

Chuck and Blanche Johnson's



*Savor*TM
Oregon
Cookbook

Oregon's Finest Restaurants & Lodges
Their Recipes & Their Histories



Wilderness Adventures Press, Inc.
Belgrade, Montana

PREVIOUS

NEXT

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TABLE OF CONTENTS

| | |
|--|-----|
| INTRODUCTION | ix |
| ACKNOWLEDGMENTS | xi |
| MAP OF FEATURED RESTAURANTS | xii |
| OREGON FACTS | xiv |
| —Gold Beach— | |
| CHIVES RESTAURANT | 1 |
| Pan Roasted Pork Tenderloin | 3 |
| Curried Carrot with Chive Sour Cream | 4 |
| Chocolate Pot Au Crème with Warm Berries | 5 |
| THE WINE SPECTATOR AWARD | 6 |
| —Bandon— | |
| LORD BENNETT'S | 7 |
| Halibut Nut Crust | 9 |
| Lemon Souffle Pancakes | 9 |
| Lemon Sour Cream Pie | 10 |
| —Glendenen Beach— | |
| SALISHAN LODGE | 11 |
| Molasses and Caraway Seared Elk Loin | 13 |
| Seared Scallops | 15 |
| OREGON WINE COUNTRY | 16 |
| —Lincoln City— | |
| BAY HOUSE | 17 |
| Bay House Halibut Parmesan | 19 |
| Bay House Creamy Onion Soup | 20 |
| Arborio Crusted Oysters | 21 |
| Seared Sea Scallops | 22 |
| Spicy Tomato Soup | 23 |
| —Cannon Beach— | |
| STEPHANIE INN | 25 |
| Chardonnay Poached Salmon | 27 |
| Dungeness Crab Cakes With Lemon Aioli | 28 |
| —Astoria— | |
| SILVER SALMON GRILLE | 31 |
| Columbia River King Salmon | 33 |
| Smoked Salmon and Lobster Chowder | 34 |
| Hazelnut Encrusted Halibut Florentine | 35 |
| Fruited Rice Pilaf | 36 |
| Champagne Berries Laurie Ann | 37 |

—Dundee—

| | |
|-------------------------------|----|
| DUNDEE BISTRO | 39 |
| Pearl Point Oyster Stew | 41 |
| Carlton Farms Porchetta | 42 |
| Honey Crisp Apple Brown Betty | 43 |

—Keizer—

| | |
|--|----|
| CARUSO'S ITALIAN CAFE | 45 |
| Pollo alla Marsala | 47 |
| Linguine con Frutti di Mare | 48 |
| Frittata con Spinaci | 49 |
| Pears Poached in Port Wine with Zabiglione | 50 |

—Silverton—

| | |
|------------------------------------|----|
| ROSE OF SHARON | 51 |
| Pan Seared Duck Breast | 53 |
| Crab Stuffed Salmon in Puff Pastry | 54 |
| Sweet Sausage Stuffed Mushrooms | 55 |
| SILVER GRILLE | 57 |
| Grilled Oregon New York Steak | 59 |
| Oregon White Truffle Potage | 60 |

—Salem—

| | |
|---------------------------|----|
| J JAMES RESTAURANT | 61 |
| Oregon Albacore Tuna | 63 |
| Herbed Ricotta Soufflé | 64 |
| Clafouti | 65 |
| MORTON'S BISTRO | 67 |
| Baked Brie | 69 |
| Alder Smoked Duck Breast | 70 |
| Corn and Lobster Chowder | 71 |
| Fennel Jicama Salad | 72 |
| Citrus Banana Ice Cream | 72 |
| WILD PEAR | 73 |
| Mushroom Strudel | 75 |
| Spring Vegetable Risotto | 76 |

