



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 Michael Gibbons of Papa Haydn shares his recipe for Cubano Benedict, accompanied with a Ramos Fizz. This delicious recipe takes a couple of days of prep and cooking but is well worth the effort. Buen Provecho!

Cubano Benedict by Michael Gibbons

Shopping list:

Gin - London Dry
 Eggs
 Heavy Cream
 Lemons
 Limes
 Juicing Oranges - Valencia
 Bakers Sugar (superfine, not powdered)
 Orange Flower Water

Unsalted Butter
 Boston Butt Pork Roast**
 Fresh Poblano Chile
 Red Onion
 Carrot
 Celery
 2-3 Roma tomatoes (or canned whole San Marzanos)

Balsamic Vinegar
 Honey
 Thinly Sliced Prosciutto di San Daniele
 English Muffins
 Fresh Jalapeños
 Apple Cider Vinegar

Needed from the pantry:

Brown Sugar
 Ground Coriander
 Ground Cumin

Chile Powder (we use red New Mexico Hatch Chile)
 Dried Mexican Oregano

Fresh Cracked Pepper
 Kosher Salt

***You can also use a few Boneless Country "Ribs" which is just the pork shoulder that's been butchered into rib like portions, but trust me the leftovers from the whole roast will not go to waste: Tacos, Cubano sandwiches, hash, pulled pork Tortas, etc.*

On Friday:

Jalapeño Pickles

½ lb Jalapeño Chiles (seeds/veins removed, sliced into thin strips)
 1 White Onion (thinly sliced)

1 cup Apple Cider Vinegar
 ½ cup Fine Bakers Sugar
 1 Stick Cinnamon*

1 tsp Mustard Brown Seed
 ½ tsp Whole Cloves
 ½ tsp Whole Allspice

**We use Ceylon Cinnamon, it's more delicate/floral in flavor, but the thicker more common cassia varieties are fine.*

Place all ingredients, except for the jalapeños and onions, in a saucepan and bring to a boil. Place sliced jalapeños and onions in a sterilized, heat-proof jar. Pour heated liquid over jalapeños and onions. Seal and let cool. Refrigerate. Will last for a month in the refrigerator. *Note: this is not a preserving method so pickle must be refrigerated.*

Spice Rub

This is presented in proportions instead of specific amounts so that you may adjust accordingly. For example, if you need only a small amount, you might want to make the basic part equal to a tsp; in order to yield a larger amount simply scale up. At the restaurant we use whole spices and toast them briefly and then grind. It results in a brighter, more vibrant rub, but you are welcome to use already ground spices. The proportions are based on ground amounts.

4 parts Kosher Salt	2 parts Dried Mexican Oregano	1 part Coriander
1 part Black Pepper (fresh-cracked)	3 parts Chili Powder	8 parts Brown Sugar
	2 parts Cumin	

Rub pork butt in the evening. If your roast is netted, remove netting and be sure to rub in all over and into the seams and pockets. No need to re-tie. Let sit overnight in the fridge.

On Saturday:

Braise Pork Butt

Remove pork butt from fridge and let come to room temp, approximately 2 hours. Pre-heat oven to 300 degrees.

1 Poblano Chile (roughly chopped)	1 Stalk of Celery (roughly chopped)	1 ½ cup Balsamic Vinegar
1 Red Onion (skin on, quartered)	3 ripe Roma Tomatoes (or 4 canned San Marzano tomatoes)	1/3 cup Honey
1 large Carrot (roughly chopped)		

Combine 1 ½ cup balsamic vinegar with 1/3 cup honey. Pour into a large high sided roasting pan or dutch oven, along with veggies, and place room temp pork butt in pan. Place in oven and braise 3-4 hours until a roasting thermometer registers an internal temperature of 200 degrees. Let cool in liquid for about 30 minutes, or until you can pull meat apart using your hands. It will literally shred in long pieces. Roast needs to cool very little, but enough to be able to be handled with your bare hands. Strain braising liquid and reserve.

Make Bitter Orange Juice

Peel one juicing orange using a vegetable peeler. Place peels and oranges in a blender, reserving a strip of peel for garnish. Blend juice and peel (minus reserved peel) on high until thoroughly pureed. Strain thru a fine mesh sieve. Reserve for hollandaise.

