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Museum Cookbook

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## Museum Cookbook

Lexa Walsh

Crystal Baxley

Jillian Punska

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CHILLED CUCUMBER & ALMOND SOUP  
BY SCOTT DOLICH OF PARK KITCHEN  
GEORGE III ARGYLL

4 qt. cucumbers	½ bunch parsley
1 Walla Walla onion	6 limes zest and juice
4 cloves garlic	1½ cups olive oil
3 cups almonds	Salt

Toast almonds and rough chop cucumbers and onions. Mix all ingredients except oil in a large bowl and allow to macerate for one hour.

Blend mixture in small batches using olive oil to emulsify. Adjust Seasoning as you go. Pass through fine mesh sieve. If thoroughly blended, very little should not pass through.



FAMILLE ROSE SIX PEACHES,  
BLACK GARLIC FOAM, PICKLED PEACHES,  
CARAMELIZED FENNEL GELEE,  
BABY BOK CHOY & SWEET BASIL

BY ALEX DIESTRA OF SAUCEBOX  
FAMILLE ROSE NINE PEACHES VASE

1 cup heavy cream  
1 teaspoon spoon salt  
2 sheets gelatin

BLACK GARLIC FOAM

3 black garlic, peeled  
1 cup vegetable stock

1 teaspoon xanthan gum  
(food thickening agent)

PICKLED PEACHES

1 peach cut into balls  
(use melon baller)  
1 cup rice vinegar  
1 cup sugar  
1 teaspoon brown mustard  
seeds

⊕

BRAISED SHORTRIBS WITH BONE MARROW,  
POTATO & CHARRED EGGPLANT  
BY JAKE MARTIN OF CENTRAL  
CHARRETTE DE BOEUF (THE OX CART)  
VINCENT VAN GOGH, 1884

SHORTRIB

2 pounds boneless beef  
shortrib  
3 carrots  
2 ribs celery  
1 onion  
3 cup red wine  
4 cup veal stock  
Thyme

POTATOES

2 pounds Russet  
potatoes  
½ cup heavy cream  
6 pounds marrow bones  
Salt

SHORTRIB:

Sear shortribs 'til browned in canola oil. Remove shortribs to a braising pan. Caramelize carrots, celery and onions in the same pan the shortribs were cooked in; add red wine, reduce by a third, add veal stock reduce by a third. Pour over shortribs. Braise at 325 for four hours

POTATOES:

Peel and boil potatoes till tender.



FIVE WORDS IN ORANGE NEON,  
THE COCKTAIL  
BY DANIEL OSBORNE OF CENTRAL  
FIVE WORDS IN ORANGE NEON,  
JOSEPH KOSUTH, 1965

1 oz. Wray & Nephew overproof white rum	$\frac{3}{4}$ oz. fresh squeezed lime juice
1 oz. fresh squeezed orange juice	$\frac{1}{2}$ oz. Trader Tiki's orgeat (almond syrup)

Combine 1 oz. of Wray & Nephew overproof white rum, 1 oz. fresh squeezed orange juice,  $\frac{3}{4}$  oz. fresh squeezed lime juice, and 1/2 oz. Trader Tiki's orgeat(almond syrup), into a cocktail shaker with ice. Shake, and "double strain" over fresh ice in a rocks glass using a Hawthorne strainer and tea strainer. The double straining method insures that unwanted citrus pulp, and or "tired ice" will not make it's way into your drink, causing faster dilution. Next top the drink with 3-4 dashes of Peychaud's bitters for a bright red float on top, garnish with an orange zest and serve.

Cheers to you, Joseph Kosuth! enjoy...



