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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 Mathilde Aurélien-Wilson of Mathilde's Kitchen shares her recipe for Salad Russe, also known as Haitian Russian Salad. Mathilde recommends pairing this salad with a Haitian Rebel cocktail. Santé!

Salad Russe by Mathilde Aurélien-Wilson Yield: 4 - 6 servings.

This dish, also called Haitian Russian Salad, is something Haitians eat every Good Friday.

Ingredients:

- 1 lb potato
- 2 carrots
- 2 large beets
- 1 small onion
- Salt and freshly ground pepper (to taste)
- 1/4 cup extra virgin olive oil
- 2 Tbsp apple cider vinegar
- 2 Tbsp minced fresh parsley
- 1 head butter lettuce or 12 oz mixed greens

Instructions:

Step 1: Boil potatoes, carrots, and beets till cooked but firm. Remove from the water and let cool in the fridge for 2 hours or up to 2 days.

Step 2: Peel and dice vegetables into small pieces and combine in a large bowl with onion and parsley.

Step 3: In a small bowl, whisk together the olive oil, vinegar, salt, and ground pepper. Then toss with the vegetables.

Serve right away over an individual butter lettuce leaf or on a bed of mixed greens. Bon Appétit!!

See next page for Mathilde's fantastic drink pairing!





Haitian Rebel

2 oz Barbancourt Haitian Rum
2 oz Mathilde's Hibiscus & Passion fruit
1 dash angostura bitters

Mix all the ingredients in a pitcher, stir for 10 second, then pour over ice in a tall glass and garnish with a slice of orange. Santé!

About Chef Mathilde: Mathilde Aurélien Wilson was born and raised in Haiti in a family of entrepreneurs and small business owners. Thanks to their hard work, she was able to get an education and received a scholarship to the Havana University in Cuba. She graduated with a degree in Agricultural Science and eventually traveled to St Croix in the U.S Virgin Islands. Knowing about the disparities and struggles of her village while living there, she decided to take action with the support of her community. When she had the opportunity, she opened up a Jungle Bar in the rainforest.

There, she grew fruits and vegetables which she would cook and prepare into a big cookout every Sunday, to sell and raise funds for the projects she had started to benefit her village. Her non-profit, Haiti Community Support, was the first to build and open a school for kids from preschool to sixth grade, which also provided a meal and primary health care, all free of charge.

It was this experience growing fruits and vegetables which helped her on her journey to starting her food and beverage business here in the Pacific Northwest. Her delicious and traditional recipes were featured on Top Chef and helped her to secure collaboration with many huge brands, including Salt & Straw, who just released a flavor featuring her delicious



Hibiscus Ginger brew called "Mathilde's Hibiscus & Coconut Sherbet" (which is vegan!).



Although, Mathilde's restaurant is no longer operating on a daily basis, her handcrafted authentic small-batch Caribbean beverages can now be found in many local northwest stores, including Green Zebra, New Seasons, Food Fight, and many more. You can also purchase them from her website (mathildeskitchen.com), with shipping to anywhere in the U.S.

To learn more about Mathilde Wilson, and to support her efforts to build a better, stronger, and more educated community in Haiti, visit her website: mathildeskitchen.com