—Corvallis—

| | |
|--|----|
| BIG RIVER RESTAURANT | 77 |
| Fresh Pumpkin Pasta Appetizer | 79 |
| Seared Salmon Roulade Over Saffron Risotto | 80 |
| Grilled Lamb | 82 |
| Pork Tenderloin | 83 |
| Grilled Scallop Salad | 84 |
| LE BISTRO | 87 |
| Portobello du Bistro | 89 |
| Le Bistro Shank | 90 |
| Tourain au Vinaigre Garlic Soup | 91 |
| Fruit Gazpacho with Coconut Flan | 92 |

—Eugene—

| | |
|---|-----|
| ADAM'S PLACE | 93 |
| Chicken Piccata a la Milanese | 95 |
| Purée of Pumpkin Soup | 96 |
| Chocolate Volcano | 97 |
| CHANTERELLE | 99 |
| Chanterelle Mushrooms | 101 |
| Spaetzle | 101 |
| French Onion Soup Au Gratin | 102 |
| Rack of Lamb Provencale | 103 |
| Mahi Mahi Macadamia Nut | 104 |
| MARCHÉ | 105 |
| Roasted Portobello Mushroom Sandwich | 107 |
| Dungeness Crab Cakes | 109 |
| Roasted Salmon | 111 |
| Heirloom Tomato Salad | 112 |
| SWEET WATERS | 113 |
| Chipotle Prawns | 115 |
| Roast Rack Of Venison | 116 |
| Pumpkin Bisque | 117 |
| Warm Pear Custard | 118 |
| WILLIE'S ON 7TH | 119 |
| Northwest Broiled Lamb | 121 |
| Fattosh Salad with Blackened Salmon | 122 |
| Horseradish Mashed Potatoes | 123 |
| <i>—Steamboat—</i> | |
| STEAMBOAT INN | 125 |
| Basil-Parmesan Bread | 127 |
| Rack of Lamb | 128 |
| Individual Pear Tarts | 129 |
| <i>—Merlin—</i> | |
| MORRISON'S ROGUE RIVER LODGE | 131 |
| Chilled Cucumber Soup | 133 |
| Stuffed Figs | 134 |
| Spinach Salad | 135 |
| Baked Potatoes n' Cream | 136 |
| Roast Duck Breast | 138 |
| <i>—Jacksonville—</i> | |
| JACKSONVILLE INN | 141 |
| Jacksonville Inn Chicken | 143 |
| Seared Alaskan Halibut | 144 |
| Pear/Walnut Salad | 146 |
| Coconut, Lemon Grass and Butternut Squash | 147 |
| Char Broiled Elk Filet | 148 |

—Ashland—

| | |
|--|-----|
| CHATEAULIN RESTAURANT FRANCAIS | 149 |
| Shrimp Cakes | 151 |
| Roast Rack of Lamb | 152 |
| Chocolate Raspberry Roulade | 154 |
| MONET | 157 |
| Saumon Fumé à la Mousse D'Avocat | 159 |
| Mignon de Porc au Gingembre | 160 |
| Chèvre Chaud Rôti Aux Amandes | 161 |
| Canard au Miel de Lavande et au Citron | 162 |
| Mousse au Chocolat | 163 |

—Bend—

| | |
|--------------------------------------|-----|
| BROKEN TOP | 165 |
| Porcini Dusted Wild Salmon | 167 |
| Sautéed Halibut Cheeks | 168 |
| Peppered Loin of Venison | 169 |
| CORK | 171 |
| Cork's Pappardelle Pasta | 173 |
| Cork's Red Chile Mac 'n Cheese | 174 |
| Gran Marnier Vanilla Bean Cheesecake | 175 |

—Hood River—

| | |
|----------------------------------|-----|
| COLUMBIA GORGE HOTEL | 177 |
| Seared Brandy and Honey Scallops | 179 |
| Merlot Poached Pear Salad | 180 |
| Porcini Encrusted Venison Loin | 182 |
| HOOD RIVER HOTEL | 183 |
| Dungeness Crab Cake | 185 |
| Pomegranate Glazed Salmon | 187 |
| Paella Rice | 188 |
| STONEHEDGE GARDENS | 189 |
| Roasted Leg of Lamb | 191 |
| Portobello Mushroom Ravioli | 193 |
| Organic Greens | 194 |

