

Savoring the Slow Life on

California's Central Coast



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What's a long car ride without treats? Grab a cup of Stumptown coffee and a box of European-style pastries from Bob's Well Bread (left) in Ballard or a fresh-from-the-orchard slice of pie at Linn's (above) in Cambria.

This food-fueled road trip with chef **SCOTT CLARK** will have you packing your bags for a drive down the Pacific Coast Highway.

Midway through breakfast, my traveling buddy, chef Scott Clark (*opposite*), disappeared. We were on the deck at Hidden Kitchen restaurant, a find in the California surfing community of Cayucos, devouring the house specialty: blue-corn waffles. Mine was piled with savory toppings—organic avocado, fried eggs, beans, salsa. Frost, Clark's 5-year-old daughter, was demolishing a sweet one, her face smeared with coconut whipped cream. Around us, locals, some fresh from the waves, were eating with equal gusto.

But even the town's favorite breakfast couldn't keep a guy seated when he was determined to buy a boat. Clark,

34, and I were nearing the end of a five-day journey with Frost and her mom, Alexis Liu, along the Central Coast—350 miles' worth of tiny towns, small farms and endless waves that stretches from just south of San Francisco to Ventura, north of Los Angeles. It's a sleepy part of California. Most drivers miss it, booking down the 101 Freeway between cities.

However, travelers who venture along Highway One (the Pacific Coast Highway, or PCH), the meandering, more picturesque road that hugs the shoreline, can sample its many charms. We had started the trip at Dad's Luncheonette—Clark's restaurant, and his refuge—in Half Moon Bay, 30 miles south of San Francisco. There, in an old-time caboose, he whips local veggies



Half Moon Bay

and dairy into crave-worthy lunch fare: seasonal herb salads, crispy maitake mushroom sandwiches, icebox Earl Grey pie. Clark had moved there in 2017 for a slower pace of life, and wanted to show me his favorite spots in the region. So we hatched a plan to caravan down the PCH. Clark could surf, and we'd eat all the good things along the way.

At Harley Farms Goat Dairy in Pescadero, a dusty farm town on the peninsula that shelters the San Francisco Bay, we sampled chèvre that was sweet from meadow grass and salty from the Pacific breeze. Farmer Dee Harley, a British expat, settled here 35 years ago and married the heir to Duarte's Tavern, a town landmark founded in 1894—where the four of us stopped for a bite. Amid taxidermy and mounted fish, we spooned up creamy soup vibrant with the flavor of the local crop: artichokes. As we traveled the Monterey Peninsula on down through Big Sur to the surfer towns of San Luis Obispo County and the pristine estuary of Morro Bay, we shared meals made with local ingredients and local pride: crab Louie salad featuring Dungeness pulled from the Pacific, mushroom curry with foraged fungi, tangy olallieberry pie filled with fruit grown at the Linn family orchard in Cambria.

On a beach north of Cayucos, Spencer Marley, founder of Marley Family Seaweeds, took us on one of his

The mushroom sandwich at Clark's restaurant Dad's Luncheonette (opposite; recipe page 62) features maitakes from Guan's Mushroom in Fremont. At a beach in Cayucos, Clark and forager Spencer Marley (below) search for sea lettuce in a tide pool blanketed in surf grass.

bespoke seaweed-foraging trips. Scrambling through tide pools, we munched as we went: tender sea lettuce; meaty kombu. Marley lit a camp stove and cooked seaweed ramen.

"Are you stoked, kiddo?" Clark asked Frost. "I'm so stoked."

"Me too," said Frost, slurping noodles against an orange sunset.

Maybe it was there and then, as he and Marley traded fishing tips, or while kayaking in Morro Bay, or visiting its same-named oyster farm, but somewhere along the way, Clark decided he needed a boat. The tug of the ocean here was that compelling.

