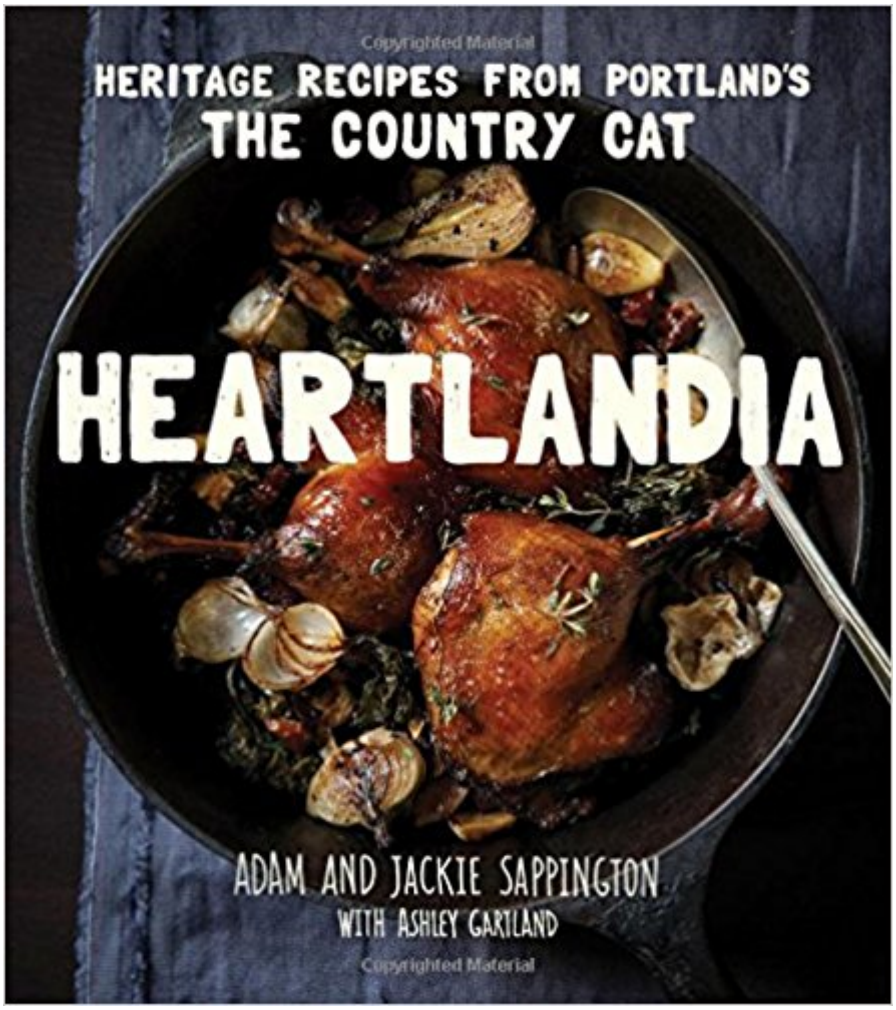
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Heartlandia: Heritage Recipes From Portland's The Country Cat



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Synopsis

Soulful, heartland-inspired food from PortlandÃ¢â ¬â„¢s popular The Country CatHeartlandiaÃ Â is based on husband-and-wife team Adam and Jackie SappingtonÃ¢â ¬â„¢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 donÃ¢â ¬â„¢t forget about their legendary Skillet-Fried Chicken. The sweets are just as enticing, such as the Challah French Toast with MakerÃ¢â ¬â„¢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.

Book Information

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Average Customer Review: 4.6 out of 5 stars 21 customer reviews

Best Sellers Rank: #171,263 in Books (See Top 100 in Books) #21 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #32 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest

Customer Reviews

View larger Chanterelle and Blackberry Succotash from Heartlandia Serves 6 IÃƒÂ¢Ã â ¬Ã â„¢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. ÃƒÂ¢Ã â ¬Ã â •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 chefÃƒÂ¢Ã â ¬Ã â„¢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. Ãƒâ Ã Â 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 Ãƒâ Ã Â pint (about 1 cup) fresh blackberries

