toasted |

Position a rack in upper third of the oven and heat the oven to 450°F.

In a medium bowl, combine the mustard, vinegar, honey, and thyme. While whisking add the oil in a slow, steady stream until emulsified. Season to taste with salt and pepper.

Put the duck legs skin side up on a large rimmed baking sheet. Bake until the skin is deep golden brown and crisp and the duck is heated through, rotating the sheet halfway through baking, about 25 minutes. Set aside to cool.

When cool enough to handle, remove the skin and slice into ¼-inch-thick strips; set aside. Shred the meat into bite-size pieces and transfer to a large bowl. Season to taste with salt and pepper. Transfer half of the meat to a small bowl and set aside.

Add the greens, fennel, apple, parsley, raisins, and sunflower seeds to the duck in the large bowl. Add the dressing and toss gently to coat. Season to taste with salt and pepper. Transfer to a large serving platter and top with the reserved shredded duck meat and the duck skin.
MADAME BEGUE’S STUFFED EGGS

Poppy Tooker’s buttery, spicy stuffed eggs are a tip of the hat to the “late breakfast” served at 19th-century New Orleans restaurant Begue’s. Proprietor Madame Begue offered but one meal a day, an 11 a.m. breakfast that was popular with dock workers whose early morning shifts ended at that time. **Yields 24 egg halves**

12 large eggs
1/4 cup (8 Tbs.) unsalted butter, softened
1/2 tsp. Creole or spicy brown mustard
2 Tbs. finely diced carrot
1 scallion, finely chopped (about 1 Tbs.)
Kosher salt
Hot sauce
Paprika
12 thin slices deli ham, cut in half

Put the eggs in a large pot, add enough cold water to cover them by 2 inches, and bring to a rolling boil. Turn off the heat and let the eggs sit, covered, for 8 minutes. Prepare an ice water bath. Transfer the eggs to the ice water bath to cool completely, 15 minutes. Peel the eggs, cut in half lengthwise, and remove the yolks. In a medium bowl, using a fork, mash the yolks with the butter and mustard. Stir in the carrot, scallion, 1 tsp. salt, and 1 1/2 tsp. hot sauce, adding more to taste.

Transfer the filling to a quart-size zip-top plastic bag and cut off one of the corners. Pipe the filling into the egg whites. Sprinkle paprika on the filling and top each egg half with one folded slice of ham.

Eggs can be prepared up to 24 hours in advance. Store in the refrigerator, covered with plastic wrap. Return to room temperature before serving.

Poppy Tooker | Chef/Author/Radio Host, Louisville, Kentucky

“For 300 years, flavors from across the globe combined forces in Louisiana, creating the truly unique cuisines known as Creole and Cajun. In the 19th century, Madame Begue’s cooking was inspired by the French, Spanish, German and Sicilian flavors she found at the old French Market. Today, the tastes of Southeast Asia and South America influence my food as the cultural identity of our local cuisine continues to shift and expand. I can’t imagine a more exciting time to cook!”
When creating this butter sauce, Chef Sam Hayward stressed the importance of restraint when cooking with mussels: “Keep it simple to let them sing.” He used sheep’s sorrel as part of the herb blend, which has a lemon-like acidity. Serves 6 as a main dish or 10 as a first course.

6 lb. mussels, scrubbed clean and debearded
12 oz. bottle of wheat beer
3 Tbs. apple cider vinegar
Sea salt and freshly ground black pepper
1½ oz. (3 Tbs.) cold unsalted butter, cut into ½-inch cubes
½ cup coarsely chopped mixed herbs such as rosemary, chives, savory, thyme, sorrel, and/or parsley, plus additional for garnish
1 French baguette, cut into ½-inch thick slices and toasted

In a 10 quart stockpot with a tight-fitting lid, bring the beer to a boil. Add the mussels, cover, and cook, tossing occasionally, until the mussels have completely opened, about 8 to 12 minutes. Discard any unopened shells. Transfer the mussels to a very large wide bowl and cover with foil. Strain the cooking liquid through a fine-mesh strainer lined with a damp paper towel into a 3-quart saucepan. Add the vinegar and salt and pepper to taste and bring to a boil. Let the sauce cook to meld the flavors and reduce slightly, about 3 minutes. Remove from the heat and whisk in the butter, a few cubes at a time, until all the butter has been added and the sauce is emulsified. Stir in the herbs and season to taste with salt and pepper. Spoon the sauce over the mussels and garnish with more herbs. Serve with the bread to sop up the sauce.
**BOURBON MOJITO**

By switching up traditional rum for bourbon, Chef Lamas gives the Cuban cocktail a certain spiciness. If your rocks glasses are fragile, muddle the mint and sugar in a mortar or other more-sturdy vessel, then transfer it to the glass. **Yields 1 cocktail**

- 4 large fresh mint leaves plus more for garnish
- 2 Tbs. fresh lime juice
- 1 Tbs. granulated sugar
- 1½ oz. bourbon
- Soda water
- Lime wedge for garnish

In a rocks glass, muddle the mint, lime juice, and sugar. Fill the glass with ice and add the bourbon. Top off with the soda water. Stir to combine and garnish with mint and the lime wedge.

