

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 beautifully crafted music.

Established in 1879, Huber's is Portland's oldest restaurant, and though famous for their turkey dinners and Spanish coffee, they also offer a large selection of other items. On this week's episode of Sunday Brunch, chef David Louie shares his recipe for Crepes with Grand Marnier Orange Sauce. It just may be the perfect day-after-Christmas treat!

Crepes with Grand Marnier Orange Sauce by David Louie

Crepe ingredients:

3 eggs
1 cup of milk

$\frac{3}{4}$ cup of flour
1 Tbs sugar

$\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tsp vanilla

In a small mixing bowl, beat eggs well; mix in milk until smooth. Add dry ingredients and vanilla to egg & milk mixture with an electric mixer until smooth. Set aside in a cool place for one hour. Lightly butter an eight inch skillet and preheat on medium heat. Pour a small amount of batter into the skillet. When batter has become firm, loosen edges, and flip over to brown the other side. Remove to a plate and place in an oven at 200 degrees to keep warm.

Grand Marnier Orange Sauce Ingredients:

1.5 cup of fresh squeezed orange juice
 $\frac{1}{2}$ cup of sugar

1 Tbs corn starch
1 Tbs Grand Marnier

Dissolve sugar in 1 cup of orange juice in a saucepan. Make a slurry with the remaining $\frac{1}{2}$ cup of orange juice and corn starch and add to the saucepan. When orange juice mixture has thickened, removed from heat, and add 1 tablespoon of Grand Marnier.

Assembly:

Remove crepes from oven. Place a crepe on a plate and ladle orange sauce over crepe. Roll the crepe and dust with powdered sugar. Three crepes per order is appropriate. Enjoy!

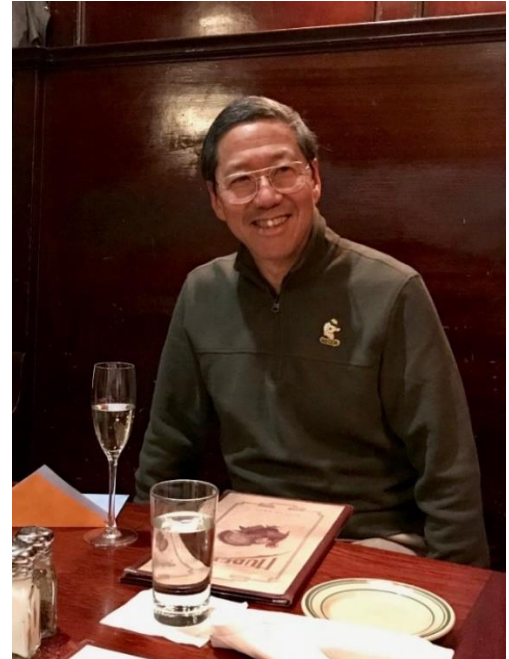
Huber's is located at 411 Southwest 3rd Avenue, Portland, OR 97204
Dine in-person or order online for pick-up

Chef David H. Louie *Co-Owner and chef, Huber's*

David Louie started working at Huber's dishing ice cream on Thanksgiving Day when he was a kid. Flash forwards a few years to junior high, and he was back in the restaurant doing the floors and washing dishes. He waited tables in the summers, then went to the University of Oregon. After graduating in 1974, his brother asked him to help out again at the restaurant. The cook quit, and David and his mother took over the cooking. The rest, as they say, is history...

About Huber's *Courtesy of Huber's website*

Huber's was established in 1879 at the corner of 1st and Morrison in downtown Portland, Oregon. It was originally called "The Bureau Saloon" until it was purchased by Mr. Frank Huber and the name was changed to Huber's. In 1891, Mr. Huber hired Jim Louie, a Chinese immigrant, to do the cooking. In those days if you bought a drink you would get a free turkey sandwich and some coleslaw. With just a few booths and bench seats in the old bar, most of the patrons would go around and converse with a drink in one hand and a turkey sandwich in the other. This is how the turkey tradition started.



Huber's moved to its present location in 1910 inside the Historic Oregon Pioneer Building. When Mr. Frank Huber died in 1912, Jim Louie took on the management of the business for the Huber family. When the Prohibition Era came around, Jim was going to close the old bar but encouraged by the patrons, he kept the business going as a restaurant that specialized in a traditional turkey dinner. The menu grew to include steaks, seafood, duck, and salads. Manhattans were served in coffee cups. In 1941, Jim's nephew, Andrew, joined the staff and helped formalize the partnership between the Huber and the Louie family with a 50-50 deal. Andrew took over the management in 1946 when Jim, after working his normal day, died at the restaurant. Mr. Huber's son, Jack, sold his interest in the old restaurant to Andrew in 1952.

In the early 1970's, Andrew's son, James Kai Louie, joined the Huber's staff. James developed Huber's signature drink, Spanish Coffee. A Spanish Coffee at Huber's consists of Bacardi 151 rum, Bols Triple Sec, Kahlua, coffee, fresh whipped cream, and a touch of nutmeg on top. The drink is made tableside with great flair. Huber's is now the largest user of Kahlua in the U.S. by an independent restaurant. James, David, and Lucille Louie became owners with the passing of Andrew in 1988 and his wife Amy in 1990.



Learn more at <https://hubers.com/>