After those morning waffles, Liu, Frost and I took a stroll out onto Cayucos Pier to watch surfers and seabirds bob in the water. Eventually, we wandered back into town to a tiny, multicolored shack at the foot of the pier that Clark calls his "ignition point": Ruddell's Smokehouse, home to legendary smoked fish tacos. I

had just ordered a mess of them—filled with albacore, ahi, salmon and shrimp, all dressed with aioli and a snappy apple slaw—when Clark rolled up in his truck, hauling a trailer holding a banged-up skiff. It was a heck of a souvenir.

Clark jumped out and took a seat at the picnic table where the rest of us sat with proprietor Kathleen Ruddell. "You're the reason that I have a restaurant," he told her. "This place changed the course of my life." The first time he had visited Ruddell's was in 2014 with Liu. At the time, Clark was a sous chef at a three-starred Michelin restaurant in San Francisco, and he had wanted a fine-dining experience. "But we ordered tacos, and sitting here, I was like, 'Oh, this is it,'" Clark said.

Ruddell's husband, Jim, who founded the restaurant 20 years ago, had been his role model, Clark told her. She understood what he meant. Before his death in 2018, Jim's "office" had been a lawn chair facing the beach. "His quality of life was so good that he wanted to keep it simple," Ruddell said. "He just wanted to smoke fish and watch the ocean."

So it is with Clark. When Liu got pregnant with Frost, Clark decided it was time to make a change. The Central

Coast's sea-meets-land vibe sold him. "Small farms where passionate people are doing their thing drew me," he said. "Good people, good food, water everywhere."

On the trip's final morning, Frost ran along paths blazed by shorebirds on Pismo State Beach. "Dad, I found dinosaur tracks!"

"Dinosaurs? No way!" Clark kept one eye on his daughter as he tended a small fire on the sand. I had asked what inspired him most on our journey, so he was showing me by cooking our send-off meal, using ingredients picked up on our travels: grilled Morro Bay oysters, dressed in a mignonette deep with umami from shoyu and foraged seaweed, and bright from farm-fresh citrus and pink peppercorns scavenged from a roadside bush. Seagulls stood staring as our shell pile grew.

"Wow!" I said, reaching for more oysters, and for some surfer slang I picked up on the trip: "This has been epic."

Clark laughed. "There are so many gems to discover here," he said. "The Central Coast is just joyful."

Contributing editor **BETSY ANDREWS** is a food and travel writer and poet.



Dad's Mushroom Sandwich, p.62



Cruising the Coast

Where to Stay

For mod style and balcony views of Santa Cruz surfers, check into **Dream Inn**. dreaminnsantacruz.com

Carmel's **Tally Ho Inn** offers big, gracious rooms with jacuzzis. tallyho-inn.com

Luxury lodge **White Water** is on Cambria's picturesque Moonstone Beach. whitewatercambria.com

Rooms have outdoor hot tubs at **Sycamore Mineral Springs Resort** in Avila Beach. sycamoresprings.com

Where to Eat

Dad's Luncheonette makes Half Moon Bay's best lunch. dadsluncheonette.com

Dine on locally caught fish and vegetables from the restaurant's garden at **Duarte's Tavern** in Pescadero. duartestavern.com

Just about any dish at **Julia's Vegetarian** in Pacific Grove can be ordered with fungi foraged by the owner. juliaveg.com

Feast on olallieberry pie at **Linn's** in Cambria. linnsfruitbin.com

Shine Cafe is Morro Bay's vegetarian hit. sunshinemorrobay.com

Ruddell's Smokehouse is Cayucos' landmark for smoked fish tacos. smokerjim.com

Blue-corn waffles are sweet or savory at Cayucos' **Hidden Kitchen**. hiddenkitchen-california.com

At Morro Bay State Park, **Bayside Cafe** serves California classics. baysidecafe.com

The Spoon Trade dishes out upscale comfort food in Grover Beach. thespoontrade.com

What to Do

Tour Pescadero's **Harley Farms** and stock up on cheese, soap and more. harleyfarms.com

Forage for ocean vegetables and eat seaweed-enriched ramen on the beach with **Marley Family Seaweeds**. marleyfamilyseaweeds.com

Paddle the bird-filled Morro Bay in a boat from **A Kayak Shack**. morrobaykayakrental.com



Cayucos

Amanecer Eizner (above), co-owner of Hidden Kitchen, serves up a plate of their famous blue corn waffles. Fish tacos more your jam? Head around the corner to Ruddell's Smokehouse (opposite).



