



A Water Sign

This month I pay tribute to the Pisces readers with thoughts on several seafood dishes — one to prepare at home and the others to enjoy at an oyster bar.

Hearty dishes like braised short ribs and butternut squash soup have kept us warm over the winter months. Now, with the Equinox around the corner, bright and fresh seafood dishes can help us spring forward.

First, I share a recipe for shrimp spring rolls, which can serve as an appetizer or stand center stage as a main course accompanied by sliced avocado drizzled with sesame oil and lime juice. These rolls are quite substantial, so I recommend three per person as a main course.

Shrimp Spring Rolls at Home

Ingredients:

- 6 spring roll wrappers
- 1 cup iceberg lettuce, shredded
- 1 large carrot, shredded
- 3 red radishes, thinly sliced
- 1½ dozen large shrimp, shelled, deveined, and steamed
- ½ cup cilantro leaves
- 1 lime, sliced in wedges

Once cooled, cut the shrimp in half lengthwise where the vein was located. In my view, the thinner pieces of shrimp make the rolls friendlier to bite. Prepare the wrappers, one at a time, according to the package directions, which involves soaking in warm water for about 15 seconds until softened. Then, place each wrapper on a towel, fill with the above ingredients, and fold. As you create each roll, positioning the ingredients along the center, consider

how you would like the fillings' shades of orange, red, and green to shine through the delicate, translucent rice paper. This is a great opportunity to let your creative juices flow, especially for you Pisces out there.

Serve alongside lime wedges and a dipping bowl of tamari, a wheatless soy sauce. Add a few thin slices of jalapeño to the tamari for extra zing.

Small Plates at Greystone Oyster Bar

On Church Street in nearby West Chester, Greystone Oyster Bar is just what an oyster bar should look like in my mind's eye. The marble bar and sleek subway tile are bright and fresh, just like the seafood.

Last month, on our first visit to Greystone, Vincent and I enjoyed a late lunch



of oysters and small plates. The oyster menu contained an impressive nine varieties, with five of the nine on the regular rotation. Some of my favorites were those from our own Northeast: Wellfleets from Massachusetts (ideal if you enjoy a plump oyster with intense brine, like I do); Great Whites from Long Island (a nice balance of salty and sweet); and Mystics from Noank (large and plump with a nice brine). On our next visit, I'll try one of Greystone's interesting cocktails, but the oysters warranted a local sparkling Blanc de Noir.

Next, we shared two small plates — fried calamari

and the Lobster Napoleon. The fried calamari were large rings covered with a crispy lager batter. The perfect bite included a piece of cherry pepper and a dollop of the tomato sauce accompaniment. The precisely stacked Napoleon featured finely shredded lobster meat atop avocado, with a mango citrus drizzle. Crisp wonton chips surrounded the colorful layers and added some textural contrast. For me, the highlight of the dish was the delicate shred of the lobster meat, no big chunks. I'll look forward to those in the lobster roll next time. Welcome Spring... 🍷

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