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## Oregon Chef's Reveal Their Favorite Food and Beer Pairings

**Portland, Oregon (June 2, 2008)** Food loves beer.

That's the simple message chefs are sending in recommending beer and food pairings. "Craft brewers offer an incredible range of flavors," says Brian Butenschoen, Executive Director of the Oregon Brewers Guild. "Those flavors can complement a variety of foods."

Oregon has more craft breweries than any other state, and its abundance of locally grown food products attracts talented chefs. The confluence of good beer and good food inspires pairings such as Gabriel Rucker's grilled bone marrow and caramelized onion sandwich with wheat beer garnished with lemon.

"We're lucky to have so many skilled people working with such great food and beer," says Butenschoen. "Oregonians who love to eat and drink are very happy."

### **Parsley Burger with Sage Smoke paired with ESB Ken Forkish, Ken's Artisan Bakery, Portland**

Ken Forkish bakes what may be the best bread on the west coast, and his other restaurant across town from the bakery, Ken's Artisan Pizza, always has a line out the door. At home, he fires up the grill under the tall firs and makes these sage-scented burgers.

"I like to drink Amnesia Brewing Company's ESB with this burger," Ken says, "and I could make up stuff about how the maltiness of this special brew harmonizes nicely with the sage smoke, but I just like it because it tastes good!"

"If you have a lot of sage growing in your garden like I do, you may enjoy thrusting a big handful of sage branches into the fire just after you have flipped the burgers letting the sage smoke perfume the food."

1 lb Ground beef  
1/2 c. Chopped flat leaf parsley  
Fleur de sel or similar, slightly flaky sea salt  
Freshly cracked blacked pepper  
Sliced Country Brown bread from Ken's Artisan Bakery.

(You can also use slices from the boule, a larger round loaf with a tighter crumb that holds onto the burger juice better)

Mix the ground beef, parsley, salt, and pepper by hand, shape into patties and grill. Add a big handful of sage branches to the fire just after you have flipped the burgers and let them smoke.

Grill the slices of bread next to the burgers just as they are finished cooking. Let the burgers rest for a few minutes after removing them from the grill to keep the juices inside.

### **Grilled Sandwich of Marrow, Caramelized Onion, and Balsamic Vinegar paired with Wheat Beer Gabriel Rucker, Le Pigeon, Portland**

Gabriel Rucker likes to use esoteric animal parts in unusual combinations. He made this sandwich for a party in Aspen to honor *Food and Wine Magazine's* ten best new chefs for 2007 (he happened to be one of them). According to New York food writer Ed Levine, "It was so simple, so perfect, and so delicious it left every chef who attended in awe."

Rucker likes this sandwich with a wheat beer with a nice slice of lemon. "The acidity will cut through the rich marrow," he says.

10 2-inch Beef marrow bones\*  
4-5 Medium yellow onions, sliced thinly  
8 oz Unsalted butter  
Fleur de sel  
Aged balsamic vinegar  
8 Slices Orowheat country potato bread

Soak the marrow bones in water overnight to leach out any blood, then push the marrow out with your thumbs. Let the marrow and 4 oz of the butter come to room temperature to soften. Combine in a food processor with a little salt, and blend whip to a spreadable consistency.

Sauté the onions in about 4 tablespoons of butter over medium-low heat until caramelized, about 30-45 minutes.

Spread a slice of bread generously with the whipped marrow, sprinkle with fleur de sel, and top with caramelized onions. Top with a second piece of bread, then grill in butter until the bread is nicely browned a little crispy. Drizzle with aged balsamic vinegar and serve hot.

\*As Rucker says, marrow bones "are not the most common ingredient," so ask your butcher for these well in advance

### **Grilled Oregon Salmon with Chow Chow Relish paired with IPA Higgins Restaurant, Portland**

Greg Higgins has been described as the Alice Waters of the Pacific Northwest. When he opened his eponymous restaurant in Portland back in 1994, he said, "My ultimate goal is to be completely local."

Oregon craft beers provide the perfect local, sustainable match for another Northwest icon, wild salmon. "I like this dish with hoppy lagers or ales like the fruity-hoppy Bluedot IPA from Allan at Hair of the Dog," Higgins said recently. "The juiced up American IPAs can be problematic for food matches, but with the richness of the salmon, the smoke and char of the barbecue, and the sweet-sour fruit and spice of the chow, IPA becomes food friendly while still retaining its bitter-crisp freshness."

4 pcs. Salmon pave\* 6 oz. – 3"x3"  
1 c. Tamari sauce  
1 T. Chili paste – Sambal Oelek  
1 t. Sugar

3 T. Olive oil  
Salt & pepper to taste

\*Pave is the French term for a thick, square cut, like a cobblestone

Whisk together the tamari, chili paste and sugar.

In a shallow baking dish marinate the salmon paves in the tamari mixture, turning till evenly coated – cover and refrigerate for 3-4 hours. Turn the fish twice during that period to marinate evenly.

Remove the salmon from the marinade and blot the pieces dry with paper towels. Brush the salmon paves evenly with olive oil and cook top side down on a hot barbecue. Turn the salmon after 2-3 minutes and cook to desired doneness, about 5-7 minutes total cooking time.

Serve the grilled fish with chow chow relish, a loaf of crusty bread, a fresh garden salad and your favorite IPA.