Blue Corn Waffles
Rancheros, p.59

ILLUSTRATION BY ANNICKA LAVINE



Smoked Ahi Tacos

ACTIVE: 50 min **TOTAL:** 1 hr 10 min
Overlooking the surf in Cayucos, Ruddell's Smokehouse has been a Central Coast landmark for two decades. When it's time to order, guests choose smoked meat, seafood or black bean patties in taco or sandwich form. We adapted their recipe using an easy technique for smoking on the grill.

TERIYAKI SAUCE

- ¾ cup reduced-sodium tamari or shoyu
- ¾ cup packed brown sugar
- 1 tablespoon sliced fresh ginger
- 2 cloves garlic, crushed and peeled

AIOLI

- 1 small clove garlic, coarsely chopped
- ½ teaspoon salt
- 6 tablespoons mayonnaise
- 1 tablespoon Dijon mustard
- 1½ teaspoons ground cumin

TACOS

- 2 cups wood chips, preferably alder or apple, soaked for 30 minutes
- 1 pound ahi (yellowtail) tuna steaks (1 inch thick)
- 1 teaspoon packed brown sugar
- Pinch of kosher salt
- 1 small carrot, shredded
- 1 small stalk celery, diced
- ½ medium Fuji apple, diced
- 1 scallion, sliced
- 12 6-inch corn or whole-wheat flour tortillas
- 1½ cups shredded romaine lettuce
- 1 medium tomato, halved and sliced

1. To prepare teriyaki sauce: Combine tamari (or shoyu) and ¾ cup brown sugar in a small saucepan. Bring to a simmer over medium heat. Add ginger and crushed garlic; reduce heat to maintain a simmer and cook for 15 minutes. Strain through a fine-mesh sieve into a small bowl. Discard solids. Set aside.

2. To prepare aioli: Mash chopped garlic with ¾ teaspoon salt into a paste in a mortar and pestle or with a fork on a cutting board. Transfer to a medium bowl. Add mayonnaise, mustard and cumin; mix well. Set aside.

3. To prepare tacos: If using a gas grill, add the wood chip packet (see *Tip*) and preheat to high. Then turn off 1 burner and reduce the heat on the remaining 1 to 2 burners to medium. If using a charcoal grill, build a two-zone fire (coals on one side of the grill) and let it burn down to medium heat (about 350°F). Then drain wood chips and add to the coals.

4. Oil the grill rack. Sprinkle fish with brown sugar and salt. Place it on the unlit portion of the grill. Cover and smoke until firm, brushing with half of the teriyaki sauce halfway through, about 20 minutes. (Reserve the rest of the sauce for serving.) Transfer the fish to

a clean cutting board. When cool enough to handle, flake the fish.

5. Meanwhile, combine carrot, celery, apple and scallion in a medium bowl.

6. Oil the grill rack again and cook tortillas until slightly charred, flipping halfway, about 1 minute.

7. Serve the fish with the tortillas, chopped salad, lettuce, tomato, the aioli and the remaining teriyaki sauce.

SERVES 6: 2 tacos each

Cal 423 **Fat** 19g (sat 4g) **Chol** 44mg **Carbs** 45g
Total sugars 14g (added 10g) **Protein** 19g **Fiber** 5g
Sodium 754mg **Potassium** 431mg.

