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Ryan Maloney has over twenty five years experience in the spirits industry. He has appeared in and on the cover of several international whisk(e)y and trade publications. He is the "go to" guy for all things alcohol related for the Phantom Gourmet T.V. and radio show. He has done consulting work for major players in the beverage field. He is the founder of The Loch & K(e)y Society and the creator of www.lochandkey.com a forum based whisk(e)y website. However, Ryan is most recognized as the owner of Julio's Liquors in Westborough MA, where amongst other accolades he has been twice awarded "Retailer of the Year".

Whisk(e)y *and the* Sea(food)

Traditionally, the fresh catches New England has to offer wouldn't be paired with Whisk(e)y and that's just missing the boat. Whisk(e)y has a long maritime tradition, so when I was told Foodies' summer issue would be focused on seafood, I was delighted.

Whether it's at the picnic table or on the beach where the local ocean fare is being served, whisk(e)y definitely has its place. Instead of cracking open a light beer this summer, try some of my favorite pairings.



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Bourbon with Grilled Bacon-Wrapped Shrimp

When I travel to Kentucky, my companions and I always joke about not ordering seafood in a landlocked state. However, I do love the bacon. (In fact, one of my life's truths is "Everything is better with bacon.")

The combination of bacon, butter-coated shrimp and the vanilla of a single barrel bourbon is perfect. I like Eagle Rare 10-year on ice for this pairing.

Oysters and Talisker 18-year Single Malt

The one is from Brad Jarvis and we mention this pairing every time we talk about whisk(e)y, the ocean, sailing, trips, food, the weather, the price of tea in China...

Brad pours small drops of the whisky onto fresh-shucked oysters and that's it. This whisky has a sweet smokiness that compliments the brininess of the oysters, making this combo not just easy to prepare, but fantastic.

Cedar Planked Salmon with Glen Garioch 1797 Founders Reserve

A good friend of mine, Jay Scenti, told me about this classic pairing. Glen Garioch, pronounced Glen Geery, is a traditionally styled Highland malt. You need one to stand up to the bolder salmon flavors and this whisky fits the bill. With hints of green apple and a citrus finish, it helps cut the oil of the fish.

Steamed Maine Lobster with Ardbeg 10-year Islay Single Malt

Whoever created this last pairing is a bit of a mystery. I do know that it originated in Maine at a good friend's house. The rest is a bit hazy. This pairing calls for a half-cup of whisky—a quarter-cup for the steam water and the rest for the chef (hence the hazy). In this case, the whisky is an untamed Islay with a good amount of smoke and almost medicinal iodine quality to it. It might not sound great, but trust me, it is. The rich lobster meat plays very well to the more earthy flavors of the whisky.

With these amazing pairings in your repertoire, now you can enjoy some whisk(e)y with your seafood all summer long. **F**