Serves 4

#### Chow Chow Relish

1 Onion - peeled  
1 Green tomato  
1 Green bell pepper - seeded  
1 Red bell pepper - seeded  
1 Carrot – peeled  
1 c. Fresh corn kernels

#### Brine:

3 T. Sea salt  
3/4 c. Brown sugar  
3/4 c. Cider vinegar  
1/2 t. Gr. Turmeric  
1/4 c. Fresh ginger – minced  
1 ea. Orange – zested & juiced  
1 T. Mustard seed  
1 t. Celery seed  
1 T. Chili paste – Sambal oelek

Bring all of the brine ingredients to a simmer in a non-reactive saucepan. Cut the vegetables in 1/4 inch dice and add to the simmering brine. Stir and cook till the vegetables are “al dente” (10-15 minutes). Remove from the heat and season to taste with salt and pepper.

#### **Sweet Peppers stuffed with Milk-braised Pork Shoulder and Rice paired with Kolsch David Kriefels, Simpatica Dining Hall, Portland**

David Kriefels and his crew at Simpatica Dining Hall run a busy catering service, serve dinner in the dining hall adjacent to their big kitchen on Friday and Saturday nights, and still manage to get up early enough to make the best Sunday brunch in town. No matter which venue they're served in, these stuffed sweet peppers disappear quickly. “The recipe makes a nice lunch course for 10,” says Kriefels, “or 5 hungry people.”

Kolsch is a traditional German ale that resembles a lager. Kriefels likes the Kolsch from Double Mountain in Hood River. "It has a great subtle floral nose and a mineral mouth feel that doesn't linger too long," he says.

For the pork...

2 lbs. Boneless pork shoulder; seasoned, and tied with butchers twine in 1lb. pieces.

1 Small bulb fennel; diced small

1 Medium yellow onion; diced small

1 Medium carrot; diced small

2 Cloves garlic, sliced

1/2 Gallon whole milk

2 Bay leaves

1 Sprig rosemary

1 Sprig marjoram

Salt and pepper

Pinch of chili flakes

Heat a couple tablespoons canola or olive oil over medium-high heat in a 10-inch, heavy bottomed pot. When oil is just shimmering, place tied, dry pork pieces in and let brown a couple minutes each side. When fully browned, remove from pot and add all vegetables, a few pinches of salt and one of pepper.

Stir until the vegetables begin to sweat then add herbs, bay leaves, and chili flakes. Place pork back in pot, and add milk until 2/3 of the meat is submerged. Place a sheet of parchment paper directly on top of the pork, cover, and braise in a 325 degree oven until fork tender; about 2 hours.

In a separate pot, boil 1 cup of carnaroli rice in a gallon or so of lightly salted water until just done. Drain and rinse rice thoroughly until cool.

Remove the pork from the pan, untie and discard string, then pick meat with a couple of forks (or let it cool and pull by hand). Mix the cooked rice, the pork, the vegetables and enough braising liquid to moisten the mixture. The stuffing should feel a little wet.

For the peppers....

Steam the peppers in the same oven while the pork is braising,

10 Sweet peppers

1 cup White wine

1 cup Water

4 Bay leaves

A few peppercorns

A few sprigs of thyme

Place everything but the peppers in a 4-inch deep baking dish, then add peppers stem side down. Cover with foil, bake for 30-45 minutes or until skins just begin to separate from the flesh of the pepper.

When cool enough to touch, peel the peppers carefully to keep them intact. Cut a 1-inch hole to remove the stem. Fill each pepper loosely with the filling and bake at 350 degrees until nicely browned on top. Drizzle with some good olive oil.

## **Braised Bison Short Ribs with Applewood-Smoked Bacon paired with Ninkasi Oatmeal Stout**

**Rocky Maselli and Jon Henry, Marché, Eugene**

This rich stew combines some of our favorite winter flavors with Eugene's own Ninkasi Oatmeal Stout. Marche uses 100% grass-fed bison from Full Circle Bison Ranch just to the south of Eugene in Ashland, and organic root vegetables from Groundworks Organics and Creative Growers.

5lbs. Bone-in bison short ribs  
1/2 cup Olive oil  
Salt & pepper  
1/2 lb. Applewood smoked bacon  
1 Yellow onion, peeled & coarsely chopped  
2 Medium parsnips, peeled & cut into 1-inch chunks  
6 Carrots, peeled & cut into 1-inch chunks  
1 cup Tomato paste  
1/2 cup Brown sugar  
40 oz. Ninkasi oatmeal stout  
2 cups Beef stock

Season the ribs liberally with salt and pepper. Heat the oil in a cast-iron dutch oven or heavy-bottomed pot over medium-high heat, and evenly brown the ribs on all sides. Remove them from the pot and set aside. Lower the heat to medium-low, add the onions and cook until translucent, about 5 minutes. Bring the heat back up, add the parsnips, carrots, tomato paste and brown sugar. Cook, stirring often, until the sugar has melted and caramelized, about 5 minutes.

Add the stout and deglaze the pan, scraping the browned bits from the bottom until the liquid has absorbed them and the bottom is clean. Add the stock and return the ribs to the pot. Bring to a boil, then reduce heat and simmer for 2 1/2-3 hours, or until fork tender.

Serve over creamy polenta or mashed potatoes, with a tall glass of Oatmeal Stout.

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