



OREGON BOUNTY

# WANDERFEAST



## KITCHEN COMPANION

10 chefs, 10 tastes they're crazy about  
(and the recipes to prove it)



# CHANTERELLE RAGOUT

Leather Storrs  
Noble Rot  
Portland, Oregon

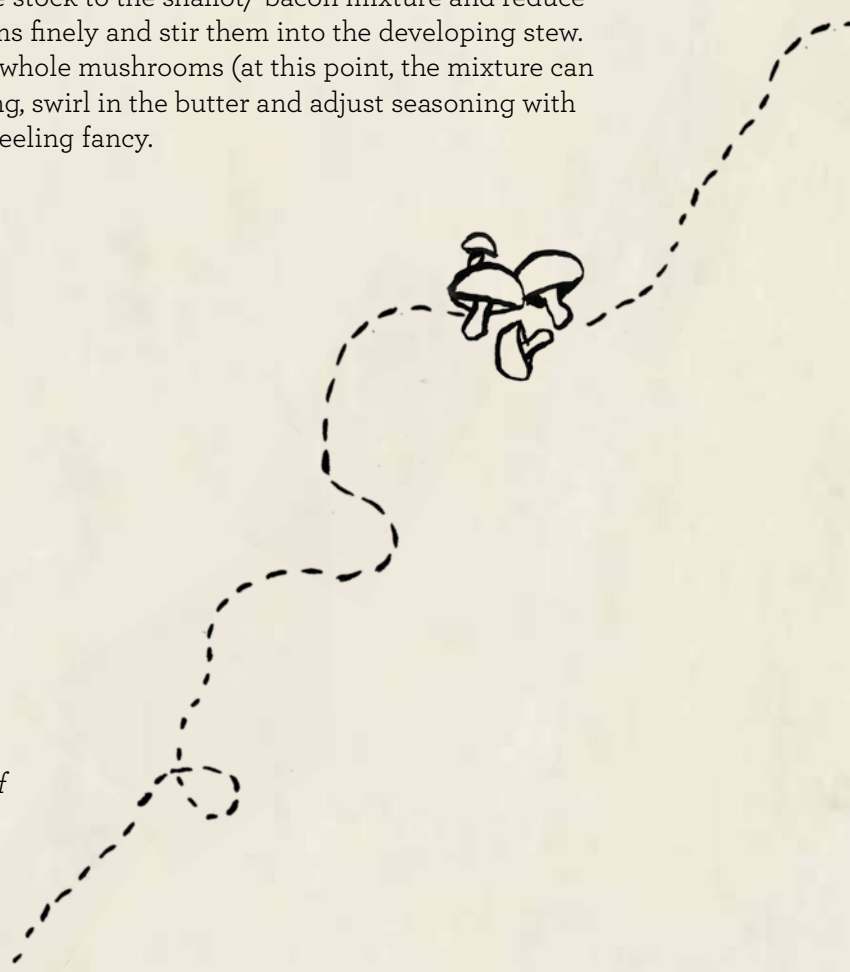
This dish is versatile. At Noble Rot we serve it under potato gnocchi and as a sauce for pasta. It would be a superb garnish for chicken or pork, or mixed with some roasted potatoes and arugula in a warm salad.

6 shallots, diced  
2 pounds chanterelles, scrupulously clean  
2 strips of bacon, small dice  
2 cups meat stock (or 4 cups of low sodium chicken broth, reduced to 2 cups)  
1 tablespoon chopped, fresh thyme  
2 tablespoons butter  
3 tablespoons olive oil  
2 tablespoons sherry vinegar  
1 cup red wine  
salt and pepper



Preheat your oven to 450 degrees. Sauté the bacon and shallots with the thyme until golden brown (10-15 minutes). Meanwhile, toss the chanterelles with the olive oil and a little salt and pepper; spread the mushrooms on a sheet pan and roast for 15 minutes. Add the wine and vinegar to the shallot mixture and reduce to a syrupy consistency. Add the stock to the shallot/ bacon mixture and reduce in half over medium heat. Chop 1/3 of the mushrooms finely and stir them into the developing stew. Cook for 4 minutes, turn off the heat and fold in the whole mushrooms (at this point, the mixture can be refrigerated for up to a week). Right before serving, swirl in the butter and adjust seasoning with salt and pepper and some chopped chives if you're feeling fancy.

