

May 23, 2012

The Honorable [REDACTED]
U.S. House of Representatives
[REDACTED] House Office Building
Washington, D.C. 20515

Dear Congressman [REDACTED]

As owners and chefs at some of America's most successful restaurants, we are writing to thank Congress for your efforts to protect and restore U.S. ocean fish populations. The federal law that governs ocean fisheries, the Magnuson-Stevens Fishery Conservation and Management Act (MSA), and its conservation requirements, are proving to be a recipe for success. In recognition, we are partnering with the Pew Environment Group to share some unique recipes (attached) so you can enjoy the bounty of the ocean made possible by this law.

The decisions Congress makes about fisheries management impact the seafood resources that will fill our menus for future generations, resulting in a profound effect on the lives of millions, including those who eat in our restaurants. Americans love seafood. In a typical year, we consume nearly five billion pounds of seafood, an average of 16 pounds of fish and shellfish per person. Unfortunately, 86 percent of the seafood consumed in the U.S. currently comes from other nations. Historic overfishing has left us with a legacy of severely depleted fish populations in too many regions across the country. For our industry and customers, that translates to tough seafood choices or no choice at all when the fish are gone.

That is why chefs from coast to coast are excited about the 2011 Status of U.S. Fisheries report from the National Oceanic and Atmospheric Administration (NOAA), which shows that solid gains were realized last year because of responsible management under the MSA. With our customers increasingly demanding fresh, locally-caught seafood, improvements in the health of U.S. fish populations like Mid-Atlantic summer flounder, Gulf of Mexico red snapper, and Alaskan snow crab directly benefit our businesses. We look forward to being able to provide more U.S. seafood options as other fish populations rebuild.

We thank you for supporting the MSA and its conservation requirements. We hope you will try our recipes and visit our restaurants to enjoy the benefits of good conservation, and we look forward to sharing more recipes for success with you in 2013.

Sincerely,

Chef John Besh
Chef Kerry Heffernan
Chef Barton Seaver
Chef Susan Spicer
Chef Jim Watkins

Chef John Besh's Crispy Seared Red Snapper With a Light Tomato Sauce

Makes 6 servings

Ingredients

6 skin-on, scaled red snapper fillets, each about 6 ounces
Olive oil
Salt
Freshly ground black pepper
1 12-ounce can diced tomatoes
1 teaspoon minced garlic
1 teaspoon crushed red pepper flakes
 $\frac{2}{3}$ cup white wine
 $\frac{1}{2}$ cup cream
4 tablespoons butter
 $\frac{1}{2}$ teaspoon pimentón (Spanish paprika)
Leaves from 1 sprig fresh thyme

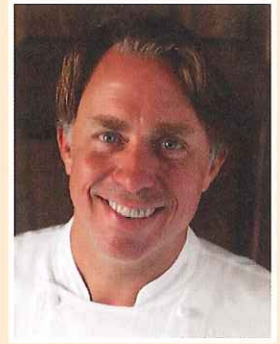
Technique

Adjust an oven rack to the center position and preheat the oven to 400 degrees. With a sharp knife, score the fleshy side of each fillet a few times.

Heat a large, heavy skillet over medium-high heat, then coat the pan with a thin film of olive oil. Pat the fillets dry with a paper towel and season with salt and pepper. Place the fish pieces in the pan, skin side down, and sear until the flesh begins to turn opaque, about 5 minutes.

Place the fillets, skin side up, on a lightly oiled baking sheet and slide into the oven. Bake for 5 minutes while you make the tomato sauce.

In the same skillet in which you cooked the fish, add the tomatoes, garlic, and red pepper flakes. Stir for a minute over medium heat, then pour in the white wine. Cook for another minute, stir in the cream, and reduce the liquid by half. Add the butter, pimentón, and thyme. Season with salt and pepper. Remove the fillets from the oven to individual plates, and top with the sauce to serve.



Chef John Besh

John Besh has set the benchmark for fine dining in New Orleans with nine restaurants (August, Besh Steak, Lüke, Lüke San Antonio, La Provence, American Sector, Soda Shop, Domenica, and Borgne). Chef Besh's talent and drive have earned him kudos from Food & Wine as one of the Top 10 Best New Chefs in America, and he received the James Beard Award for Best Chef of the Southeast in 2006. Besh has also written two cookbooks, "My New Orleans" and "My Family Table."



