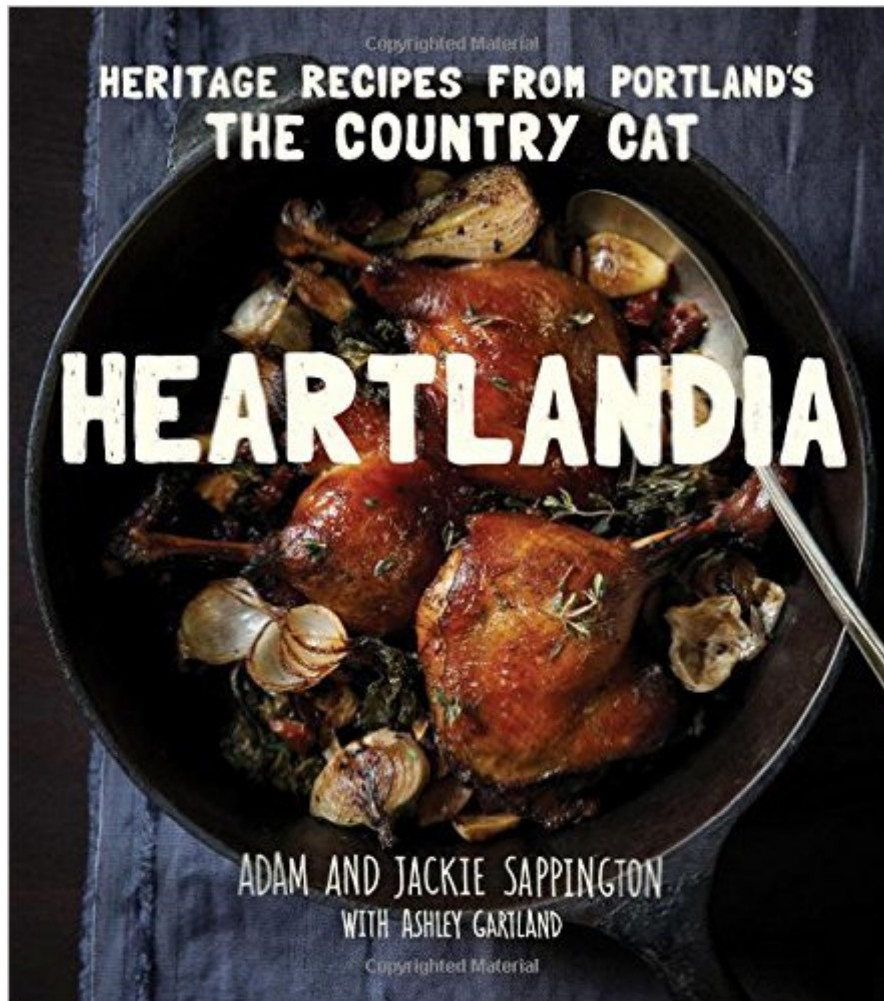


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Heartlandia: Heritage Recipes From Portland's The Country Cat



Synopsis

Soulful, heartland-inspired food from Portland's popular The Country CatHeartlandia is based on husband-and-wife team Adam and Jackie Sappington's acclaimed Portland restaurant, The Country Cat Dinner House & Bar. Adam, Executive Chef and a self-taught expert in whole animal butchery, and Jackie, the Executive Pastry Chef, make food that is the definition of soulful, heartwarming comfort food. Some of the mouthwatering dishes include Autumn Squash Soup with Apple Cider and Brown Butter, Red Wine-Braised Beef with Wild Mushroom Steak Sauce, and Crispy Fried Oysters with Smoky Bacon and Green Apple Ragout. And don't forget about their legendary Skillet-Fried Chicken. The sweets are just as enticing, such as the Challah French Toast with Maker's Mark Custard and Clabber Cream, Butterscotch Pudding, and Bourbon Peach Crumble Pie. Additional chapters include one for drinks and another for pickles and preserves. The cookbook also has beautiful photographs that capture not only the amazing food but also the spirit of the restaurant and the heartland.