TIP: To make a wood chip packet, fold a 12-by-20-inch piece of heavy-duty foil in half to create a 12-by-10-inch double-thick piece. Drain the wood chips and transfer to the center of the foil. Create a packet by folding the short ends of the foil over the chips and folding the open ends to seal them.





Morro Bay

After kayaking around Morro Bay, sustenance is required! Grab a Crab Louie Salad at Bayside Cafe or a freshly squeezed juice at Shine Cafe. Clark surfs a morning beach break with a view of Morro Rock in Cayucos (opposite).

Crab Louie Salad

ACTIVE: 45 min **TOTAL:** 45 min

TO MAKE AHEAD: Refrigerate dressing (Step 1) for up to 4 days.

At the Bayside Cafe in Morro Bay, this classic West Coast salad is made with Dungeness crab caught in California's coastal waters. Lump crabmeat is a good substitute.

DRESSING

- ½ cup ketchup
- ½ cup mayonnaise
- ¾ cup minced yellow onion
- 1 clove garlic, minced
- 1 tablespoon dill pickle relish
- 2 teaspoons dried dill
- 1 teaspoon prepared horseradish
- 1 teaspoon lemon juice

SALAD

- 8 asparagus spears, trimmed
- 1 medium head green-leaf lettuce, torn
- 2 medium tomatoes, cut into wedges
- 2 hard-boiled eggs, quartered
- 2 stalks celery, sliced
- 1 ripe avocado, sliced
- ½ medium cucumber, sliced
- 2 scallions, sliced
- ½ cup sliced canned pitted black olives, rinsed
- ¾ cup sliced red onion
- 6 ounces cooked crabmeat
- Lemon wedges for serving

1. To prepare dressing: Whisk ketchup, mayonnaise, yellow onion, garlic, relish, dill, horseradish and lemon juice in a medium bowl.

2. To prepare salad: Bring 1 inch of water to a boil in a large pot fitted with a steamer basket. Place a bowl of ice water near the stove. Add asparagus to the pot, cover and steam until tender-crisp, 3 to 5 minutes. Transfer to the ice bath. Drain and pat dry.

3. Place lettuce on a serving platter. Arrange the asparagus, tomatoes, eggs, celery, avocado, cucumber, scallions, olives and red onion on top. Top with crabmeat and dollop with half the dressing (reserve the remaining dressing for another use). Serve with lemon wedges, if desired.

SERVES 4: 2¾ cups salad & 2 Tbsp. dressing each
Cal 325 **Fat** 23g (sat 4g) **Chol** 140mg **Carbs** 19g
Total sugars 8g (added 3g) **Protein** 15g **Fiber** 7g
Sodium 603mg **Potassium** 953mg.

Blue Corn Waffles Rancheros

ACTIVE: 1 hr **TOTAL:** 1 hr

TO MAKE AHEAD: Refrigerate aioli (Step 1) and tomatillo salsa (Step 2) for up to 4 days.

EQUIPMENT: Waffle iron

One of the specialties at Hidden Kitchen in Cayucos is the blue corn waffles. They're served up in nine savory and sweet ways. The owners wouldn't part with the recipe, but this homage to the rancheros-like "Cayucos Cowboy" is pretty tasty. (Photo: page 56.)

CHIPOTLE AIOLI

- 1 large egg yolk, pasteurized if desired
- ¼ cup chipotle peppers in adobo
- 1 teaspoon lemon juice
- 1 small clove garlic, coarsely chopped
- ¼ cup avocado oil
- ½ teaspoon salt

TOMATILLO SALSA

- 8 ounces tomatillos, husks removed
- ½ large onion, cut into thick slices
- ½ jalapeño pepper, seeded, if desired
- 1 clove garlic, peeled
- 1 tablespoon chopped fresh cilantro
- ½ teaspoon salt

