18 The Beach House Pantry Staples to Stock
Chef Barton Seaver throws open his cabinet doors to reveal these beach house essentials.

Canned Fire-Roasted Tomatoes
“I keep cans of Hunt’s fire-roasted diced tomatoes on hand for quick sauces, slow-braised ratatouilles, and hearty vinaigrettes.”

Allspice & Black Pepper
“This combination, when ground fresh together, gives foods a floral hint of the exotic.”

Canned Tuna
“There was never a more simple lunch than a can of quality U.S. Albacore tuna—like Henry & Lisa Lovejoy’s Ecotuna—tuna eaten straight from the can with a healthy dose of hot sauce.”

Panera Mix
“It sure is awful nice to treat yourself to something in the morning.”

Hot Sauce
“When I want the rich flavor of chilies, Tapatio is my go-to—a traditional red hot sauce.”

Mustard
“Mustard is the secret to a great slaw.”

Minted Anchovies
“You may think you don’t love anchovies, but when sautéed with olive oil and fresh vegetables, their individual personality disappears into an incredibly satisfying and complex flavor.”

Pepper Sauce
“For most dishes, I use Texas Pete sauce. Its acidity complements delicate seafood better than a highly flavored sauce.”

How To
SHUCK AN OYSTER

Step One
Scrub the oysters and chill over ice.

Step Two
Wrap a kitchen towel around your nondominant hand and hold the oyster with the curved side down and the hinge (the part connecting the top and bottom shells) toward you. With the other hand, carefully slide an oyster knife into the hinge and twist it to pop open the shell.

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