



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 Ed Casey from Cheryl's On 12th shares his recipe for beignets! He recommends paring these delicious treats with their Drunken Chai - cinnamon, vanilla, Bailey's, Oregon Chai, and steamed milk. Delicious!

Beignet by Ed Casey

Cheryl's On 12th has a very strong following for Brunch, and every guest starts off with fresh, complimentary beignet!

Ingredients:

½ cup butter
1 cup water
2 tablespoons sugar
¼ teaspoon salt

1 cup flour
4 eggs
Canola oil
Cinnamon sugar (or powdered sugar)

Instructions:

Heat water and butter to a simmer in a saucepan until butter fully melts. While heating, combine the sugar, salt, and flour in a separate bowl and mix well. When the butter is fully melted, add the flour mixture to the pan and stir. Continue to heat while stirring until the combined mixture forms a sticky ball and you can hear it sizzle in the pan. Transfer to bowl for your mixer.

Using the paddle on your mixer, beat the mixture on lowest setting and add the eggs one egg at a time, pausing to allow each egg to be absorbed before adding the next. Once all the eggs are in you will have a mixture called a choux, and the thickness and consistency will be between a batter and a dough.



Heat oil to 350 degrees (use a thermometer if not using an automatic fryer) in a deep fryer or a deep pan on stovetop to completely submerge the beignet. Place fry basket (if available) into the oil, then scoop and carefully drop or scrape heaping tablespoons of the choux into the oil, making sure to avoid splashing. The choux batter will expand 2 or 3 times the initial scoop size while cooking, so be careful to allow enough room. Once the scoops of choux batter are in the oil place another basket over them to trap and hold them completely submerged while frying. If you do not have fry baskets, use a slotted spoon, metal spatter screen or anything heat resistant you have in your kitchen appropriately sized that will keep them submerged. Cook for 4 to 5 minutes; the beignets will form crispy golden-brown balls that are light and airy.

While hot, place balls in a metal bowl and toss with cinnamon sugar or for a more traditional beignet, in powdered sugar. Enjoy!

Ed Casey

Owner & Co-Founder, Cheryl's on 12th

Ed is a restaurateur and chef with over 30 years of award-winning and leadership experience in the restaurant industry. Ed initially trained under prominent Hollywood chefs Royce Stempke and John Wiedwald during the 80s. Then, after gaining experience developing cuisine and menus for independent restaurants in LA, Ed entered the corporate world and worked his way into the executive branch of several national brands including Vice President Food, Beverage and Operations TGI Fridays, Vice President Concept Development Rusty Pelican Restaurants and President, CEO of The Counter Burger.

Ed, along with his wife Cheryl, also developed, owned, and operated over 40 franchise and joint venture restaurants including units of Applebee's, Baja Fresh, and Veggie Grill. Using excess kitchen space in one of their franchise restaurants, Ed and Cheryl founded As Good As It Gets Catering in 2003, specializing in corporate events, weddings and large private events. Ed's broad range of culinary experience allowed As Good As It Gets to become a custom catering company, offering his interpretation of popular dishes from around the world as well as his own creations. The company grew rapidly and over time outgrew the original space, which ultimately led to the creation of Cheryl's On 12th, designed to house the catering company and create a concept integrating the catering operation with a daily restaurant operation. This provided a platform that offers more consistent revenue and hours for the staff, a better labor model for the business and most importantly, a canvass for Ed and Cheryl's passion for food, service and of course, each other!



Cheryl and Ed Casey



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Cheryl's is currently offering indoor dining and dining in outdoor heated cabanas,
as well as take-out and delivery.

Learn more at www.cherylon12th.com