WAFFLES & TOPPING

- 1½ cups blue cornmeal
- ½ cup masa harina
- 2 teaspoons baking powder
- ¾ teaspoon salt
- 1 cup low-fat milk
- 3 tablespoons butter, melted
- 1½ teaspoons maple syrup
- 5 large eggs, divided
- 1 tablespoon avocado oil
- 1 15-ounce can no-salt-added black beans, rinsed and warmed
- Sliced avocado, lime wedges & fresh cilantro for serving

1. To prepare aioli: Combine egg yolk, chipotles, lemon juice and chopped garlic in a food processor. Puree until smooth. With the motor running, drizzle in ¼ cup oil. Season with ½ teaspoon salt. Refrigerate until ready to use.

2. To prepare tomatillo salsa: Preheat broiler to high. Place tomatillos, onion, jalapeño and garlic in a single layer on a rimmed baking sheet. Broil, turning the vegetables occasionally, until blistered and soft, about 10 minutes. Let cool for 10 minutes. Transfer to a food processor along with cilantro and ½ teaspoon salt. Pulse to a slightly chunky consistency.

3. To prepare waffles: Place a baking sheet in the oven; preheat to 200°F. Whisk cornmeal, masa harina, baking powder and salt in large bowl. Whisk milk, butter, maple syrup and 1 egg in a medium bowl. Whisk the wet ingredients into the dry ingredients until smooth. Let the batter rest for 5 minutes to thicken.

4. Coat a waffle iron with cooking spray and preheat. Spoon in enough batter to cover ¾ of the surface (about ¾ cup for an 8-by-8-inch waffle iron). Cook until the waffle is crisp and golden brown, 2 to 4 minutes. Transfer the waffle to the baking sheet in the oven. Repeat with the remaining batter.

5. Heat oil in a large nonstick skillet over medium heat. Crack in the remaining 4 eggs and cook to desired doneness, 1½ to 2 minutes for a runny yolk and 3½ to 4 minutes for a firmer yolk.

6. Top the waffles with the eggs, aioli, salsa and beans. Serve with avocado, lime wedges and cilantro, if desired.

SERVES 4: 1 waffle, 1 egg, ½ cup black beans, 2 Tbsp. aioli & ¼ cup salsa each
Cal 706 **Fat** 38g (sat 10g) **Chol** 305mg **Carbs** 69g
Total sugars 8g (added 2g) **Protein** 23g **Fiber** 12g
Sodium 676mg **Potassium** 612mg.



Pescadero

After saying hello to the goats at Harley Farms (below), grab a round of their petal-adorned chèvre to enjoy later. Then have a bite at local landmark Duarte's Tavern. Tim Duarte (right) is the fourth generation to run the restaurant, turning produce from local farms and the garden behind the restaurant into delicious meals (they still grow varieties of rhubarb and pole beans that founder Frank Duarte brought from the Azores).



Cream of Artichoke Soup

ACTIVE: 1 hr TOTAL: 2 hrs 10 min

TO MAKE AHEAD: Refrigerate for up to 3 days. *Perhaps the vegetable that defines the Central Coast most is the artichoke. Indeed, the town of Castroville is nicknamed the Artichoke Center of the World. Duarte's Tavern in Pescadero has been serving patrons since 1894. One of its specialties? This soup that's all about the thistle.*

- 2 lemons, halved
- 5 pounds fresh artichokes (6-8 large)
- 6 cups no-chicken or low-sodium chicken broth, divided
- 2 cloves garlic, coarsely chopped
- 1 tablespoon butter
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground pepper

1. Squeeze the juice from 3 lemon halves into a large bowl of cold water and add the rinds; keep the remaining lemon half handy. Discard the outer leaves of an artichoke, snapping them off at the base until you reach the pale yellow leaves with darker green tops. Slice off the green tops to reveal the fuzzy choke in the center (if you don't see it on the first cut, cut a little lower until it is visible). With a melon baller or grapefruit spoon, remove the

choke. Rub the top of the exposed heart with the lemon half. Using a paring knife, trim any woody or brown part of the stem and then peel the remaining stem. Trim around the base of the artichoke to remove any fibrous green portions. Rub with the lemon half and drop the artichoke heart into the lemon water. Repeat with the remaining artichokes (you should have 12 to 14 ounces of artichoke hearts).

