



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Cliff Denny shares his recipe for Pan con Chicharrón, accompanied by Pachamama Refresca. Buen provecho!

Pan con Chicharrón by Cliff Denny

For Peruvians, whether along the coast or in the mountains, Pan con Chicharrón is a popular traditional breakfast and daytime sandwich. Made with pan-fried pork, sweet potatoes, herb aioli, and a classic garnish of salsa criolla, the sandwich reflects the multi-layered cultural influences comprising Peruvian cuisine: the Andalusian Spanish first introduced pork to Peruvian kitchens; the indigenous Peruvian communities already cultivated potatoes in a thousand different varieties; and the French-style bread might be traced back to any number of European migrations. The resulting sandwich wonderfully balances the rich pork against the fresh acidity and spice of the salsa criollo; and in our version, we add huacatay (Peruvian mint) to the aioli, for yet another gustatory dimension. Served with a wedge of lime to dress each bite.



Ingredients:

- 28 oz pork belly
- 2 large sweet potatoes
- 1 medium red onion cut into julienne strips
- 2 tomatoes, deseeded and cut into julienne strips
- 1 tsp chopped fresh cilantro
- 1 tsp habanero pepper
- 4 cups vegetable oil

- Salt and pepper to taste
- 1/2 bunch fresh mint
- 1 bayleaf
- lime juice to taste
- 4 semi crunchy bread rolls (or a baguette divided into 4 equal lengths)

Aji amarillo mayonnaise:

- 4 oz good quality mayonnaise
- 1 oz aji amarillo paste (omit if not available)

- 1 tsp huacatay (use mint, if not available)

Brine:

- 8 cups water
- 2 heaping tbsp salt
- 1 tsp sugar

- 1 tsp whole black peppercorns
- 1 bayleaf
- 1 sprig fresh thyme

1. Make the brine by adding the salt, sugar, bayleaf, whole peppercorns and thyme to the water. Make sure the salt and sugar are completely dissolved.
2. Score the pork belly and then place in the brine and leave overnight in the fridge.

3. Next day, remove the pork from the brine. Cut the belly into two pieces.
4. Bring a pot of water to the boil, add the bayleaf, mint and the two pork belly pieces.
5. High simmer for an hour until the water has evaporated. Then let the pork fry in its own fat until golden brown.
6. Wash the sweet potatoes and cook them in salted water. When cooked, remove and peel them.
7. Slice the potatoes ¼ inch in thickness. Heat up a pan with the vegetable oil and add the sliced potatoes into the pan and cook until golden brown, remove.
8. In a small bowl, add the red onion, tomato, cilantro, habanero pepper and lime juice, mix together and check seasoning. (Salsa Criolla)
9. Slice the cooked pork into appropriate portion size.
10. Spoon the aji amarillo & huacatay mayonnaise on both sides of the bread. Add the sweet potato slices, sliced pork, salsa criolla and butter lettuce leaf. Squeeze fresh lime juice if desired. Enjoy!



Pachamama Refresca

Andina's bar team invented this crowd-pleasing drink, which features la Caravedo 'pisco puro' shaken with Damiana, strawberry purée, yerba mate, fresh squeezed lime juice and cane sugar. At Andina, we serve it on the rocks with a lemon wheel. Worshipped for centuries by the people of the Andes, Pachamama is the goddess of nature and fertility. This cocktail features ingredients that help Pachamama do her work; yerba mate to awaken, pisco to relax, and herbal aphrodisiac Damiana to help you feel the love.

Ingredients:

2.5 oz strawberry/mate mix	.5 oz damiana
1 oz pisco caravedo	1 oz lime

Chef Cliff Denny

Executive chef, Andina

An accomplished Chef with international experience, Cliff Denny arrived at Andina from Reno and New York City, where he helmed the kitchens at the Knickerbocker Hotel and as Executive Chef for the Charlie Palmer Group. With decades of work in kitchens across the globe, Chef Denny is leading Andina's culinary team in expertly executing the Peruvian classics and modern Peruvian creations that are at the heart of the restaurant.

About Andina

Founded in 2003, Andina draws inspiration from the native culinary traditions of Peru and the cooking of the country's leading chefs. We bring the warmth of the Peruvian spirit into every aspect of the dining experience. Our dishes, music, and art, all carry stories. We take pride in presenting food born of love.

Learn more at andinarestaurant.com

