

NORTHWEST news

kitchen store, though they continue teaching classes at the bistro. The couple co-produced the most recent series, *Caprial & John's Kitchen: Cooking for Friends and Family*, with Oregon Public Broadcasting. Though most episodes are

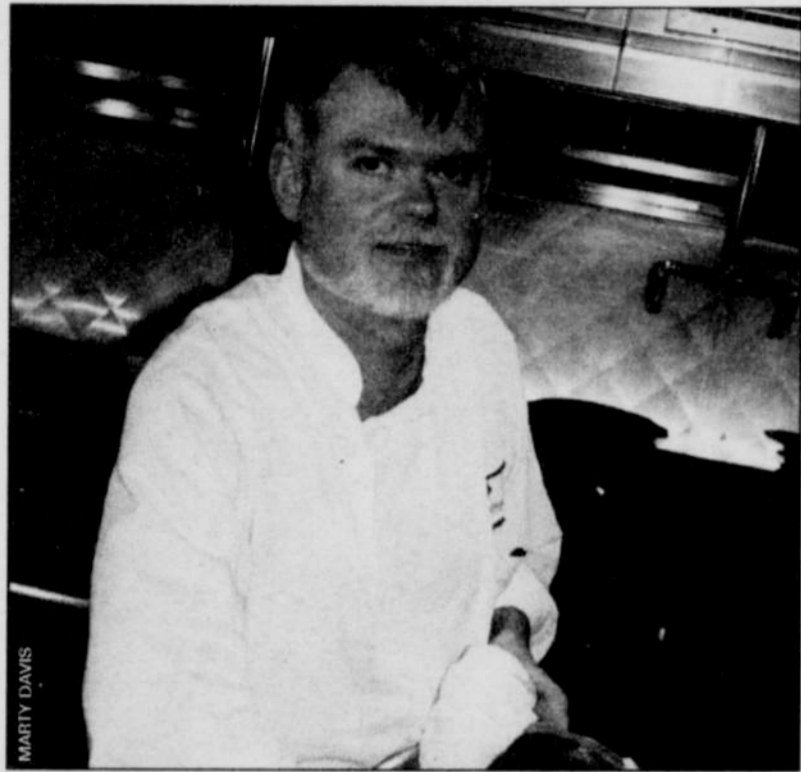
hosted by the Pences, with the show thriving on their dynamic, Dower made a cameo appearance for the soup special.

Most menu items at the restaurant are centered around meat and seafood; however, Dowers is conscious and accommodating to vegetarians and most special dietary needs.

Jamie's Vegetarian, a flaky pie filled with root vegetables, wild mushrooms, Yukon Gold potatoes and Alsea Acres goat cheese, atop creamy and piquant leeks, is a must for those abstaining from the primarily meaty menu.

A perfect meal is pushed to the limit with a finely crafted creation from pastry chef Sandra Gilbert, including pomegranate sorbet, ginger crème brûlée or the popular and decadent chocolate turtle torte, a sweet pastry crust filled with baked pecans and caramel, topped with chocolate Kahlua mousse. **J**

For more information about CAPRIAL'S BISTRO visit www.caprialandjohnskitchen.com.



Head chef Mark Dowers mashes potatoes at Caprial's Bistro.

Recipes by Mark Dowers

Wild Mushroom Soup with Corn and Crab

A group of our closest friends gathered these ingredients out in the wine country one fall afternoon. We made this soup when we returned home and were surprised how beautifully the flavors came together. This is especially great with chanterelles, which are abundant locally. You could substitute the crab with other seafood or make this recipe vegetarian by using vegetable stock. Oregon Pinot Gris is a well-suited wine to drink with this lovely soup.

- 2 pounds seasonal wild mushrooms, cleaned and sliced
- 3 leeks, white parts only, rinsed well and sliced crosswise
- 1 large onion
- 6 cloves garlic, minced
- 1 cup dry white wine
- 2 quarts chicken or seafood stock
- 1/4 cup flour
- 1/4 cup unsalted butter
- kernels cut from 6 ears fresh corn (about 5 cups)
- 1 pound cooked crab meat or other seafood (such as scallops or prawns) or chicken
- 2 tablespoons chopped fresh basil
- 1 tablespoon cayenne sauce
- salt
- freshly ground black pepper

In a large stockpot over medium heat, combine the mushrooms, leeks, onion and garlic. Cover the pot and cook until the onion is tender, 5 to 8 minutes. Add the wine and reduce over high heat until 1/2 cup liquid remains, about 5 minutes. Add the stock, bringing to a boil, and reduce the heat to low.

Make a beurre manié by mixing together the flour and the butter. Ladle 2 cups of the simmering stock into a bowl and whisk in the beurre manié. Whisk the mixture back into the stock and simmer 25 to 30 minutes or until the flavors are well blended. Add the corn and simmer briefly to blanch, about 5 minutes. Stir in the crab, basil and cayenne sauce, and season with salt and pepper to taste. Ladle into bowls and serve piping hot.

Serves 6 to 8.

Halibut Glazed in a Tangy Asian-Style Red Sauce

This recipe was developed using ingredients that are available in the local Asian markets. It's a great dish for showcasing local halibut or lingcod that is now in season. My friends can't wait until I serve this again. This is really delicious with basmati rice and extra chili sauce if you like extra spicy food, and don't forget to drink a nice Alsatian Riesling with this.

- 4 each 6-ounce halibut or lingcod filets salt and pepper
- 1 1/2 cups sweet rice flour (mochiko)
- 1/2 cup canola oil
- 3 red bell peppers, large dice
- 3 jalapeño or serrano peppers, small dice
- 6 Thai chilies, chopped
- 2 stalks lemongrass, chopped small
- 1 onion, medium dice
- 4 cloves garlic, chopped fine
- 1/4 cup ginger root, chopped fine
- 2 tablespoons galangal (relative of ginger)
- 1/2 cup rice wine vinegar
- 1/2 cup aji mirin (rice wine)
- 1/4 cup palm or brown sugar
- 6 cups chicken stock, vegetable stock or water
- 2 limes juiced and 1 zested
- 8 kaffir lime leaves, middle stem removed and fine julienne
- 1 bunch Thai or regular basil, leaves pulled off stems
- 1/8 cup fish sauce (3 Crabs brand)

For the sauce: In a medium saucepan, add peppers, chilies, onions, garlic, lemongrass, ginger, galangal, rice vinegar, mirin and stock. Bring to a boil on medium high heat. Let reduce by 1/3 or until peppers are tender, about 30 minutes. In blender or food processor, purée it in batches, strain out the solids, reserving the broth set aside.

For the halibut: Season filets with salt and pepper, coat well in rice flour, let rest while placing a large sauté pan on medium high heat. Add canola oil when it reaches a smoking point. Add the filets and sear on both sides to a golden brown. At this point, add all of the broth and remaining ingredients. Let this simmer until sauce is thickened from the rice flour. Turn the filets over to glaze them completely. Adjust flavors and serve this with your favorite rice or noodles.

Serves 4.

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