*Trek into a forest in search of Chanterelles with chef Leather Storrs and learn more about Oregon wild mushrooms at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).*



# THE CONESTOGA

**Columbine Quillen, mixologist**  
**The Blacksmith**  
**Bend, Oregon**

The Conestoga can be made entirely from ingredients that grow in Eastern Oregon (except for the whiskey, but you can use an Oregon-made whiskey like House Spirits). To make this drink, first you must make a “vermouth” and some bitters.



## **Malheur Forest Vermouth:**

2 ounces of Oregon whiskey  
1 - 5 strawberries (If you are using wild alpine strawberries, they are small so you will need three to five. If you are using store-bought, one or two should do the trick.)  
15 huckleberries  
2 teaspoons of honey  
2 ounces of white wine

Allow the strawberries and huckleberries to soak in the whiskey for three days in the refrigerator. After three days, strain the fruit pulp from the spirit. Add the honey and white wine.

## **Painted Hills Bitters:**

4 ounces of Oregon whiskey  
10 juniper berries  
25 juniper pine needles  
1 teaspoon wild sage leaves  
The white innards from one purple thistle

Allow the ingredients to steep together for three weeks. You do not need to refrigerate. After three weeks, strain the liquid from the solids and you will have delightful bitters.

## **The Conestoga:**

Combine in a large glass of ice:

2 ounces of Oregon whiskey  
¼ ounce of Malheur Forest Vermouth  
3 dashes of Painted Hills Bitters

Stir and strain into glass, garnishing with your favorite garden flower.



Go foraging for botanicals on the Oregon Trail with mixologist Columbine Quillen and learn more about Oregon artisan spirits at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).

# POTATO CRUSTED STEELHEAD

**Philippe Boulot**  
**The Heathman Restaurant**  
**Multnomah Athletic Club**  
**Portland, Oregon**

Serves 4

## Leek Compote:

2 bunches young leeks  
¼ pound whole butter  
salt and freshly ground black pepper

Remove outer leaves of leeks. Wash and slice diagonally, 1" apart. Melt butter in saucepan on medium heat. Add leeks, salt and pepper.

Cook slowly, lowering heat if necessary so as not to burn, until the leeks are soft. A small amount of water may be added if the compote begins to dry and leeks are not yet soft. Can be made in advance and reheated just before serving.

## Beurre Fondu:

2 cups red wine	2 teaspoons heavy cream
¼ cup Port	1-1¼ pounds whole, unsalted butter – room temperature
2 bay leaves	salt and freshly ground black pepper
12 whole black peppercorns	

Add red wine, port, bay leaves and peppercorns to a saucepan and reduce to ½ cup liquid. Add heavy cream, bring to a boil and cook for 1 minute. Lower heat to simmer. Add butter, whisking to incorporate, 2-3 tablespoons at a time. Adjust seasoning; strain. Set aside and keep warm.

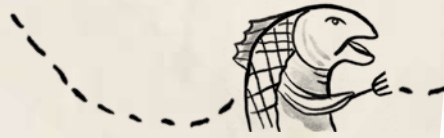
## Steelhead:

4 - 6 ounce filets, bones removed  
4 Yukon Gold potatoes  
1 cup clarified butter, warm  
salt and pepper  
1 pound Chanterelle mushrooms, cleaned and dry

Preheat oven to 375 degrees. Peel and fine julienne the potatoes on a mandolin. Drizzle clarified butter on potatoes, toss to coat. Season with salt and pepper.

Season steelhead filets with salt and pepper. On medium to medium-high heat, add 1 tablespoon clarified butter to a non-stick medium sauté pan. Cover bottom of pan with potatoes. Place steelhead, flesh side down, on the potatoes. Add more potatoes to the exposed side of the fish. Cook until the potatoes begin to crust and are golden brown. With plastic spatula, flip potato and steelhead. Cook a few more minutes. Remove and place on well-oiled sheet tray. Finish cooking in the oven.

While steelhead is in oven, sauté chanterelles on high heat in 2 tablespoons olive oil. Season with salt and pepper. Place warm leek compote in center of a plate. Top with steelhead. Drizzle Beurre Fondu around the compote and place mushrooms on top.



