



*Sunday Brunch* host Suzanne Nance loves to explore our classical *and* 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 Pacific Northwest 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 Bob Neroni** from EVOO shares his recipe for

**House Made Chicken Sausage with Poached Eggs on bed of Lightly Sautéed Spinach**, complimented by **Orange and Pomegranate Royal Mimosas**.

### House Made Chicken Sausage

1 ½ pound dark meat chicken, cubed  
2 teaspoon dried thyme  
3 teaspoon sweet paprika  
1 teaspoon chili powder  
1 Tablespoon cumin

2 teaspoon dried basil  
2 teaspoon sea salt  
2 teaspoon ground black pepper  
1 teaspoon fresh ground coriander  
1 ½ Tablespoon EVOO

*Place spices over cubed meat and toss to coat completely. Refrigerate at least 30 minutes. Grind after meat has rested under refrigeration for 30 minutes— Do not over mix; refrigerate until needed.*

### Sautéed Spinach with Tarragon Cream

1 Tablespoons shallots, minced  
1 Tablespoons garlic, minced  
4 bunches fresh spinach, cleaned(\*), chopped  
2 Tablespoons salted butter  
2-4 tablespoons reduced heavy cream

To taste: sea salt, ground pepper, coriander  
Splash of Pernod, optional  
2 Tablespoon Panko bread crumbs, optional  
2 teaspoon tarragon, chopped

*Heat EVOO in sauté pan; add shallots and garlic; sauté until aromatic and slightly translucent. Add 1/3 of the spinach and cook until it's tender. Fold in second 1/3 and continue cooking 2-3 minutes. Add butter and cream and season with spices. Add Pernod if using and cook for 10 more seconds; adjust consistency with breadcrumbs if using and needed, and finish with tarragon. Remove from heat and add last 1/3 of spinach, allowing it to wilt from the heat of the cooked mixture. Serve warm.*

*\*To clean spinach that is fairly clean and not sandy, put it in basket of a salad spinner, a 1/3 at a time. Run under gentle stream of cold water, turning while dirt runs off. Shake gently and spin in the salad spinner. Place into clean bowl till all spinach is prepared. Layer clean batches with paper towel after spinning. Hold briefly in refrigerator if not using immediately. Spinach done this way is ready for cooking and/or fresh salad. In most recipes, no extra water is needed to cook it because of its own water content. For very sandy spinach, place into a bowl of cold water and swish. Lift out and change water; put back into cold water and swish; lift out and continue until no sand remains in water. Remember, key to success is lifting out the spinach rather than pour out with water which will just coat the spinach with sand again.*

### Poached Eggs for One, or a Crowd

*To poach large numbers of eggs and hold for later use, start with deep but shallow pot and fill to half full of cold water. Salt the water or add 1 teaspoon vinegar (white). Both salt and vinegar will help to coagulate the protein in the white of the egg so it holds together. Bring water to a gentle simmer, barely simmering. Break as many eggs that will fit, one at a time, onto a saucer and slide into water. Cook until white is set all around and over yolk. Carefully remove and shock it in very cold or ice water. Refrigerate until needed.*

*For one or two eggs that will be eating without holding, cook the same way without the ice water cool down.*

*To reheat eggs, carefully lift egg from cold water and drop into simmering water for 1 minute for soft, 2-3 for hard yolks.*

*CHEF NOTES: Use very fresh eggs for poaching; ones with whites still quite firm. When water boils during poaching or reheating, it can be too rough and egg white will tear or not cover yolk.*

### Orange and Pomegranate Royal Mimosa

1 each, orange, sectioned or sliced into wedges  
4 Tablespoons pomegranate seeds  
4 ounces Pomi, pomegranate juice  
12 ounces orange juice  
2 ounces cassis liquor

*Place 1-2 pieces of orange section or wedge into a white wine glass; top each glass followed with 1 Tablespoon of seeds; add 1 ounce of Pomi juice into each glass followed by 3 ounces of orange juice; just before serving gently add 1/2 ounce of cassis in each glass to top and float for service.*

### Bob Neroni

Co-Owner and chef, EVOO in Cannon Beach

Chef Neroni got his formal education at the Culinary Institute of America, Hyde Park, New York. But long before he was a graduate of the CIA, it was the influence of his Jewish-Italian family that fostered his love of cooking. Both Bob's parents loved cooking and were comfortable in the kitchen. His grandfather owned delis in Cleveland where Bob grew up, and his Italian grandparents on his father's side taught him the family's Italian favorites.

Bob held many prestigious positions as Executive Chef for Lowe's, L'Enfant Plaza Hotel, Wash DC, The Seattle Sheraton Hotel and Towers, and Marriott Hotels around the country. Both Bob and wife (and EVOO co-owner) Lenore Emery became interested in Share Our Strength, an organization started in Wash DC dedicated to eliminating childhood hunger in our country, and they are still involved today. Other interests include fly fishing, hanging out with their poodles, power dining with other foodies, and shopping the farmers markets of the world.



*Chef Bob Neroni of EVOO*

After marrying, Lenore and Bob moved back to Lenore's hometown, Seattle, where he worked as executive chef, culinary educator, consultant, and regional director of events and catering for the world's largest food management company, Compass Group USA. Now that he is back, hands-on in the kitchen, all is right with the world.