

March 28, 2021



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 and restaurant owners 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, T.C. O'Leary's gives us a delicious recipe: O'Leary's Irish Soda Bread Sandwich. At T.C. O'Leary's you'll find a little taste of Ireland nestled in a wonderful Portland neighborhood. They welcome customers with a warm atmosphere, friendly staff, and Irish-inspired food and drinks. Sláinte!

O'Leary's Irish Soda Bread Sandwich

Ingredients:

Homemade Soda Bread (see recipe below)
Rasher Jam (see recipe below)
Dubliner Irish Cheddar

Kerrygold Irish Butter
Eggs

Directions:

1. Butter slices of soda bread and lightly brown on a warm frying pan.
2. Cover one slice with grated cheese and melt under broiler.
3. Spread rasher jam on the other slice.
4. Cook egg as desired.
5. Place egg on cheesy bread slice.
6. Hold sandwich together with a knife.

Soda Bread (veg)

Yield: 2 loaves

8 cups all purpose flour
4 tsp. baking soda, sieved
4 tsp. kosher salt
5 1/2 cups buttermilk (shake bottle well!)

Preheat oven to 350F. Sift flour, salt, and baking soda into a large metal bowl. Make a well in the center and add buttermilk. Mix with hand (claw) until a dough forms. Put the dough onto a floured surface and knead slightly until it comes together. Form the dough into two oval loaves, then put each loaf onto a quarter sheet tray that has been greased. Make three diagonal slashes on top of each loaf (our modern-day take on slicing an X and stabbing the corners to cut the fairies out), then put side by side on the top rack of the oven. Bake for 30 minutes, then rotate



trays and place on bottom rack of oven and cook for another 30 minutes. Remove from oven and tap bottom of loaves and if they sound hollow, they are done! Cool at room temp on a rack.

Rasher Jam (DF, GF)

Yield: 1 qt.

1/2 lb. rasher (Irish bacon), medium diced
1 large white onion, medium diced
2 lbs. tomatoes, cored and diced
1 cup granulated white sugar
1/2 tbsp. brown sugar

1/2 tsp. Kosher salt
1/8 tsp. ground black pepper
1 fl. oz apple cider vinegar
1 medium sprig rosemary, rough chopped

In a frying pan, cook rashers over medium/medium-high heat until they are browned and fully cooked, about 5 minutes. Add the onions and cook until they are translucent. Add in tomatoes, white sugar, brown sugar, salt, pepper, cider vinegar, and rosemary. Cook over medium heat until the mixture is jam-like and thick (~30-45 minutes), stirring occasionally with a rubber spatula to make sure that the bottom doesn't burn. Once it is thick enough, remove from heat and let cool slightly. Puree with an immersion blender or in the food processor until it is spreadable and well combined. Taste check for seasoning and add salt and pepper if needed. Store uncovered till cool for serving.

Thomas Christopher O'Leary

Owner, T.C. O'Leary's

It is no stretch to say that Irish pubs helped make Tom O'Leary the person that he is today. Their charm was not lost on him. Pubs are the focal point of Irish neighborhoods and towns, including Killiney where Tom grew up. During years working as an actor in Dublin - from small theatres to six years playing Dr. Brendan Daly on Ireland's most popular soap opera, Fair City - Tom and fellow performers communed at local pubs, drinking pints like they would never age. For his wedding reception, a magical pub in the West of Ireland suited him and his new wife better than any hotel. After moving to America, bartending at Irish pubs in both New York and Los Angeles helped pay the bills, as it did for so many Irish immigrants before him. Now Tom, in his adopted hometown of Portland, wants to share with his neighbors what he loves about pubs back home: the inviting atmosphere, the easy conversations that make friends of strangers, the hearty food, and, of course, the bit of whiskey and the perfectly pulled pint of Guinness.



Photo Credit: Amanda Barnett

Open for outdoor dining, pick-up, and limited delivery!

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Learn more at www.tcolearys.com

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