**Anthony Lamas**  
Chef/Seviche/Owner, Louisville, Kentucky

“There’s nothing more refreshing than a ‘Bourbon Mojito’ on a hot summer day...a little Latin America meets the Bluegrass state!”
SPICY BALINESE ROASTED CHICKEN
If you can’t find wild (aka kaffir) lime leaves, a bay leaf is a fine substitute in this flavorful dish by Chef Pete Evans.  **Serves 6**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>10 medium cloves garlic, peeled and halved</td>
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<tr>
<td>1 2-inch piece fresh ginger, peeled and coarsely chopped</td>
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<tr>
<td>¾ cup coarsely chopped shallots</td>
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<tr>
<td>3 small red Thai chiles or serranos, coarsely chopped</td>
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<tr>
<td>2 tsp. ground turmeric</td>
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<tr>
<td>2 Tbs. coconut oil</td>
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<tr>
<td>6 chicken thighs (about 1½ lb.)</td>
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<tr>
<td>6 chicken drumsticks (about 1½ lb.)</td>
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<tr>
<td>4 medium limes, quartered</td>
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<tr>
<td>6 fresh wild lime leaves</td>
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Combine the garlic, ginger, shallots, chiles, and turmeric in a food processor and pulse until the mixture is finely chopped.

Melt the coconut oil in a 10- to 12-inch heavy frying pan over medium heat. Add the chile mixture and cook, stirring frequently, until fragrant and softened, about 2 minutes. Remove the pan from heat and let cool completely.

Place the chicken pieces in a 3-quart baking dish. Squeeze the limes over the chicken and toss to coat. Add the cooked chile mixture, the whole lime leaves, 2 tsp. salt, and ½ tsp. pepper, and using your hands, rub the mixture into the chicken until well coated. Cover the dish with plastic wrap and marinate in the refrigerator for at least 3 hours or overnight.

Remove the chicken from the refrigerator and let stand at room temperature for 30 minutes.

Arrange a rack in the top third of the oven and heat the oven to 350°F. Bake the chicken, uncovered, until tender and an instant read thermometer inserted into the center of a thigh (without touching the bone) registers 180°F. Remove from the oven and let stand for 10 minutes. Remove the lime leaves and garnish with parsley leaves before serving.
Salmon with Tomato-Angovy VinaiGrette

This sure-to-impress grilled salmon dish is quick and delicious. Perfect for warm nights.

Serves 6

2 large ripe beefsteak tomatoes (about 13 oz. each), coarsely chopped
2 anchovy fillets, finely chopped
½ cup coarsely chopped Kalamata olives
1 large clove garlic, finely chopped
1½ Tbs. capers, coarsely chopped
¼ cup lightly packed fresh parsley leaves, coarsely chopped
1½ Tbs. fresh lemon juice
¼ cup extra-virgin olive oil; more for grilling the salmon
Kosher salt and freshly ground black pepper

6 6-oz. pieces skin-on salmon fillets

Heat a gas or charcoal grill to medium high (400°F to 475°F).

In a large bowl, combine the tomatoes, anchovies, olives, garlic, capers, parsley, lemon juice, and oil. Season to taste with salt and pepper. Set aside.

Brush the salmon with oil, season generously with salt and pepper, and transfer to the grill. Cook until medium rare, 3 to 4 minutes per side.

Serve with the tomato-anchovy vinaigrette.
G R I L L E D  S K I R T  S T E A K  W I T H  C H I M I C H U R R I  S A U C E

On Moveable Feast, Anthony Lamas made this dish—a favorite at his restaurant, Seviche—with bison skirt steak, but beef is an easy-to-find substitute. A vibrant chimichurri sauce made with scallions, garlic, and plenty of fresh herbs turns a grilled steak into a really memorable meal.  **Serves 6 to 8**

FOR THE CHIMICHURRI

| ½ cup chopped spring onions or scallions, including the tender green tops (about 4 scallions) |
| ½ cup packed fresh cilantro leaves (about ½ oz.) |
| ½ cup packed fresh flat-leaf parsley (about ½ oz.) |
| ½ medium tomato, chopped |
| ¼ cup red wine vinegar |
| ¼ cup extra-virgin olive oil |
| 2 cloves garlic, minced |
| 1 tsp. kosher salt |
| ½ tsp. crushed red pepper flakes |

MAKE THE CHIMICHURRI

Purée all of the chimichurri ingredients in a blender until nearly smooth. Season to taste with more salt. Refrigerate at least 30 minutes and up to overnight.