2. Drain the artichoke hearts and transfer to a large pot. Add broth and bring to a boil. Reduce heat to maintain a lively simmer, cover and cook until the artichokes are tender, about 5 minutes.

3. Transfer the artichokes and 3 cups of the hot broth to a blender. Add garlic and blend until smooth (use caution when blending hot liquids). Return the mixture to the pot with the remaining hot broth. Add butter and return to a boil. Reduce heat to medium-low and simmer for 1 hour to concentrate the flavors.

4. Mix cornstarch and water in a small bowl; gradually whisk into the soup and cook, stirring, until the soup bubbles and thickens, about 1 minute. Stir in cream and season with salt and pepper; heat through.

SERVES 6: $\frac{3}{4}$ cup each

Cal 188 Fat 9g (sat 6g) Chol 28mg Carbs 24g Total sugars 3g (added 0g) Protein 6g Fiber 8g Sodium 483mg Potassium 585mg.



Sip the Central Coast

Lots of young, innovative, earth-friendly vintners are making a delicious go of it on the Central Coast.

Margins Skin-Fermented Chenin Blanc 2020 (\$26)

Mexican American winemaker Megan Lepe to experience the honeyed, Meyer lemon panache of this refreshing white.

Lepe Cellars Zinfandel 2019 (\$30)

Book a tasting with Santa Cruz's Miguel Lepe to experience the honeyed, Meyer lemon panache of this cherry-rich yet mineral-driven red.

Lady of the Sunshine

Coquelicot Vineyards

Sauvignon Blanc 2020 (\$28)

Hit the San Luis Obispo tasting room to score this racy, briny, lime-zesty white. "I call it my margarita wine," says producer Gina Giugni (above).

Scar of the Sea Vino de Los

Ranchos Pinot Noir 2019 (\$28)

Gina also makes wine with her husband, Mikey, under this label. The pinot bursts with red currants, mushrooms and smoke.

Stirm Wirz Vineyard

Old Vine Riesling 2018 (\$28)

Made from grapes grown on dry-farmed bush vines, this white has a heady tropical nose, weighty body and snappy acidity.

Kitā Wines Šuqšay 2016 (\$75)

Lompoc's Tara Gomez makes this unusual sparkling roussanne, a nutty, creamy wine with a finish reflecting its name, which means "it's bright" in the language of her tribe of Chumash Indians.

Dad's Mushroom Sandwich

ACTIVE: 55 min **TOTAL:** 5 hrs

TO MAKE AHEAD: Refrigerate pickled onion (Step 1) for up to 1 week.

Using ghee to cook the components of this sandwich imparts a nutty flavor you wouldn't get by using butter. (Photo: page 54.)

PICKLED ONION

- 1½ tablespoons crushed red pepper
- 1 tablespoon whole black peppercorns
- 1 clove garlic, smashed and peeled
- 1 bay leaf
- 1 cup white balsamic vinegar
- 1 cup granulated sugar
- 1 medium red onion, thinly sliced

SANDWICH

- 3 tablespoons mayonnaise
- 1 tablespoon spicy brown mustard
- 1 teaspoon vegetarian Worcestershire sauce
- 5 tablespoons ghee, divided
- 8 slices whole-wheat bread
- 14 ounces maitake mushrooms
- ¼ teaspoon ground pepper
- ⅓ teaspoon salt
- 4 slices sharp Cheddar cheese
- 4 large eggs
- 8 lettuce leaves, preferably red oak

1. To prepare pickled onion: Toast crushed red pepper, peppercorns, garlic and bay leaf in a medium saucepan over medium-low heat until fragrant, 1 to 3 minutes. Add vinegar; bring to a boil over medium-high heat. Add sugar and stir until dissolved. Place onion in a medium non-reactive bowl and pour the hot liquid over it. Let cool to room temperature, about 1 hour. Cover and refrigerate for 4 hours and up to 1 week.

