

All Classical

PORTLAND

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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 Dustin Clark shares a recipe for Besaw's Classic Eggs Benedict. He recommends pairing it with Pierce Riesling. Enjoy!

Besaw's Classic Eggs Benedict

Based on a recipe originally published in "Portland Cooks" by Danielle Centoni

Serves 4

Reduction *(can be prepared ahead of time)*

- 2 tbsp. champagne vinegar or white wine vinegar
- 2 tbsp. white wine

- 1 tbsp. finely chopped shallots
- 10 whole black peppercorns
- 1 bay leaf, crumbled

Combine all reduction ingredients in a small saucepan over medium heat and simmer for several minutes, until reduced by three-quarters. Strain out the solids and discard. Cool the liquid to room temperature.

Hollandaise

- 1 1/4 cup (2 1/2 sticks) unsalted butter
- 3 egg yolks
- 1 tbsp. water

- 1 tbsp. freshly squeezed lemon juice
- pinch of cayenne
- salt

Melt the butter in a saucepan set over medium heat. Allow to simmer, spooning off the white froth as it rises to the surface, until there is no more froth and the milk solids accumulate on the bottom and sides of the pan. Remove from heat and let the solids settle for a few minutes. Pour off the clear, golden butter into a measuring cup, leaving the solids behind (You can also use a fine-mesh or cheesecloth-lined strainer). You should have 1 cup.

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Bring a double boiler or saucepan with water to a gentle simmer. In a stainless-steel bowl or the top of the double boiler (off the heat), whisk the yolks and water together for 30 seconds, until frothy. Set over the barely simmering water (the water should not touch the bowl) and continue whisking for 4 minutes, until the mixture is thickened and light in color. (The whisk should leave lines through the mixture that reveal the bottom of the pan. If necessary, remove the bowl from heat periodically to keep the eggs from getting too hot and scrambling. If the mixture scrambles, you must start over.)

Remove the bowl from heat and whisk for a few seconds to cool the mixture a bit. Gradually add the 1 cup of butter in a thin, steady stream, whisking constantly, until emulsified (go slow or the sauce might break). Whisk in the reduction, lemon juice, and cayenne. Season with salt to taste. Cover the sauce and keep in a warm place until serving or set over the saucepan of still hot (but not simmering) water.

Assembly

2 tbsp distilled white vinegar

8 large eggs

8 slices Canadian bacon or 16 oz smoked salmon

1/4 cup (1/2 stick) unsalted butter

Fresh Italian parsley or other soft herbs, chopped (optional)

Bring a large skillet of water to a steady simmer over medium-high heat and add the vinegar. Crack an egg into a ramekin or cup. Slowly tip the egg into the water, white first. Repeat with the remaining eggs. When whites begin to set, use a rubber spatula to gently move them around to prevent them from sticking. Cook at a slow simmer for 3 to 4 minutes, until the whites are completely set, and yolks are soft but no longer raw. (Eggs can be poached ahead. Keep warm in a bowl of warm water until serving.)

For a classic eggs benedict, sear Canadian bacon in a sauté pan set over medium-high heat. For a smoked salmon benedict, place salmon in a baking dish, put shaved pats of butter over top, and cover with aluminum foil. Warm in an oven set to 275 F for 10 minutes. Toast the English muffins and spread with butter. Set two muffin halves on each plate and top each with a slice of Canadian bacon or piece of salmon and a poached egg. Spoon hollandaise on top and sprinkle with herbs.

Chef Dustin Clark

Executive Chef, Besaws

Dustin is a veteran of the Portland restaurant scene; after rising through the ranks to executive chef at award winning restaurant Wildwood, he is now executive chef and partner at the historic Besaw's restaurant and its lively sister bar, The Solo Club, both located in Northwest Portland. His approach to cooking highlights seasonal flavors and combines a range of concepts and techniques from global cuisine, while centering locally sourced produce. Dustin has filled his time during quarantine by tending his yearly vegetable garden and recreating favorite meals from his international travels.