*Wade into a wild and scenic river with chef Philippe Boulot and learn more about Oregon steelhead at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).*

# PEAR CHUTNEY

**Kathy Watson and Nathan Morgan**  
**Nora's Table, Hood River**

Serve with pork, lamb or seafood

2 tablespoons vegetable oil  
1 cinnamon stick  
1 teaspoon fennel seed  
1 teaspoon brown mustard seed  
1 teaspoon cumin seed  
6 whole cardamom pods  
1 medium yellow onion, diced small  
1 teaspoon minced ginger  
1 teaspoon minced garlic  
½ seeded and minced Serrano chili  
½ cup brown sugar  
½ cup granulated white sugar  
½ teaspoon turmeric  
½ teaspoon cayenne pepper  
¼ cup muscatel or apple cider vinegar  
4 rice Oregon pears, peeled and diced  
Pinch of salt

Toss the brown and white sugar with the turmeric and cayenne. Set aside. In a two-quart sauce pan, add the vegetable oil, and set on high heat. When the pan is hot and the oil begins to shimmer, add the cinnamon stick, fennel seed, brown mustard seed, cumin seed and cardamom. Let the spices sizzle one minute and add the onions, stirring for two minutes until the onions become translucent. Add the ginger, garlic and Serrano and stir frequently for two to three minutes. Stir in the sugar mixture, stirring almost continuously until incorporated and the sugars have begun to melt. Add the vinegar, stirring again frequently until the mixture has melted, reduced and become very syrupy. Add the pears and a pinch of salt, and turn heat to a simmer. Simmer for about 30 minutes, stirring frequently, being careful not to let the mixture stick and burn. Remove from the heat and store in the refrigerator for up to a week.



*Pick heirloom pears with chef Kathy Watson and learn more about Oregon fall fruits at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).*

# HAZELNUT CINNAMON SHORTBREAD

**Elizabeth Beekley**  
**Two Tarts Bakery**  
**Portland, Oregon**

2 cups all purpose flour  
1/4 cup fine rice flour  
1/4 teaspoon salt  
1/4 cup whole roasted hazelnuts  
1/2 teaspoon cinnamon  
8 ounces (2 sticks) unsalted butter



Preheat oven to 300 degrees. Ready a 10" cake pan with removable bottom, and one sheet pan lined with parchment paper.

Place dry ingredients into the work bowl of a food processor. Cut the cold butter into small 1" cubes and add to the work bowl. Process by pulsing until the mixture comes together into a sandy mass. Turn the dough out of the work bowl into the cake pan. Press the mixture evenly and firmly into the bottom of the pan. Bake in preheated oven for 12-15 minutes, or until the dough begins to lightly color. Remove the pan and carefully invert the partially baked shortbread onto the parchment-lined sheet pan so that the bottom of the round is now facing up. Using a sharp chef's knife, mark the round into 16 triangles. Return the shortbread to the oven and bake until golden, approximately another 12-15 minutes. Cool completely before breaking into triangles.



Stop by a hazelnut orchard with baker Elizabeth Beekley and learn more about Oregon nuts at [TravelOregon.com/bounty](https://TravelOregon.com/bounty).

# FETTUCCINE WITH FROMAGE BLANC

Cathy Whims  
Nostrana Restaurant  
Portland, Oregon

Serves 6

The day before:

2 cups fromage blanc or cultured cream cheese

If fromage blanc is loose in texture, take a long piece of cheesecloth and fold into fourths. Spoon fromage blanc into its center and tie up bundle to a long wooden spoon. Suspend across a large bowl and refrigerate for 8 hours or overnight. The fromage blanc will drain and become quite thick. Remove from the cheesecloth and bring to room temperature.

5 tablespoons extra virgin olive oil  
3 large spring onions thinly sliced, or substitute scallions  
Sea salt  
1 pound fettuccine  
1 cup grated pecorino romano  
¼ cup finely chopped or snipped chives  
More extra virgin olive oil to garnish

Heat olive oil in a large skillet. Add onions, toss well and reduce heat to medium-low and cook, stirring often until onions are creamy and barely golden. This will take 15-20 minutes. Turn heat to low if onions darken too quickly.

