

All Classical

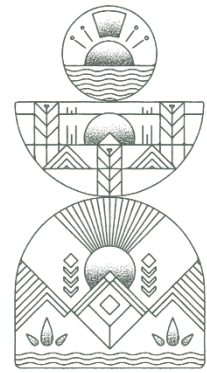
PORTLAND

|| RADIO · COMMUNITY · ARTS ||



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.



WEST

On this week's episode, chef Daniel Boling of Bar West shares his recipe for Gluten Free Almond Pancakes. He recommends pairing these pancakes with a Stumptown Martini - vodka, Stumptown cold brew, espresso liqueur, and salted sweet cream. It's the perfect morning treat!

Gluten Free Almond Pancakes by Daniel Boling
Makes 12-16 pancakes depending on size

2 cups Bobs Red Mill Gluten Free 1 to 1 flour

½ cup Almond flour

⅓ teaspoon xanthan gum

2 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

¼ cup white sugar

4 eggs (beaten)

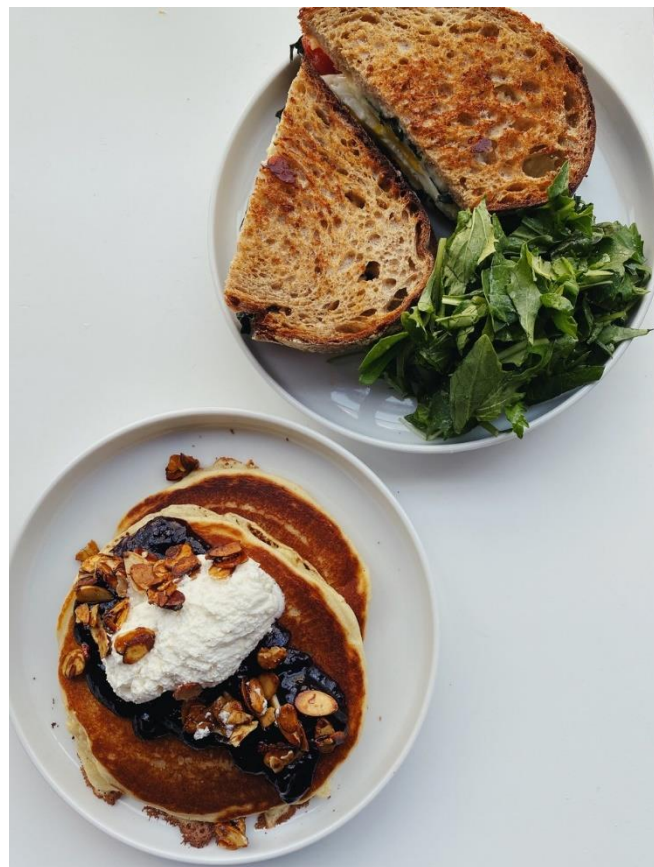
1 cup water

½ T almond extract

2 cups buttermilk

3 oz melted butter

Instructions on the next page



Instructions:

1. In large mixing bowl, use a whisk to mix all dry ingredients together thoroughly.
2. Add eggs, water, and extract then mix to just combined
3. Add buttermilk and butter then finish mixing till thoroughly combined but don't overmix.
4. Use a large nonstick pan on medium to medium high heat.
5. Add butter or spray to pan and place 4 oz ladle of pancake mix in pan.
6. Let cook for about 2 min or until golden brown. Flip pancake and cook for an additional 2 min.
7. Top with your favorite seasonal jam or maple syrup and toasted almond slices. Enjoy!

Chef Daniel Boling

Executive Chef, Bar West



A native of Kalamazoo, Michigan, Daniel Boling discovered his passion for cooking at a very young age while helping his mother create elaborate family dinners with vegetables from their garden. His passion grew through his youth as he committed to a career in food, graduating top of his class in culinary school in 2001 and launching his career under James Beard award winner Janos Wilder.

Just a few years later, Daniel found himself in San Diego as the Chef de Cuisine at the five-diamond resort The Lodge at Torrey Pines, where he and the Executive Chef created a culture of excellence that led them to winning the California Restaurant Association's Gold Medallion Award six years in a row. After 10 years at The Lodge and a stint as Executive Chef for restaurateur Elizabeth Blau, Daniel landed a role with Lifeworks, where he designed menus and dining operations for elite corporate clients, eventually earning him the position of Executive Chef for Nike, WHQ in Beaverton.

As Daniel settled into Oregon, he returned to his roots and engaged with the food and farming community. Carrying with him a passion for the process of making beautiful food, Daniel's transition to Executive Chef at Bar West in 2018 was a culmination of his greatest talents. Working closely with local farmers to build creative and seasonal menus while bringing out the best in his crew and his colleagues cultivates the very best of the dining experience, and he is lauded for not only his culinary talents, but his calm leadership, and excellent taste in music.

Bar West

Located in Portland's bustling Slab Town/Nob Hill neighborhood, Bar West is a warm and welcoming restaurant & event space with thoughtfully crafted cocktails and a farm-fresh Italian-inspired menu. The cocktail menu is joined by local and Old World wines and a carefully curated selection of craft beers and ciders. Organic and locally farmed ingredients highlight every dish on the menu, which features from-scratch pastas and pizzettas, slow-cooked sauces, and extensive Gluten Free and Vegan dishes and substitutions. Learn more at www.westportland.com or visit the restaurant at 1221 NW 21st Ave in Portland.