

Oregon Recipes

Blackberry Preserves

Ingredients:

10-11 cups blackberries
3 tablespoons grated fresh ginger
½ cup orange juice
7 cups sugar
Zest of one orange



Directions:

Place berries in a large pot and gently mash with wooden spoon. Warm over low heat 15 minutes to extract juices.

Add ginger and orange juice and gently warm over low heat. Bring mixture to a boil and add sugar ½ cup at a time, stirring constantly. Add orange zest.

Allow mixture to boil 10-20 minutes, until it reaches 220° F on a candy thermometer. Remove from heat. Ladle into hot, sterilized jars.

Hazelnut Squash Soup

Ingredients:

1 ½ cups mashed, cooked squash
1 cup finely chopped Oregon hazelnuts
½ cup finely chopped onion
1 quart chicken broth or stock
Salt to taste
¼ teaspoon pepper
1 tablespoon butter or margarine
2 tablespoons sherry



Directions:

Combine squash, hazelnuts, onion and broth in saucepan. Bring to a boil; cover and simmer 30 minutes, stirring occasionally. Stir in salt to taste, pepper, butter and sherry. Garnish with roasted and sliced hazelnuts, if desired.

Oregon Hazelnut Trail Mix

Ingredients:

6 cups Kix cereal
1 ½ cups coarsely chopped roasted Oregon hazelnuts
1 cup golden raisins
1 cup banana chips
1 small package non-instant vanilla pudding
½ cup honey
½ cup peanut butter



Directions:

Mix cereal, nuts, raisins and banana chips together. In saucepan, combine vanilla pudding and honey; bring to a boil and boil 30 seconds. Remove from heat. Stir in peanut butter; mix well. Pour over cereal mix until coated. Put on cookie sheet to cool.

Hazelnut Fish Sauté

Ingredients:

¼ cup flour
1 teaspoon paprika
1 teaspoon salt
¼ teaspoon pepper
2 pounds fillet of sole
¾ cup butter or margarine
1 cup thinly sliced hazelnuts
¼ cup lemon juice
¼ cup chopped parsley



Directions:

Combine flour, paprika, salt, and pepper. Coat fillets with seasoned flour. In large skillet, sauté fillets in ½ cup butter, using butter as needed. Remove fish; keep warm. Add ¼ cup butter and the hazelnuts to skillet; sauté until lightly browned. Stir in lemon juice and parsley. Heat to serving temperature and pour over fish.

Blueberry Chicken Salad

Ingredients:

1 cup cold, cooked chicken breast, diced
½ cup mayonnaise
1 tablespoon honey
1 tablespoon cider vinegar
Pinch of kosher salt
½ tablespoon poppy seeds
½ cup small diced celery
¼ cup small diced red onion
1 ½ cups fresh blueberries
½ cup chopped, toasted pecans



Directions:

In large bowl, combine the mayonnaise, honey, cider vinegar, salt, and poppy seeds with a whisk. If the mixture seems too thick, add a bit more vinegar.

To the bowl with the dressing, add the chicken, celery, red onion, fresh blueberries, and pecans. Toss gently to coat everything.

Refrigerate for 30 minutes to allow flavors to combine. Stir before serving.

Dungeness Crab Omelet

Ingredients:

- 1 cup Dungeness crab meat
- 1 small onion, minced
- 1 tablespoon olive oil
- 4 beaten eggs
- 1 tablespoon parmesan cheese, grated
- 1 tablespoon parsley, minced

**Directions:**

In an omelet pan, heat olive oil over medium heat. Add onion and sauté. Mix crab meat, eggs, and cheese and add to pan with sautéed onions. Reduce heat slightly. As the omelet cooks, lift it with a spatula, letting the uncooked part run underneath. When the top looks creamy and almost set, increase the heat to let it brown slightly underneath. Turn the omelet onto a plate and fold it in half. Garnish with parsley.