



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 (and beyond!) 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 Peter Kuhlman shares his recipe for German Pancake.

German Pancake by Peter Kuhlman

Traditionally this is served with butter, lemon, and powdered sugar, but I also like to add fresh berries and whip cream. Enjoy!

6 eggs

1 C. milk

1 t. sugar

6 T. butter

1 C. flour

1 pinch salt

Pre-heat oven to 425. If you have a 9" cast iron, that works best, but if not a 9" baking dish with high sides will work. Place the 6 tablespoons of butter in the baking dish and put in the oven until the butter begins to brown (about 10 minutes). While your butter is browning, mix all remaining ingredients together until smooth. Remove prepared baking dish from the oven and pour batter into the browned butter. Place back in oven and bake for about 30-40 minutes - until it looks like a golden-brown crater!

About Chef Peter Kuhlman

Executive Chef, Golden Valley Brewery

A Portland native, Chef Peter Kuhlman draws from his diverse culinary background to infuse his food with unique flavors and concepts all his own.

Having had a passion for food from a young age, Kuhlman cultivated his love of cooking through travel and hands-on experience. Trips to SE Asia, Japan and Europe were highlighted by the opportunity to try the uniquely local fare and flavors of the region

His first professional restaurant job was in Breckenridge Colorado at the age of 15 and it was at that time he made the decision to turn his passion for food into a career. Kuhlman attended The

Art Institute of Colorado in Denver where he received his degree in Culinary Science & Restaurant Management.

After refining his techniques as Executive Saucier at the Fairmont Chicago, he continued his love for travel, food, and adventure with a variety of chef positions. From the tropical beaches of Barbados and Miami, to the remote wilds of Alaska.

Despite his desire to travel, Chef Kuhlman has always considered the Pacific Northwest his home. Upon his return to Portland he enjoyed working at several Portland's top restaurants before accepting the Executive Chef position at Golden Valley Brewery. He enjoys the opportunity to collaborate with the GVB team to craft a menu featuring the best ingredients that the PNW has to offer. His food is intended to be enjoyed alongside the award-winning brews that Golden Valley has been creating for the last 25 years. When he's not in the kitchen, he can be found enjoying the great outdoors. Likely skiing, foraging, or camping with his wife and dog while enjoying a GVB beer.



Golden Valley has two locations:

Golden Valley Brewery & Restaurant
980 NE Fourth St.
McMinnville, OR 97128

Golden Valley Brewery Restaurant
1520 NW Bethany Blvd.
Beaverton, OR 97006

Learn more at GoldenValleyBrewery.com

