



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 Shelby from Sugar Street Bakery & Bistro shares her recipe for the Ultimate Breakfast Sammy, accompanied by a 12 oz London Fog. The sausage gravy is a recipe Shelby learned from her grandmother. Delicious!

Ultimate Biscuit Sammy

One of our favorite menu items is our biscuit sandwich. One of our regulars took it to the next level by adding on an egg and our sausage gravy. And the biscuits and gravy are always made from scratch!

Buttermilk Biscuits

4 cups All Purpose Flour
 1 Tablespoon Baking Powder
 1 Teaspoon Baking Soda
 1 teaspoon Sugar

1 Tablespoon Salt
 6oz Unsalted Butter
 2 cups Buttermilk

Mix together all ingredients. Form into biscuits. Bake at 325 for about 30 minutes, or until cooked through.

Sausage Gravy

1lb ground Sausage
 1 Tablespoon Thyme
 1 Tablespoon Sage
 1 Tablespoon Parsley

1 Tablespoon Garlic Powder
 1 Tablespoon Onion Powder
 2 Tablespoon Brown Sugar
 2 Teaspoon Salt

2 Teaspoon Fennel Seeds
 2 Teaspoon Black Pepper
 ½ Teaspoon Paprika

Mix all seasonings (thyme, sage, parsley, garlic powder, onion powder, brown sugar, salt, fennel seeds, black pepper, paprika) into sausage. Cook sausage fully and drain off the grease.

On medium heat cover sausage in ½ cup of flour. Stir so there are no lumps and sausage is evenly coated in flour. Next, stir in ½ cup whole milk and ½ cup heavy cream to form gravy. Add more milk as needed to thin, till you reach desired consistency.

After making the biscuits and the gravy, cut open the biscuit and on the bottom add ham, bacon, and cheddar cheese. Melt this in the oven for about 5 minutes while scrambling up an egg and ensuring the gravy is still hot. Put the egg on, cover it in sausage gravy, and top it with the other half of the biscuit – then ENJOY!



London Fog

Chef Shelby recommends pairing the Ultimate Breakfast Sammy with Sugar Street's 12oz London Fog. They make it with Lord Bergamot Smith Tea that is steeped in 6oz of water and 6oz of steamed milk, and a pump of vanilla syrup that is made in-house. It's a perfect pairing!

Chef Shelby

Sugar Street Bakery & Bistro



Shelby has over 10 years in the restaurant industry and started with Sugar Street in July of 2019. She was originally hired on as a Line Cook and within a few months advanced to the position of District Manager. She now oversees all production for both our locations and is working to help open a third Sugar Street location! She has an extensive background in the industry from serving, prepping, and cooking to managing business, orders, and employees.

Shelby was born and raised in the Pacific Northwest, exploring the vast amount of nature that surrounds. One of her favorite things to do while in nature is to cook. When not at work she spends her time with her partner and their dog Marvin hiking, camping, and coming up with fun new recipes.

The greatest lesson Shelby has learned in her professional career has been to treat others as you would want to be treated and to confide in your team. She also believes that her greatest successes have come from learning and growing with her team.

About Sugar Street Bakery & Bistro

Sugar Street Bakery and Bistro is home to some of the freshest, tastiest, and downright funnest food you can find. The bakery and catering service specializes in custom cakes, cupcakes, and menus that will make your event in the Portland-Vancouver metro area memorably delicious. You can also pop into the bakery and bistro during the week for lunch and choose from a daily sample of our delectable treats.

Learn more at www.sugarstreetportland.com and visit their two locations!

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