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Customer Reviews

View larger Chanterelle and Blackberry Succotash from Heartlandia Serves 6 I'm not a purist when it comes to succotash. I put a Pacific Northwest spin on the classic dish by incorporating chanterelle mushrooms and blackberries into the mix, and I add cream because, well, why the hell not? The corn-infused cream gives the dish a great texture and helps carry the flavors through every bite. Served with grilled fish, poultry, or meat, this is my favorite late-summer side dish. AS Directions 1. Using a sharp knife, remove the corn kernels from the cobs and set

aside. In a medium bowl, stand a scraped corncob on one end. Using the back side of a chef's knife, scrape the cob to release the residual liquid and corn pulp. Repeat with the remaining corncob, then transfer the liquid and pulp to a small saucepan. (You should have roughly 2 tablespoons pulp and liquid. Discard the corncobs.) 2. Add the cream and cook over medium-low heat, stirring occasionally, until the mixture has thickened slightly and reduced by one-quarter, about 10 minutes. Set aside. 3. Meanwhile, in a large skillet set over medium heat, warm the butter until it melts. Add the bacon and cook, stirring occasionally, until crisp, about 5 minutes. Remove the skillet from the heat and drain half of the rendered fat. (You should have about 1 tablespoon remaining.) Return the skillet to the heat and add the onion. Cook, stirring occasionally, until soft and translucent, about 5 minutes. 4. Add the corn kernels, pinto beans, and chanterelles to the skillet and cook, stirring frequently, until warmed through, about 3 minutes. Season with salt and pepper. 5. Add the reserved warm corn-cream mixture to the skillet and simmer until it has reduced slightly and starts to thicken and really hug the vegetables, about 3 minutes. Stir in the parsley and season with salt, pepper, and lemon juice. Transfer the succotash to a serving platter and garnish with the blackberries. Dig in.

Ingredients 2 large ears corn 1 cup heavy cream 1 tablespoon unsalted butter. 3 thick-cut bacon slices, cut crosswise into thin strips. 1 medium yellow onion, finely chopped. 1 (15-ounce) can pinto beans, drained and rinsed. 1/2 pound fresh chanterelle mushrooms, large ones halved. Kosher salt and freshly ground black pepper 3 tablespoons roughly chopped fresh flat-leaf parsley. 1 lemon, halved 1/2 pint (about 1 cup) fresh blackberries

I was never in Portland. I have the Portlandia cookbook. I was not aware of the Portland restaurant and culinary scene. But I read the Washington Post, July 1, 2015, story on its Quirky Comfort Food scene. In it they mentioned Le Pigeon, Ataula, Bollywood Theater, Pok Pok, Ox, Langhaan, and more. So I picked up this cookbook. Heartlandia is based on Adam and Jackie Sappington's Portland restaurant, The Country Cat Dinner House & Bar. Adam, grew up on a Midwest farm and is the Executive Chef; his spouse and business partner Jackie, who mastered her first recipe at the age of ten, is the Executive Pastry Chef. I read in reviews that they are famous for their Skillet-Fried Chicken and the Challah French Toast with Maker's Mark Custard and Clabber Cream, as well as Bourbon Peach Crumble Pie. The chicken is based on a recipe of their granny Cris who served it to inmates at the old Maries County Jail (note... you can use beef tallow instead of the pig lard) They should be famous for the Chanterelle and Blackberry Succotash; and the Honey Paprika Potatoes (uses salata cheese and honey). The book opens (after a section on tools and techniques,

with Breakfast and Buttermilk Biscuits, and Pancakes. The Challah French Toast (includes challah recipe) uses eggs (of course) but also half and half, vanilla extract, bourbon, and cinnamon. The Clabber Cream on it uses heavy cream, confectioners sugar, and sour cream. (what the heck is a "knob" of butter? hehe) For their braiding they teach that Braiding: 2nd crosses over, first divides the rest, repeat. Breakfast continues with Morel and Spring Vegetable Hash; Wedge Salad with Soft Paches Egg and Green Goddess Dressing; Chanterelle, GreenBean, and Freekah Salad with Huckleberry Vinaigrette; Sugar Snap Pea and Soft Goat Cheese Salad with Cornbread Muffins; and more. Their Ranch Dressing (Their Rule: When in doubt, serve Ranch) includes thyme, garlic powder, onion powder, celery seed, lemon pepper, egg yolks, sour cream, and more. In their "Homage to the Range," they focus on recipes for kettles. Jill's Chili uses ground dark meat turkey, kidney and pinto beans, chicken stock and more than a half a dozen spices. (The secret to deviled eggs...? perhaps it is lime juice and ground celery seed) I skipped their meat candy recipe section (also known as beef jerky). They make their own ketchup for their onion rings and home fries. It uses juniper and allspice berries, star anise, cloves, cinnamon, fennel, cornstarch, ginger, two kinds of vinegar, and of course tomatoes and tomato paste. Adam's Chicken Fried Steak is akin to American Schnitzel. Also his famous "Woo" gravy is just an easier way to say Worcestershire Sauce gravy (but note that it uses bacon fat with coffee, chicken stock, Worcestershire sauce, and more).