Meanwhile bring a 6-quart pot filled with water to a boil. Season with sea salt (there should be enough salt that the water tastes like sea water). Drop in pasta. Cook until just al dente. Remove pasta from heat and strain, reserving the pasta water. Place drained fromage blanc in large bowl with ½ cup hot pasta water. Whisk together. Pour pasta into bowl and toss well. Serve pasta in warm bowls. Spoon sautéed onions on top, sprinkle with pecorino cheese, and top with chives and a generous amount of freshly ground pepper.



*Milk a cow to make fromage blanc with chef Cathy Whims and learn more about Oregon artisan cheese at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).*

# DUNGENESS CRAB CAKES

**John Newman**  
**Newmans at 988**  
**Cannon Beach, Oregon**

Serves two as a main course or four as an appetizer.

## Crab Cakes:

½ pound cooked Dungeness crabmeat  
2 ounces shelled, tailed, and deveined prawn or shrimp meat  
2 ounces fresh scallops  
4 tablespoons heavy cream  
Juice of ½ lemon  
¼ cup chopped chives  
¼ cup chopped fresh parsley  
Salt and freshly ground black pepper to taste

## Balsamic Syrup:

1 cup balsamic vinegar  
Salt and freshly ground black pepper to taste  
Fresh chopped chives for garnish

**Crab Cake Mixture:** Pick through cooked crabmeat and remove shells. Set aside. In a food processor, combine prawns, scallops, cream, lemon juice and salt and pepper to taste. Puree until smooth. Transfer the mixture to a mixing bowl and gently fold in crabmeat, chives and parsley. Cover with plastic wrap and chill until needed.

**Lemon Aioli:** In a mixing bowl, whisk egg yolks until thick and lemon colored. Whisk in lemon juice, garlic and mustard, mixing well. Gradually add olive oil, mixing steadily, until it is incorporated. If the mixture is too thick, substitute a bit of water for the oil. Season to taste with salt and pepper. Cover and store in the refrigerator until needed.

**Balsamic Syrup:** Pour 1 cup Balsamic vinegar into a saucepan. Bring to a boil and simmer rapidly until reduced to the consistency of maple syrup.

**To complete the crab cakes:** Heat 2 Tablespoons of olive oil or butter in a large skillet over medium-high heat. Form 1/4-cup portions of crab mixture into small patties, about ½ -inch thick. Fry the cakes on both sides until golden brown, about 4 minutes per side. Arrange hot crab cakes on a plate and sprinkle with chopped chives. Drizzle a touch of Balsamic Syrup around the edges and serve with Lemon Aioli on the side. Enjoy!



**Lemon Aioli:** Makes about ¾ cup  
2 egg yolks  
Juice of ½ a lemon  
1 garlic clove, minced  
1 teaspoon Dijon mustard  
½ cup olive oil  
Water if needed

Head out on a pier to catch Dungeness crab with chef John Newman and learn more about Oregon shellfish at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).

# DINNER AND A MOVIE

**Tim Keller**

**The Carriage House at Nunan Estate  
Jacksonville, Oregon**

In this dish, the wine is your favorite film, and if you are going to the movies, you have to have popcorn. I use Southern Oregon wines and cheese from my favorite producers, but you can substitute your own high-quality local ingredients

Serves 4

$\frac{1}{3}$  cup + 2 tablespoons Cowhorn Spiral 36 (a white Rhone-style blend)  
 $\frac{1}{3}$  cup + 2 tablespoons Valley View Tempranillo (a full-bodied Spanish-style red)  
 $\frac{1}{3}$  cup + 2 tablespoons Pinot noir  
3 teaspoons Agar-Agar\*  
 $\frac{3}{4}$  teaspoon sugar

$\frac{1}{3}$  cup Pholia Farms goat cheese

$\frac{1}{4}$  cup Pinot noir

1 teaspoon Agar-Agar powder

2 tablespoons grated parmesan cheese

$\frac{1}{4}$  cup popped popcorn

$\frac{1}{4}$  cup pine nuts, roasted

In three separate small pans, combine the first three wines, 1 teaspoons of agar, and  $\frac{1}{4}$  teaspoon of sugar. Over medium heat, heat each pan, whisking frequently until sugar and agar are thoroughly dissolved. Do not boil. Once incorporated, pour the mixtures separately onto acetate baking liners, creating sheets  $\frac{1}{8}$ -inch thick. When cool, cut into  $\frac{1}{2}$ -inch strips and set aside at room temperature.