RECIPES FOR SUCCESS

Red Snapper From the Gulf Of Mexico: SHOWING PROMISE



Carol and Bob Cox

Red snapper is renowned from coast to coast for its sweet mild flavor and lean texture. Unfortunately, decades of overfishing took a heavy toll on this fish, leaving populations depleted from the South Atlantic to the Gulf of Mexico. In 2007, new red snapper conservation and management measures were implemented in the Gulf, including science-based annual catch limits, as a result of the Magnuson-Stevens Fishery Conservation and Management Act. Overfishing on red snapper probably stopped in 2009 in the Gulf of Mexico, and studies indicate that the fish have increased in size, abundance, and geographic range, enabling managers to increase the quota for 2012. If managers stick to the rebuilding plan, fishermen in the Gulf will continue to be able to sustainably catch more red snapper, and the fish will provide a growing source of jobs, income, and great seafood.

Source: www.fishwatch.gov



RECIPES FOR SUCCESS

Contact:

Lee Crockett, *Director, Federal Fisheries Policy*

Email: lcrockett@pewtrusts.org Tel: 202-552-2065

www.PewEnvironment.org/usfish

Chef Barton Seaver's Baked Fluke (Summer Flounder) With Ginger-Raisin Crust

Makes 4 servings

Ingredients

2½ tablespoons butter
¼ cup raisins, chopped into a paste
3 tablespoons panko (Japanese-style bread crumbs)
1 tablespoon peeled and grated fresh ginger
2 teaspoons ground mace
Grated zest of 1 orange
4 pieces fluke fillet, about 5 ounces each

Technique

Preheat the oven to 300 degrees.

For the coating, melt 2 tablespoons of the butter and combine it with the raisin paste in a small bowl. Add the panko, ginger, mace, and orange zest and mix well. You should have a thick, slightly sticky paste.

Pat the fluke as dry as possible, then press the breading paste into the top of the fish and gently massage it so that it sticks.

Heat a large, ovenproof sauté pan over medium-high heat. Melt the remaining ½ tablespoon butter in the pan, then place the fluke in the butter with the breading side down. Cook, without moving the fish, until the coating begins to brown around the edges, about 4 minutes. Transfer the whole pan into the oven and cook for 8 minutes, depending on the thickness of the fillets. This will ensure that the breading continues to cook evenly and becomes very crispy while protecting the fish and keeping it moist.

Once the fluke is done, it will begin to flake apart if slight pressure is applied to the side. Using a spatula, gently turn the fish out of the pan and onto the serving plates with the breaded side facing up.



Chef Barton Seaver

Barton Seaver is a chef, author, and National Geographic Fellow. A graduate of the Culinary Institute of America and executive chef at some of the most celebrated restaurants in his native Washington, D.C., Chef Seaver has been honored as a "Seafood Champion" by the Seafood Choices Alliance and as "Rising Culinary Star of the Year" by the Restaurant Association of Metropolitan Washington. He was also named Esquire's Chef of the Year in 2009. His first book, "For Cod & Country," features healthful, planet-friendly recipes.



RECIPES FOR SUCCESS

Summer Flounder From The Mid-Atlantic: REBUILT



Michael Eversmier

A prized catch for anglers from the coast of Maine to North Carolina and beloved for its lean white meat and subtle flavor, **summer flounder**, or **fluke**, is one of the most valuable fish populations in the mid-Atlantic region. After decades of overfishing and delayed conservation, fishery managers in 2000 finally took stronger steps to restore this commercially and recreationally important species because of the Magnuson-Stevens Fishery Conservation and Management Act's rebuilding requirement. Summer flounder are now thriving along the coast and supporting a steadily increasing fishing quota, which means more fish in the cooler and on menus.

Source: www.fishwatch.gov



RECIPES FOR SUCCESS

Contact:

Lee Crockett, *Director, Federal Fisheries Policy*

Email: lcrockett@pewtrusts.org Tel: 202-552-2065

www.PewEnvironment.org/usfish