"Missouri heritage cooking meets the clean flavors of the Pacific Northwest in this improbably delicious mash-up...With generosity and a warm sense of humor, the Sappingtons invite everyone to pull up a chair at their family tableÃ¢â ¬â •and with recipes like theirs, readers will be more than happy to dig in."Ã¢â ¬â •Publishers Weekly "Portland's beloved Country Cat Dinner House and Bar unveils the secrets to their fried chicken, pimento cheese and other comforting dishes in a book geared toward the home cook. Come for the ranch dressing, stay for the guide to whole-animal butchery."Ã Â Ã¢â ¬â •EATER.com Ã¢â ¬Å“Amid the culinary distractions of PortlandÃ¢â ¬â •the uni ice cream, the grasshopper sushiÃ¢â ¬â •The Country Cat has been focused on the comforting, wholesome dishes of AmericaÃ¢â ¬â„¢s Heartland for nearly a decade. Heartlandia will have you cooking Sappington signatures such as suet-fried chicken, crispy turkey tails, and a morel and spring vegetable hash that transport you to the covered-dish suppers and Friday lake-fish frys of AdamÃ¢â ¬â„¢s rural Missouri upbringing. ItÃ¢â ¬â„¢s a

wonderfulÃ¢â ¬â •and deliciousÃ¢â ¬â •place to be!Ã¢â ¬Â• Ã¢â ¬â •Matt Lee and Ted Lee,authors of The Lee Bros. Charleston Kitchen Ã Â Ã¢â ¬Å“Heartlandia is as inspiring as it is nostalgic . . . fresh, local ingredients and perfectly executed dishes. Adam and Jackie have opened up their hearts and souls to us with the Country Cat, and now with this book everyoneÃ¢â ¬â„¢s inner Gramma can become a very slick lady!Ã¢â ¬Â• Ã¢â ¬â •Aaron Franklin, owner of Franklin Barbecue and author of Franklin Barbecue: A Meat-Smoking Manifesto Ã Â Ã¢â ¬Å“Grab this book and wrap it around you like a warm blanket!!!! Adam is the mouthwatering fried chicken and Jackie is the sweet butterscotch pudding in their meal of life! AdamÃ¢â ¬â„¢s respect of the land and its product and his intuitive, comforting cooking is what makes him one of my favorite chefs. I have had the great fortune of cooking in the kitchen with Adam and eating his delicious food and listening to his infectious laugh. I am thrilled to have this book in my kitchen so that I can crack open a page and put a smile on my face Ã¢â ¬â •on the cloudiest of days. This book is 3-D deliciousness: I wanted to reach through the pages and grab a crispy end of lamb or a slice of birthday cake! Dive in and start cooking and get those pages dirty!Ã¢â ¬Â• Ã¢â ¬â •Amanda Freitag, chef and Food Network personality Ã Â Ã¢â ¬Å“This book will teach you to bake the fluffiest biscuits and fry a chicken to perfection. You will learn the provenance of seasonal ingredients and may even become an expert at butchering whole hogs. But the real joy of Heartlandia is knowing that Adam and Jackie not only put their souls into cooking at The Country Cat, but now also their hearts into writing Heartlandia.Ã¢â ¬Â• Ã¢â ¬â •Vitaly Paley, chef and owner of PaleyÃ¢â ¬â„¢s Place, Imperial, and Portland Penny Diner, and co-author of PaleyÃ¢â ¬â„¢s Place Cookbook

Always comforted by foodÃ¢â ¬â„¢s ability to incite conversation and generate close-knit bonds, ADAM SAPPINGTON is the Executive Chef at The Country Cat, the premier made-from-scratch, farm-to-table restaurant located in Southeast Portland. Beginning in a cutting-edge trattoria in his hometown, Adam attended the Western Culinary Institute in Portland and soon landed at Wildwood Restaurant, where he worked his way up to Executive Chef over the course of 11 years.Ã Â A self-described Ã¢â ¬Å“pie geek,Ã¢â ¬Â• JACKIE SAPPINGTON started experimenting with food at an early age, tackling her first recipe at just 10 years old. In 1995 she moved to Portland, where she worked her way through Wildwood and PaleyÃ¢â ¬â„¢s Place. She switched gears to pastry at CafÃƒÂ© Azul and Lauro Kitchen. With a sole focus on pastries for more than 10 years now, JackieÃ¢â ¬â„¢s approach is warm and patient, but meticulous and infused with love.Ã Â

It had a few interesting recipes I will try, Some looked a little complicated. Nice photos.

Great gift along with a cast iron skillet.

Birthday present for my daughter in law. She loved it!

Great item and fast shipping

Try the biscuits. Amazing

Awesome cookbook with a ton of great recipes and stories

Great cookbook!

Overall just yum!

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