MELON SALAD  
BY JENN LOUIS OF LINCOLN  
FOUND, FRIEDEL DZUBAS, 1972

1 galia melon, or small melon	½ teaspoon preserved lemon, minced
½ pint blackberries	½ lemon, zest and juice reserved separately
1 shallot, sliced thinly	2 tablespoons olive oil
4 oz. sheep's milk feta cheese	Kosher salt, to taste
¼ teaspoon chili flake	Freshly ground black pepper, to taste
1 tablespoon chives, cut finely	

Skin, seed and quarter the melon. Slice thinly on mandolin. Toss gently with blackberries, preserved lemon, shallot, feta, chili flake, chives, lemon juice, zest and olive oil. Season with salt and pepper.  
Yield: 6 servings



OLD VINE WHITE WINE SEAFOOD STEW  
JEREMY DAVIDSON OF  
THE PORTLAND SOUP COMPANY  
PEPPER SHAKER, RALPH GOINGS, 1973

IN ORDER OF APPEARANCE:

Olive oil  
Crushed chilis  
Smoked paprika  
Diced sweet onion  
Diced fennel (set aside fronds for garnish)  
Garlic  
Nice dry white wine (reduce a little)  
High quality preserved tomato such as "Pomi"  
Pitted diced mediterranean olives (any will do)

At this stage, let the stew slowly simmer for at least  
one hour and then season with:

Salt  
Black pepper  
Tabasco (If you're into it)

JUST BEFORE YOU SERVE, ADD:

Clams  
Mussels  
Rock fish  
Any Seafood you want really

GARNISH WITH:

Fresh Herbs  
Fennel Fronds  
Toasted Bread or Croutons



BRUSCHETTA WITH BRAISED LAMB WITH  
OLIVES & PECORINO

THOMAS BOYCE OF BLUEHOUR

FRANCISCAN MONK IN THE  
GARDEN OF GETHSEMANE  
JOHN SINGER SARGENT, 1905 OR 1906

A pound or two lamb shoulder	A bit of flour
An onion, diced	Olive oil
A carrot, also diced	A walnut sized piece of
A couple cloves of garlic	dried pecorino cheese
A few glasses red wine	A large loaf of rustic
A large handful of cured	country bread, whole
green olives	grain if you like
Salt, pepper	

Cut the lamb into small chunks, about as big as the end of a spoon. Season the lamb with salt and pepper, and dust lightly with a bit of flour.

In an appropriately sized pot over high heat, sear the pieces of lamb in olive oil until nicely browned. Remove the lamb, and add the onion, carrot and garlic, and cook until slightly browned.

Add the red wine and let it reduce by half. Add the lamb back to the pot, along with the olives. Cover and cook in a 325 degree pot until the lamb is tender. If the pan seems to be drying out, add a splash of wine or broth.

Slice the bread, drizzle with olive oil and set on a hot grill, under a broiler, or in a sturdy pan on the stove. When toasted nicely, top with the braised lamb and olives then grate pecorino over.





URSA MAJOR  
BY DYLAN GOLDSMITH OF  
CAPTURED BY PORCHES  
URSA MAJOR, RICK BARTOW, 2005

Organic two row barley malt  
Organic caramel malt  
Organic chocolate malt  
Organic Munich malt  
Tettnang and Saaz hops

Fermented at 68 degrees with an English mild yeast  
that gives a slight fruitiness and a slight residual  
sweetness.

22 IBU's, 4.5% ABV

Brewed using only organic malted barley, some of  
which has been caramelized and/or roasted to imbue a  
light brown color to the appearance, a malty flavor,  
and a slightly nutty aromatic to the bouquet of  
the beer.



FOUGASSE  
BY MARK DOXTADER OF TASTEBUD  
UNTITLED STILL LIFE, FRUITS,  
CHILDE HASSAM, 1904

1.1 pounds high gluten white flour	2-6 oz. fruit, to taste
2.6 oz. whole wheat flour	FRUIT:
13.5 oz. water	Plums, wine grapes, figs,
10.9 oz. pâte (old dough)	peaches, dried fruit.
7 grams salt	if using dried fruit soak
1 teaspoon yeast	in water or booze for
1.5-3 oz. extra virgin olive oil, to taste	20 minutes.
1 tablespoon fennel seed	

Allow pâte (old dough) to come to room temp. Mix flours, water, pâte, salt, yeast in mixer on low speed. When ingredients are just coming together, add oil to mixing bowl while mixing on low speed. Be careful not to over mix.

