

Morsels

A TASTE OF WHAT'S COOKING AT GOURMET PRODUCTIONS

Gourmet Productions ◌ Fine Food Market & Catering ◌ Open Mon.-Fri., 10:30-6:30
39 B Ave., Lake Oswego, OR 97034 ◌ 503-697-7355 ◌ www.gopro-lo.com ◌ Summer 2010

Picnics, barbecues — bring it on!

Summer is our favorite season for catering, because there is nothing like eating in the great outdoors. And when we provide the food, specialty drinks, staff and rental arrangements, you get even more time to spend outside with your friends and family. Imagine:

- ◆ **A family picnic for 25 with shrimp orzo salad, panzanella and short-cakes by the lake**
- ◆ **A neighborhood block party barbecue for 50 (see menu ideas below)**



Jim & Vicky

- ◆ **An elegant candle-lit dinner for 12 in your yard, featuring vichyssoise, grilled tenderloin, and panna cotta with figs**

Ready to celebrate your summer soiree the easy way? Call us at 503-697-7355. ◆

We'll be closed July 2-6

Quest for Fire XIII

Join us for our 13th annual
Sidewalk Summer Barbecue!

Thurs. & Fri., July 22 & 23, 12-4 p.m.
Gourmet Productions, 39 B Ave., L.O.

Jailbreak spare ribs
Grilled salmon
Flank steak
Chicken skewers
Split chickens
Pulled pork
Hot wings & dip 'em sauce
Smoky baked beans
Deviled eggs
Braised greens

Coleslaw
Fruit salad
Macaroni salad
Blue ribbon potato salad
Buttermilk herb biscuits
Chocolate cake with peanut butter frosting
Pecan pie
Cherry cobbler with vanilla ice cream

Join us either day to dine in or take out. Feel free to pre-order to make sure you don't miss your favorites. ◆

On the shelves

Two secrets to great grilling

Two great products from Earth & Vine Provisions have recently hit our shelves, and you're definitely going to want these in your fridge this barbecue season:

Spicy Apricot Bourbon Barbecue Sauce (\$7.95):

- ◆ Spice up chicken, ribs or pork
- ◆ Give grilled quesadillas a whole new personality
- ◆ Wake up grilled veggies

Peach Chipotle Jam (\$7.95):

- ◆ Spread it on cornbread
- ◆ Brush it on buttered, grilled corn on the cob
- ◆ Pour it over goat cheese and serve with crackers



Earth and Vine Spicy Apricot Bourbon Barbecue Sauce and Peach Chipotle Jam — \$7.95 each

Make these your secret grilling weapon this summer. And if someone else is doing the 'cueing, nothing says thanks like a jar of sauce. ◆

Summer sipper

Quinta da Aveleda Vinho Verde – \$10

Remember last year's heat wave? Quinta da Aveleda Vinho Verde is one of the few wines you can drink in the heat without wilting — and the price won't make you pass out, either. Low in alcohol and extremely refreshing, it has been rated as a "best buy" by both *Wine Enthusiast* and *Wine & Spirits*.

A blend of three grapes, this Portuguese wine has great acidity, lush aromas of fruit and flowers, and a crisp finish. Although vinho verde literally means "green wine," the name actually refers to the wine's youthful freshness. It's meant to be drunk fresh, so don't save it — drink up. We're introducing it now so you can get to know it and enjoy it all summer long. ◆



Find out about our weekday specials on Facebook. Watch our cooking demos on YouTube.

In the fridge



What's in your fridge?

We asked the team in our kitchen what they keep in their fridge, and got some interesting answers:

Chef Ben (above left), who is married to a vegetarian and has a 2-year-old son, keeps string cheese, spinach, tofu and apples on hand. The cheese keeps his son happy while Ben whips up baked tofu and a spinach salad with apples for dinner.

Vicky (center) and Jim stock eggs, sweet onions,

lemons and clarified butter. They love using lemons in salad dressing. Their fallback meal is breakfast for dinner.

Kindi (right) and her husband are part-time students. You can find cooking wine, shiitake mushrooms, shallots and sriracha (chili sauce) in their fridge. Kindi likes to make casseroles that double for lunch the next day.

With the right basics in your fridge, a quick meal is always at hand. ♦

Fridge-forage salad

- ♦ Spinach
- ♦ Shiitake mushrooms (or any kind you have on hand)
- ♦ Optional, depending on what's in your fridge:
hard-boiled egg, chopped bacon, toasted pine nuts

Dressing:

- ♦ 1 Tbsp minced shallots
- ♦ 2 tsp Dijon mustard
- ♦ 2 Tbsp fresh lemon juice
- ♦ ¼ tsp salt plus freshly ground pepper to taste
- ♦ ⅓ cup extra virgin olive oil

Wash and de-stem spinach. Slice mushrooms and saute in olive oil. Whisk dressing ingredients together, adding oil last in a thin stream and whisking until emulsified.

Toss salad ingredients with dressing. Enjoy! ♦



Gourmet Productions

39 B Avenue
Lake Oswego OR 97034

We respect your wish to reduce paper waste. If you do not want to receive this newsletter, please call 503-697-7355 and let us know.



The back burner

Happy 100th birthday, Lake Oswego!

Join us to celebrate our city's 100th birthday at a special event on Saturday, Aug. 28. Chef Jim is part of the team preparing the five-course menu for *Grow Gather*, a dinner benefiting the school district's sustainability fund. Learn more at www.lakeoswego100.com/events. ♦

Here's what's cooking this summer

A year is a long time to wait for your favorite foods to return to the menu. Good news: the wait's almost over. Here's what cooking soon at Gourmet Productions:

- ♦ Tuna Nicoise
- ♦ Paella with chicken and shrimp
- ♦ Pork tenderloin with pineapple relish
- ♦ Honey pecan barbecued chicken
- ♦ Potato salad with blue cheese and bacon
- ♦ Rockin' Moroccan couscous
- ♦ Shrimp and snap peas with mint
- ♦ Romano beans with Parmesan
- ♦ Roasted corn and zucchini tart
- ♦ Summer squash gratin

Call 503-697-7355 or visit www.gopro-lo.com to find out what's fresh at Gourmet Productions today!