On Sunday:

Set up your Ramos Bar

Chill Collins glasses, a large cocktail shaker and seltzer or club soda

Crack ice by placing some cubes in a tea towel, twisting it shut tightly around the ice cubes, and swing it down with force onto the counter several times. You'll feel the cubes breaking up. Keep the shaker and the ice in the freezer until you're ready to make the Fizz.

For each Ramos Fizz

2 oz Gin (I like Martin Miller's Westborne Strength)	1 Egg White	2 tsp Bakers Superfine Sugar
1 oz Heavy Cream	½ oz fresh squeezed Lemon Juice	2 drops Orange Flower Water (do not substitute)
	½ oz fresh squeezed Lime Juice	

When you are ready on Sunday morning, put all of the above ingredients, minus the seltzer, into the chilled shaker filled with plenty (2/3 to 3/4 full) of cracked ice. Shake vigorously, even viciously, for at least a minute and, better yet, up to two minutes. Strain into the chilled Collins glasses and top with a splash of seltzer. Can be garnished with a scant grate of whole nutmeg.

Remove sliced prosciutto and jalapeno pickle from fridge. Slice the reserved orange peel into paper thin threads.

Take out enough shredded pork shoulder from fridge to cover each english muffin (2 per person) and put reserved braising liquid into a sauté or saucepan big enough to accommodate the pork. Cover pan. When you are ready to poach your eggs put pan over medium heat to reheat. You may also reheat the shredded pork in braising broth in the microwave.

Make Bitter Orange Hollandaise

1 Stick of Unsalted Butter (cut into fingertip dice, keep refrigerated until just before prep)

3 Egg Yolks (reserve whites for Ramos Fizz)

1 tbsp Bitter Orange Juice

Dash of Hot Sauce (Franks, Crystal, or Trappeys Red Devil)

Using a double boiler, keep water at a bare simmer but do not allow to come to a boil. Keep a close eye on the sauce so as to not cook or harden the yolks. Place the yolks, bitter orange juice, and hot sauce into the top pan and place over the bottom pan with simmering water. Using a wire whisk, stir and temper the egg yolk mixture. You will notice mixture start to thicken, this is your clue to stir in, one at a time, each of the pieces of chilled, unsalted butter. Make sure that each piece is completely melted incorporated into the yolk mixture before adding the next. At any time, if it begins to get too thick or if you see some graininess, remove top pan from heat and keep stirring. Return to heat after having lowered the heat of the water. You are making an emulsion “folding” the fat of the butter into the protein of the yolk with the help of the heat and the acid from the citrus. Basically, you are melting the butter without cooking the yolk. It’s a balancing act, but one that is easily mastered with practice.

As the hollandaise thickens you can begin to increase the amount of butter you are adding. Once you have incorporated all the butter, remove the top pan and adjust for taste with citrus and/or hot sauce if needed. You want a balance of the rich fat feel with the tang of citrus. Keeping off the bottom pan, set the hollandaise aside. If you have a shelf over the stove or counter nearby, that’s a good place. When plating the dish, you can “restore” the hollandaise with by whisking in of a tsp of hot water from the double boiler or the tap.

Prep your egg poaching pan

If you have a non-stick sauté pan, that’s preferable. If not, not a problem. You can use any sauté pan by simply lightly greasing the bottom by using a dab of unsalted butter and a paper towel to evenly spread it. Fill pan with tap water. If you want the eggs to retain a bit more of their integrity and keep the whites from spreading, you can add a little citrus juice or vinegar to the pan. No more than a tsp, depending on size of pan and amount of water, is needed. Too much and the eggs will toughen. If entertaining or preparing a large number of servings, you may prepare in an ice water bath in a large bowl, par-poach the eggs, and, using a slotted spoon, gently place eggs in the ice bath. You will want to leave the eggs just short of your preferred doneness, but solid enough to transport. When ready to plate and serve, carefully return the eggs to the heated poaching water, for about 1 minute.

Assembly:

- Toast split English muffins to golden brown.
- Place a nice helping of shredded pork on top of each muffin.
- Drape a slice of prosciutto over the pork.
- Scatter a few jalapeño/onion pickles over the prosciutto.
- Top with a poached egg.
- Generously spoon bitter orange hollandaise over the eggs.
- Garnish with orange peel threads and a jalapeño pickle.