2. To prepare sandwich: Combine mayonnaise, mustard and Worcestershire in a small bowl.

3. Heat 1 tablespoon ghee in a large nonstick skillet over medium-high heat. Add 2 to 3 bread slices and cook until browned on one side only, 1 to 2 minutes, adjusting heat as necessary. Transfer to a plate. Repeat 2 more times with 2 tablespoons ghee and the remaining bread.

4. Add mushrooms, pepper, salt and 1 tablespoon ghee to the pan. Cook, without stirring, until browned and crisp, 2 to 3 minutes. Flip the mushrooms and press with a spatula to flatten. Top with cheese and cook until it is melted, about 3 minutes more. Transfer to a plate.

5. Add the remaining 1 tablespoon ghee to the pan over medium heat. Crack eggs into the pan, cover and cook to desired doneness, 2 to 4 minutes.

6. Spread the sauce on the untoasted sides of the bread. Layer the pickled onion, mushrooms, eggs and lettuce between the bread slices.

SERVES 4: 1 sandwich each

Cal 623 **Fat** 38g (sat 17g) **Chol** 252mg **Carbs** 51g
Total sugars 21g (added 13g) **Protein** 21g **Fiber** 7g
Sodium 674mg **Potassium** 536mg.

Earl Grey Icebox Pie

ACTIVE: 25 min **TOTAL:** 4 hrs 25 min

TO MAKE AHEAD: Freeze for up to 4 days.

EQUIPMENT: 9-inch pie pan

This elegant icebox pie is in the rotation of popular desserts at Dad's Luncheonette in Half Moon Bay. If you don't have loose tea, use the contents of 15 tea bags. Clark keeps the tea leaves in the custard, which gives the filling a bit of texture—you can strain it if you prefer. Finish with a dollop of whipped cream.

- 1 cup graham cracker crumbs
- ¼ cup granulated sugar plus ⅔ cup, divided
- ⅓ cup unsalted butter, melted
- 1⅓ cups low-fat milk
- ½ cup heavy cream
- ⅓ cup loose Earl Grey tea leaves
- 3 tablespoons cornstarch
- 3 large eggs
- Pinch of salt
- 3 ounces white chocolate, coarsely chopped

1. Mix graham cracker crumbs and ¼ cup sugar in a large bowl. Add melted butter and stir until

evenly coated. Press the mixture evenly into a 9-inch pie pan. Refrigerate.

2. Combine milk, cream and tea leaves in a medium saucepan. Bring to a boil over medium-high heat. Remove from heat, cover and let steep for 10 minutes. (If desired, strain to remove the leaves and return the milk mixture to the pan.)

3. Mix cornstarch and the remaining ⅔ cup sugar in a large bowl. Whisk eggs and salt in a medium bowl. Whisk the eggs into the cornstarch mixture. While whisking, add one-third of the hot milk. Scrape the egg mixture back into the pan with the remaining hot milk.

4. Cook over medium heat, whisking constantly, until the custard is steaming and thick enough to coat the back of a spoon. Remove from heat. Add white chocolate and whisk until smooth. Pour into the prepared pie crust. Cover and freeze until set, about 3 hours.

5. Let the pie stand at room temperature for about 5 minutes before cutting.

SERVES 10: 1 slice each

Cal 303 **Fat** 16g (sat 9g) **Chol** 89mg **Carbs** 36g
Total sugars 28g (added 18g) **Protein** 5g **Fiber** 0g
Sodium 112mg **Potassium** 137mg. 🍵