Add fresh or dried fruit just before development. Do not over mix. Dough will be sticky and not stretchy. Take out of bowl and place in oiled container to rest, covered, for one hour.

Fold dough in half 3 times, rotating directions each fold. After 1 more hour, divide and form 1 pound round dough balls. Let rest, approximately 20 min. When dough is relaxed enough to stretch or roll out to flat shape. Use scissors to cut holes into flatten dough. Sprinkle with more fresh or dried fruit if desired. Bake on hearth or oiled sheet pan in preheated oven at 450 until brown, approximately 12 minutes. When cooling bread brush with olive oil and sea salt.



CARPACCIO OF CHINOOK SALMON  
BY GREG HIGGINS OF  
HIGGINS RESTAURANT & BAR  
MARK ROTHKO, UNTITLED, 1967

1 pound Chinook salmon fillet (skinned & boned)	¼ cup extra virgin olive oil
2 hard-cooked eggs (grated)	1 tablespoon honey
1 bunch arugula	3 tablespoons lime juice
½ cups red onion (fine dice)	½ teaspoon hot chili sauce
8 oz. bay shrimp marinated in lime juice	1 teaspoon fleur de sel
1 tablespoon lemon verbena (fine chiffonade)	8 slices dark pumpernickel bread, thinly sliced and lightly toasted

Cut thin slices of the Chinook salmon on a bias and arrange them in two oz. portions in a tight circle on plastic wrap – cover with another piece of wrap and then pound gently with a mallet to form plate-sized thin rounds of paper thin carpaccio.

Mix together the oil, honey, lime juice and hot sauce – fold in the bay shrimp and grated egg. Remove the top layer of wrap from the carpaccio and transfer each of them to a chilled plate.

In the center of each plate carefully arrange a bed of arugula leaves and top it with a portion of the shrimp salad and a slice of the toasted pumpernickel.

Garnish with a drizzle of olive oil and a sprinkle of lemon verbena & fleur de sel.



APPLE CRUMBLE PIE HOLES  
ASHLEY RAGSDALE & JESSICA WOODS  
OF PIE SPOT

WINTER VISITORS PICNIC ON THE  
RUNNING BOARD OF A CAR  
MARION POST WOLCOTT, 1941

PIE CRUST	1 teaspoon ground nutmeg
1 pound unbleached all purpose flour	½ teaspoon ground clove
9 oz. unsalted butter, chilled	2 tablespoons flour
1 heaping tsp of salt	1 teaspoon salt
½ cup, plus 1 tablespoon ice water	1 cup white sugar
FILLING	CRUMBLE
1 teaspoon ground cinnamon	1 cup flour
6-7 medium size apples, chopped into large pieces	½ cup brown sugar
	½ teaspoon cinnamon
	½ teaspoon salt
	½ cup butter, melted

PIE CRUST:

Combine flour and salt together in a mixing bowl or mixer, add chilled butter and chop/mix until the butter is the size of small peas. While mixing, add the ice water. Mix until dough just barely comes together. Wrap and chill for at least one hour.

FILLING:

Mix all dry ingredients together in a bowl, add apple chunks.

CRUMBLE:

Mix all dry ingredients together in a bowl. Add melted butter and mix until incorporated, chill until mostly hard.

Fill frozen pie shells with apple mixture. Lightly cover filled pies with crumb topping. Bake at 350 degrees for about 30 minutes. Enjoy!



THE MUSEUM COOKBOOK  
SHINE A LIGHT  
PORTLAND ART MUSEUM  
OCTOBER 14, 2011

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Card design by Justin Flood

FEATURING RECIPES FROM:

Thomas Boyce, Blue Hour  
Jeremy Davidson, The Portland Soup Company  
Alex Diestra, Saucebox  
Scott Dolich, Park Kitchen  
Mark Duxtader, Tastebud  
Dylan Goldsmith, Captured by Porches  
Greg Higgins, Higgins Restaurant and Bar  
Jenn Louis, Lincoln  
Jake Martin, Central  
Daniel Osborne, Central  
Ashley Ragsdale and Jessica Woods, Pie Spot