—The Dalles—

| | |
|---------------------------|-----|
| BALDWIN SALOON | 195 |
| Stuffed Dates with Chèvre | 197 |
| Basil and Tomato Couscous | 197 |
| Hazelnut Salmon | 198 |
| Peanut Butter Pie | 199 |

—Condon—

| | |
|---------------------------------|-----|
| HOTEL CONDON | 201 |
| Coconut Hawaiian Shrimp | 203 |
| Devil's Gap Jumbo Shrimp Diablo | 204 |
| Sissy's Condon Clam Chowder | 205 |

Baked John Day Duck 206

—Pendleton—

RAPHAEL'S RESTAURANT 207

Indian Salmon 209

Greek Pasta 210

Pasta Salad 211

Chef Rob's Sautéed Wild Mushrooms 212

—La Grande—

FOLEY STATION 213

Northwest Forest Mushroom
and Oregon Hazelnut Strudel 215

Sesame Seared Scallops 216

Carrot-Ginger Bisque 218

Mojito Cheesecake 219

—Baker City—

GEISER GRAND HOTEL 221

Shiitake Steak 223

Northwest Seafood Pasta 224

Chocolate Hazelnut Torte 225

CULINARY SOURCES 227

GLOSSARY 228

ABOUT THE PUBLISHERS 231

PHOTO COPYRIGHTS/CREDITS 232

INDEX 233

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and the 4th of July

SMOKED SALMON AND LOBSTER CHOWDER



This recipe was created for the first annual “Seaside Chowder Cook-off”. Over forty restaurants from around the Northwest competed and this was judged first place from a panel of chefs and won second place “Peoples Choice” award.

Ingredients

| | |
|---|--|
| <i>6 cups fish stock or clam juice</i> | <i>4 potatoes, peeled and ½ inch cubed</i> |
| <i>2 cups smoked salmon, crumbled to bite size pieces</i> | <i>1 ear fresh corn, cooked and removed from cob</i> |
| <i>¾ cup diced onion</i> | <i>½ pound butter</i> |
| <i>2 ounces lobster base</i> | <i>½ pound flour</i> |
| <i>2 bay leaves</i> | <i>1½ to 2 quarts half & half</i> |
| <i>½ cup diced celery</i> | <i>3 shots tabasco</i> |
| <i>¼ cup diced carrot</i> | <i>1½ teaspoon worcestershire</i> |
| <i>¼ cup chopped fresh dill</i> | <i>¼ teaspoon nutmeg</i> |
| <i>2 pounds rock lobster meat</i> | <i>¼ teaspoon white pepper</i> |
| <i>6 slices bacon, cooked and chopped</i> | <i>salt to taste</i> |

Preparation

PLACE fish stock in 8 to 10 quart sauce pan. Add 1 cup smoked salmon, onion, lobster base, bay leaves, celery, carrot and ½ of the fresh dill. Bring to boil then simmer till vegetables are tender. While simmering add lobster tails to stock. Poach until just done. Cool slightly and cut lobster into bite size pieces. Place potatoes in separate pan, cover potatoes with water and cook until just done. Drain potatoes and set aside. Make roux out of butter and flour. This is done by melting butter over medium heat, stir in flour and cook for 7 to 12 minutes, stirring often. Mixture will bubble and there will be a slightly nutty smell when roux is done. Bring vegetable mixture back to almost boiling and add roux slowly with whisk until completely incorporated. Cook for about 5 minutes, until it thickens.

SCALD 1½ quarts half & half in potato pan.

Gradually add half & half to chowder, whisking constantly. Be careful not to boil chowder after this step. Add remaining smoked salmon, lobster, Tabasco, fresh corn, Worcestershire, cooked bacon, white pepper and nutmeg. Simmer for 5 minutes. Add remainder of half and half if so desired for preferred thickness. Check seasoning and adjust if needed.

GARNISH with remainder of dill.

Wine Suggestion: A nice Chardonnay or Pinot Gris works well with this dish.

Makes approximately 5 quarts