Shape goat cheese into  $\frac{1}{2}$ -inch cubes. Place one cube of goat cheese on one of the agar gelatin strips and roll. Repeat until all cubes are complete, rotating to create three different versions of the agar/cheese squares.

In a small non-stick pan over medium heat, warm parmesan cheese until just melted. Sprinkle popcorn over cheese, pressing slightly to adhere popcorn to the cheese. Remove from pan and allow to cool. Cut cheese/popcorn sheet into small squares.

For the sauce, bring  $\frac{1}{4}$  cup of Pinot noir and 1 teaspoon agar to a simmer, stirring frequently until thoroughly dissolved. Remove from heat and cool. Whisk the sauce until smooth.

On small plates, arrange one each of the agar/cheese cubes, place parmesan popcorn in between and drizzle with sauce. You can garnish this dish with lots of fun things; I like to use sliced apples and green tomato, roasted pine nuts, a sprig of tarragon, and sunflower pedals.

*\*Agar is a gelatin commonly used in baking. It can be found in powdered form at specialty food stores and Asian markets, or you can purchase it online.*



Visit the vineyards at harvest time with chef Tim Keller and learn more about Oregon wines at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).

# BUNUELOS DE CHORIZO

Eli Cairo  
Olympic Provisions  
Portland, Oregon

Everyone should know how to make chorizo donuts, especially with Olympic Provisions' chorizo.

1 chorizo link, dice small\* (about 1/4 lb.)  
2 tablespoons olive oil  
1 cup flour  
3 eggs  
1 bunch chopped scallions  
piment d'Espelette\*  
salt  
3 cups vegetable oil for frying  
1 cup water



Render the chorizo in the olive oil until the chorizo gives up some of its oil but does not burn or get too crispy (about 30 seconds on mid to low heat should be just fine). Allow oil to cool and then strain into the water. Set aside the Chorizo for later. Bring the water/oil to a boil, adding a generous pinch of salt beforehand. Once the water is boiling, add in the flour all at once, and on low heat, stir with a wooden spoon to create a dough that just begins to stick to the bottom. Move this dough to a mixer, and on low speed with a paddle, add in eggs, one at a time, waiting until each is fully incorporated. This should form a nice smooth dough that is slightly runny. Fold in rendered chorizo, scallion and piment d'Espelette to taste. Fry teaspoon-sized balls of dough in 385 degrees vegetable oil until very light golden and cooked through. Remove to paper towel or cloth and serve warm. These should pull apart very easily, and the center should be light and airy. Salt to taste if necessary.

*\*Piment d'Espelette is a red pepper found in specialty food stores.*

Drop by an Oregon heritage pork farm with chef Eli Cairo and learn more about the art of charcuterie at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).

# BEEB-BRAISED SHORT RIBS

**Alan Sprints**  
**Hair of the Dog Brewery**  
**Portland, Oregon**

This dish is rich and hearty; it makes a great main course or could be used as an appetizer.

1 pound leeks  
2 bottles Hair of the Dog "Adam" beer (a full-bodied dark beer)  
2 cups water  
handful of rosemary  
½ cup kosher salt  
½ cup brown sugar  
3 pounds short ribs  
Salt/pepper to taste  
1 bottle Hair of the Dog "Adam" beer  
1 cup water  
Hop salt



Mix the first 6 ingredients in a covered container; add the short ribs and brine for 2 to 3 days in the refrigerator. Remove the ribs and pat dry. Season the meat with salt and pepper and brown in oil under high heat.

Place ribs in a covered casserole, adding the leeks and rosemary from the brine along with the last bottle of beer and water. You need enough liquid to cover about half the meat. Braise at 250 degrees for 3 hours and cool in the liquid overnight. Remove the meat from the bone and slice before reheating in a small amount of the cooking liquid. Serve with oven-roasted vegetables and finish with the hop salt.

To make the hop salt: wrap 1/2 oz. of hop leaves in cheesecloth and store in a covered container with 3 oz. of sea salt for 2 weeks.

*Stroll through hop fields with brewer Alan Sprints and learn more about Oregon craft beer at [TravelOregon.com/bounty](http://TravelOregon.com/bounty).*