



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 Alex Jackson of Dóttir at KEX hotel shares his recipe for Stewed Mussel, Bacon, & Melted Leek Hash accompanied by any gewurztraminer or pinot gris wine.

Stewed Mussel, Bacon, & Melted Leek Hash by Alex Jackson

There are a few prep steps for this, but you will be rewarded with one of the best things to nosh on - ever! Steps 1-5 can be done in advance, the day before.

Ingredients

1 pound of nice mussels*	Lots of chopped parsley	1 bay leaf
3 slices of bacon	A splash of white wine	A few peppercorns
1 leek	1 lemon	3 cloves garlic
2 yukon gold potatoes	1 carrot	A good amount of salt
3 medium sized eggs	1 celery stalk	

**You can get mussels from most nicer grocery stores, but I would suggest getting them from Flying Fish on East Burnside in Portland.*

Method

1. Make a court bouillon to poach your mussels. Roughly chop the celery, carrot, lemon, garlic cloves and put them in a good-sized pot, something that will hold all your mussels. Cover with water and add the bay leaf, peppercorns, and a nice handful of salt. Bring this to a simmer and let simmer for about 15 minutes.
2. Clean your mussels. Remove the beard (the fuzz on the seam of the mussel) and gently scrub under very cold water. Once your delicious liquid has done its thing and your mussels are clean, drop them in there and gently cook until all the mussels open. Pull them out of the liquid onto a tray and let come to room temp. **SAVE THE LIQUID!** Strain out all the vegetables and place in a container.
3. Once your mussels have cooled, remove them from the shells and place in your reserved liquid. Ideally, let them sit in there for a day (under refrigeration). Really soak up the goodness.

4. Melt your leeks. Slice the leeks pretty darn thinly. Sweat them out in a little oil and salt until they are gently colored and very giving.
5. Cut your potatoes into bite sized chunks. Cook them until tender in salted boiling water. Let these cool to room temp once cooked.
6. ALRIGHT! Let's cook! Slice the bacon into strips. Whisk your eggs together. Get a spatula. Start heating your nonstick pan. Look at how far you have come! Now comes the fun part!
7. Put your bacon into your nonstick egg pan. Render it out until crispy. Leave all the fat! Add the melted leeks and blanched potato. Roll around until the potatoes begin to brown. Give the pan a splash of white wine and cook it down. Now is a good time to sprinkle some salt in there too. Drop a fair amount of mussels in the pan and now pour the whisked eggs in.
8. Keep it on medium high heat. You won't be flipping or doing anything crazy. Just be patient. Stir the contents gently every few minutes. Allow the egg to set. Once it starts looking like a raw scramble put it in an oven set at 375 degrees. Give it 5-10 minutes. It will souffle and caramelize which is what we want.
9. HEEEEERE WEEEE GOOOOO! Pull your hash out onto a plate and let it rest a few minutes. Drop a ton of chopped parsley over the top. You earned it! Eat this thing with hot sauce, mayo, and a nice green salad.

Wine Pairings by Alex Jackson

My suggestion for a pairing would be any gewurztraminer or pinot gris from Ross and Bee Maloof - this husband and wife team are an incredible winemaking couple. Their wines are floral, dry, energetic and are a no-brainer with rich seafood. Ross and Bee are also big champions of their wines with pizza so keep that in mind for another day and another meal. Their wines can be found at these local Portland shops: Providore Fine Foods, Ardour Natural Wines, and Dame.

Alex Jackson

Executive Chef; KEX Portland

Alex Jackson is the executive chef of KEX Portland. Originally hailing from Alaska, Jackson graduated from Le Cordon Bleu in Portland in 2004. Jackson went on to cook at several Portland mainstays, including Ned Ludd, Nostrana, and as a butcher at Chop. Jackson moved to San Francisco in 2011 for a position at Sons & Daughters. During his tenure at Sons & Daughters, the restaurant received a Michelin star as Jackson moved up to running the kitchen as Chef de Cuisine. In July 2019, he returned to Portland to open Dóttir and the forthcoming Lady of the Mountain at KEX hotel. There, Jackson has utilized vast knowledge of Northwest cuisine to create an accessible menu that is fiercely local while honoring KEX's heritage to Nordic culture and cuisine.

Learn more at: kexhotels.com/eat-drink