FOR THE STEAK

| 2 lb. skirt steak, trimmed |
| Kosher salt and freshly ground black pepper |
| 1½ Tbs. fresh lemon juice |

GRILL THE STEAK

Prepare a high (500°F to 600°F) charcoal or gas grill fire. Pat the steak dry and season generously with salt and pepper. Grill, turning once, until cooked to your desired doneness, 2 to 3 minutes per side for medium rare (125°F).

Transfer to a carving board and let rest for 5 to 10 minutes. Cut the steak against the grain into ½-inch slices and drizzle with the lemon juice. Serve with the chimichurri.
MAUI MULE

This twist on the classic Moscow Mule cocktail (lime, vodka, and ginger beer) incorporates that Hawaiian staple, pineapple. **Makes 1 cocktail**

1 pineapple wedge, plus 2 Tbs. diced pineapple
2 Tbs. turbinado sugar
½ lime, plus a lime wheel for garnish
2 fl. oz. vodka, preferably Pau Maui or Ocean
4 fl. oz. ginger beer

**Peychaud’s bitters**
Coat the pineapple wedge in the sugar. Using a kitchen torch or under a preheated broiler, heat the pineapple until the sugar is brown and caramelized. Set aside.

Put the diced pineapple and lime half in a highball glass. Muddle until the lime and pineapple juices are released. Fill the glass with ice. Add the vodka and ginger beer and stir to combine. Top with a shake or 2 of bitters and garnish with the lime wheel and pineapple wedge.

Serve immediately.
**HALIBUT AND AVOCADO TARTARE ON NORI CHIPS**

Nori breaks out of the traditional sushi role in this crisp fried version by Chef Ravi Kapur that blends its unique sea flavors with the ultra-fresh halibut and smooth avocado. **Yields about 30 hors d’oeuvres**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>vegetable oil</td>
<td>2 cups</td>
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<tr>
<td>cornstarch</td>
<td>1 Tbs.</td>
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<tr>
<td>nori (dried seaweed),</td>
<td>6 full</td>
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<tr>
<td>Kosher salt</td>
<td>½ lb.</td>
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<tr>
<td>halibut fillet, cut</td>
<td>½ lb.</td>
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<tr>
<td>Asian sesame oil</td>
<td>1 Tbs.</td>
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<tr>
<td>tamari (wheat-free soy sauce)</td>
<td>½ Tbs.</td>
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<tr>
<td>soy sauce</td>
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<tr>
<td>avocado</td>
<td>1 ripe</td>
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<tr>
<td>sesame seeds for sprinkling</td>
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Put the vegetable oil in a 2- to 3-quart saucepan and heat the oil over medium-high heat until a deep-fat/candy thermometer clipped to the side of the saucepan registers 350°F. Line a baking sheet with paper towels.

Mix the cornstarch with 2 Tbs. of cold water until it is dissolved. Lightly brush one long half of a nori sheet with the cornstarch-water mixture. Fold it in half lengthwise, pressing so the two sides adhere. Position the nori sheet so that one long edge is facing you. Using a ruler and a small paring knife, mark the bottom long edge of the nori at 2½-inch intervals. Working from left to right, mark the top edge of the nori once at 1¼-inch, and then at the subsequent 2½-inch intervals. These marks will fall halfway between the bottom edge marks. Using a large knife, make diagonal cuts from the bottom to the top and then top to bottom across the length of the nori to make five 2½-inch triangles (discard the half triangles at the ends). Repeat with the remaining nori sheets.

Fry 2 to 3 nori triangles at a time in the hot oil until they become crisp, about 20 seconds (they will shrink slightly). Drain on paper towels and sprinkle with salt.

Gently stir the halibut with the sesame oil, tamari, and ½ tsp. salt in a medium bowl. Fold in the avocado. Adjust the seasoning, if necessary.

Dollop 1 Tbs. of the fish mixture on each nori triangle and garnish with sesame seeds. Serve immediately.

All recipes adapted from Moveable Feast with Fine Cooking.