

Fast Food: Canary flies in JP and more...

By Kerry J. Byrne / Fast Food
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Canary flies in JP

Canary Square is slated to open this week in the Jamaica Plain space formerly occupied by The Alchemist. It offers the neighborhood “something a little more serious than a gastro-pub,” owner Jim Cochener said.

Chef Marco Suarez’s menu is unified by fun flavors and manageable prices (all dishes are \$20 or less). There are international bites (curried mussels with coconut, scallions, ginger), comfort food favorites (Guinness beef barley stew) and even a cheeky taste of the Middle American state fair (deep-fried Twinkies).

The restaurant’s centerpiece is a wood-fired grill for burgers and chops. Fans of The Alchemist will notice a much larger bar that seats 30.

“We try to build restaurants that fit the neighborhood,” said Cochener, who also owns Common Ground in Allston and Coda in the South End. “We want Canary Square to be a perfect JP place.”

CANARY SQUARE FINES HERBES DEVILED EGGS

6 hard-boiled eggs, peeled and cut lengthwise
1/4 c. mayonnaise or aioli
1 t. Dijon mustard
1 t. blended Mediterranean-style fines herbes, chopped very fine
3 dashes favorite hot sauce
1/8 t. salt
1/4 t. ground black pepper
1 t. chives, chopped fine
Dash of paprika or chili powder

Remove yolks from egg whites and mash them with a fork in a small bowl. Add mayonnaise, mustard, herbs, hot sauce and salt and pepper. Mix thoroughly. Fill the empty egg whites with the yolk mixture. Garnish lightly with chives and paprika. Cover carefully with plastic wrap and refrigerate for up to one day. Serves 6.

(Canary Square, 435 South Huntington Ave., Jamaica Plain, 617-524-2500, canarysquare.com.)