Every page of this masterpiece of food craft is an inspiration to create something magical in your kitchen. Starting with the cover... You CAN judge this book by its cover! Is that the most delicious looking creation in that ancient cast iron skillet? I went out and bought a cast iron skillet immediately and have now lamented the years I have spent cooking without one. This wonderful and truly heartfelt cookbook teaches you the art of food at its highest level while keeping you firmly rooted to the deepest of family traditions. I have enjoyed reading Adam's and Jackie's prologues to each recipe. They inspire with genuineness of love for the sharing of food. I realize I am not just cooking, I'm crafting and the result will feed friends and loved ones while we all experience the joy of feasting together. Make no mistake... this is feast food. Rich and complex, these meals are meant to go big. Huge flavor, big portions, absolute satisfaction. This book is not about whipping up a 20 minute meal from ready made or pre-mixed ingredients. No, this is scratch cooking. Did I mention this is food crafting? Art? I'll say it again. I mean, c'mon - ketchup from scratch? What a treasure! I would have bought this book for that one recipe and let me tell you, it was worth every cent. I'll never buy bottled ketchup again and what a surprise to friends when I can say; "Yeah, I made the ketchup as

well to go with those crazy good onion rings."Heartlandia is a beautiful cookbook filled with wonderful recipes, lovingly told stories of family traditions and the food that fed them. Mouthwatering pictures entice and clearly written instructions provide all you will need to turn your kitchen into a studio and your cooking into art. It will be a shame to get the various kitchen splatters on it. Well, not really.

My wife, daughter and I ate at The Country Cat last July. The food blew us away. We especially loved the homemade ketchup and asked our server what were the ingredients. She took down a copy of this cookbook and showed us the recipe. Then we looked at the rest of the recipes and knew we needed to buy this book. Believe me, this is a cookbook that makes you hungry just by looking at the recipes and photos. It's just really great comfort food cooking for home cooks from beginner to more advanced. Since we bought it at the restaurant we got an autographed copy signed by Adam and Jackie. My wife's made the homemade ketchup recipe and I'm in the process of making Meat Candy (beef jerky) now. And we haven't even scratched the surface of all the great recipes in the book we plan to get to. The Sappingtons are wonderful people. I had a couple of recipe questions and Jackie personally emailed me with the answers. If you visit Portland, Oregon you must eat at The Country Cat Dinner House & Bar. But whether you've eaten there or just hope to someday, this cookbook will be like having the Sappingtons cooking up their restaurant menu (and more) in your own kitchen.

The Country Cat is one of my all time favorite restaurants; I never miss a chance to visit when I'm in Portland. I've been anxiously awaiting their first cookbook and I'm so pleased to say I wasn't disappointed! Love this cookbook - from the family photos and stories to the detailed recipes. Adam and Jackie are inspiring chefs - can't wait to try all the recipes in this beautiful book. (In fact I bought four - but don't tell my kids and ruin their surprise!) Can't wait for the next one...

What a fantastic cookbook. I love the country cat And glad to see they shared the recipe for their fried chicken! I promised myself no more cookbooks but once I looked inside I couldn't resist and bought it! Yes, It's that good! The birthday cake looks delicious and I'll be making it next for my son's birthday.

The book is full of wonderful recipes. The restaurant is superb and I'm happy they are finally sharing their secrets. Adam and Jackie are amazing at what they do. Great food, great people, great

purchase.

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