

## **“Tailgating – Central Oregon Style!”**

**Chef – Chris Tate**

### **BIRDIE'S CAFE RECIPES**

#### **Late Harvest Succotash**

This recipes yields 4 healthy portions

4 fresh ears of corn, shucked and shaved

1 pint cherry tomatoes

1 shallot, peeled small diced

1 Tablespoon fresh garlic chopped fine

½ c zucchini chopped medium

½ cup Brown mushrooms sliced medium

¼ c white wine

juice from lemon

2 TB butter

1 tsp fresh Italian parsley

1 tsp fresh thyme

Salt to taste

Pepper to taste

In a heavy bottom pan over high heat, add onions, mushrooms and corn. Cook until soft. Add garlic, shallots, zucchini and cook for 5 minutes. Add tomatoes, green onions and herbs. Deglaze pan w/wine and lemon juice. Reduce by half and remove from heat. Add butter and mix until melted. Season to taste.

#### **High Desert Pork Brine**

Will brine 4----8 oz. portions of pork

6 c water

1 onion, chopped large diced

1 carrot, pelled chopped large diced

4 Ribs of celery chopped large diced

1 bulb of garlic peeled

3 bayleafs

1 T fresh sage

1 T juniper berries

1 tsp chilit flakes

3 T salt

5 T bdrown sugar

c soy sauce

8 whole cloves (the spice)

Combine above ingredients in pot and bring to boil for 30 minutes. Remove from heat and let cool in an ice bath. Add pork and cover. Refirigerate for 24 hours before cooking.

### **Gameday Chicken Marinade**

For 1 Chicken cut into 8 pieces

1 c tomato juice

1 tsp chili flakes

4 bay leafs

red onion, large diced

7 garlic cloves, peeled and medium chopped

1 c white wine

2 c canola oil

c. soy sauce

2 T Worcestershire sauce

1 T tobacco

1 T liquid smoke

c brown sugar

c malt vinegar

T rosemary

Salt to taste

Pepper to taste

Combine above ingredients and mix well. Add chicken pieces. Cover and refrigerate 24 hours before cooking.