



ROAD THRILL

CAMBRIDGE FOODIE'S DREAM LINKS LOVE OF BIKES, BITES



STAFF PHOTOS BY TED FITZGERALD

RECIPE FOR ADVENTURE: Computer programmer Seth Diamond wants to stir together his chef's training, experience on a cooking show and motorcycle collection in a tasty new reality show he's calling 'Food Biker.'

By DAN O'BRIEN

Live to ride, ride to live — but don't forget the food. Seth Diamond of East Cambridge wants to reach out to other biker foodies, hopefully in the form of a TV show. "Chefs want to tell their stories, but I've got a very different perspective than a guy off the street," said the 40-year-old motorcycle enthusiast turned certified cook. Diamond's shopping around a reality show in which he would cruise the country on one of his BMW bikes, taking in great restaurants along the way.

Diamond, whose full-time gig is programming computers, is a former intern of the PBS cooking show "Simply Ming." "I don't want it to be fluff," he said of the show he's tentatively calling "Food Biker," "but I don't want it to be dry." His biggest beef with food shows is how they gloss over what it takes to perfect a dish. By focusing on even a small number of a chef's techniques, Diamond says, it will enhance the food quality. "The recipe is important, but technique is paramount," he said. "A lot of people really want to see how these guys are doing it — how the pros

EASY RIDER: Seth Diamond shows off his BMW motorcycle that helped inspire 'Food Biker.'

are doing it." Diamond got the idea for the show after going to Florida in 2008 to buy a new motorcycle, a 2002 BMW R1200C Phoenix that he named "Ellabelle." He rode it back to Massachusetts, stopping at myriad diners along the way. "It was a life-changing experience," he said. "That's what got the wheels turning for me." Back in the Bay State, he took courses at Le Cordon Bleu, becoming certified in culinary arts and applied sciences. A year later, Diamond was at it again, touring the country on his motorcycle and getting chefs to let him cook as a guest in their kitchens. "This is my small way of showing the best of what America could be," he said.

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FAST FOOD
Kerry J. Byrne

Tailgate treat

Chris Schlesinger might be Boston's best source of killer tailgate recipes, especially this weekend with the Baltimore Ravens in town to play the Patriots for the right to go to the Super Bowl. Schlesinger is the chef behind East Coast Grill & Raw Bar, a local dining landmark, and the author of such books as "The Thrill of the Grill." Most importantly, he's a big football fan and a world-class tailgater who grew up on Chesapeake Bay. "Johnny Unitas (of the old Baltimore Colts) was my favorite player," Schlesinger said. He welcomed me into the East Coast kitchen last year to demonstrate the secrets of one of his favorite tailgate dishes: Baltimore-style Old Bay grilled shrimp served with a very simple but tasty barbecue sauce. You even grill the lemon

used to flavor the sauce which, Schlesinger admits, adds "more razzle-dazzle" than flavor when you're showing off for friends.

CHRIS SCHLESINGER'S BALTIMORE-STYLE OLD BAY GRILLED SHRIMP
12 large shrimp, with tails on

- 1 stick of butter
 - 2 T. Old Bay
 - 2 lemon quarters
 - Tabasco sauce or favorite hot sauce, to taste
 - 2 T. fresh parsley, chopped
- Heat grill to medium-high. Put butter in medium-sized metal bowl and melt on grill. Place shrimp on three or four skewers and rest on a plate. Pour about one quarter of melted butter over shrimp, coating both sides. Set butter aside, keeping warm. Sprinkle shrimp generously on both sides with Old Bay. Grill shrimp until well seared, about 3 to 4 minutes per side, flipping just once. Grill lemon quarters on both fleshy sides until well marked. Add Tabasco

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