Buen Provecho!

Chef Michael Gibbons Co-Owner, Papa Haydn

Michael's story...

I've been eating since I was born...seriously I have enjoyed eating and cooking for a long time. I love what I do. One of my earliest memories is of a sunny summer day. My grandmother and mother feeding me a strawberry and buttermilk ice cream cone from Edy's in the Town & Country Village in Palo Alto. My mother loved to entertain, and my father prided himself on finding hidden gems and holes in the wall with a special emphasis on New Mexican and Mexican. He also was a very early sushi adopter.

I graduated high school in 1972 with a high draft lottery number and entered the Capuchin Franciscan Seminary. Three years later I found myself in SoCal working at a newly opened steak house, Reflections. Over the next 3 years, I worked my way through the stations in the kitchen, and then out in the front of the house waiting and bartending and ending up on the management team running the Kitchen and managing the floor for their newest location, a 2-story, 300 seat restaurant that morphed into a live music dance floor in the downstairs bar every evening. Weekends - we turned out over 500 covers. Under the tutelage of chefs Solomon de La Rosa and Ruben Torres, I learned how to butcher meats and fish, make soups from scratch, and worked all 5 positions: Pantry, Grill, Sauté, Wheel (Expediter) & Fry. In the front of the house, I learned the craft of bartending and managing staff and the flow of the house as well as food, pour, and labor costing. Most importantly over those three years I absorbed the basics of what comprised a successful restaurant. It is an alchemy of food, service, and physical surroundings that creates an experience that caters to the guest's happiness, as Haydn would put it, *Gemütlichkeit*.

In the Spring of 1978, I begin to rethink my career path. Concurrently, my little sister Marty was doing the college tour that Spring and had visited several campuses. One of those was Reed of which she told me, "You would really like it there, Michael. The students are weird, have long hair and all they like to do is read and talk about what they're reading." I applied almost immediately and arrived in PDX in the fall of 1978. Unbeknownst to me at the time a new restaurant has also just opened; not far from the Reed Campus...Papa Haydn. While Portland appeared to this So Cal boy to be culturally situated in the late 50's, I found Reed to be the single most intellectually challenging and stimulating milieu I had ever encountered.

Fast forward to the Spring of 1982. I applied for a summer job at Papa Haydn, hoping to stay on in Portland until returning to school in the Fall. No dice. Owner and head chef, Jeffrey Van Dyke, ruled me out as I was unable to commit beyond the end of the Summer. The following Spring, I found myself unable to complete my thesis and dropped out. I took a job as the kitchen manager for Pier 101's newly opened Beaverton location. It was not a good fit for me.

I begin to look elsewhere and reapplied to Papa Haydn, at their soon-to-be opened NW 23rd location. I interviewed with Jeff's wife Heidrun, who was interested in my bar background. The OLCC had granted them, unasked for, a full liquor license. Would I be interested in setting up and helping to manage their bar? I signed on for a year, with the intent to return to Reed in 1985 to finish my thesis. Well, that never happened. In the fall of 1983, Heidrun's sister, Evelyn, who is the creative force of the bakery, asked me out for a drink. A sculptor by training, she holds an MFA from Portland State, was Artist in Residence at Lincoln High School, and has a large piece - *Triad* - that graces Laurelhurst Park. We hit it off, fell in love and thoughts of returning to Reed quickly faded.

After getting the bar program squared away, I moved on to the kitchen, where we try to match the savory side of things to the high bar of excellence set by the sweet side. In 1994 Evelyn and I opened our "newest" location, Jo Rotisserie & Bar (the name taken from Haydn's "middle" name Joseph). Evelyn and I have gradually withdrawn from the day to day operations of our three restaurants. We are still actively involved, but the savory food has been turned over to the talented palate of our Executive Chef Elmer Santos, the sweet side of things to Executive Pastry Chef Risa Mealus, and Corporate General Manager Whitney Durst and her right hand man, our son Brendan Gibbons. Our daughter, Kelen Tuttle and her husband Zachary live in SE PDX with their one-year old son Leo.

