



UNIVERSITY OF ALASKA  
MUSEUM OF THE NORTH

# CHEFS **at** *THE* **MUSEUM**



# Contents

Introduction	3
Chefs & Awards	4
AK Birch Syrup BBQ Sauce	5
Barley Pasta Dough	6
Kale Pesto	7
Beer-A-Miso Chicken Wings	8
Barley Flour Date Cake	9
Community Recipes	10
Asian Braised Reindeer Stew	12
Pan Fried and Thyme Crusted Reindeer	14
Greens, Potato & Bacon Soup	15
Poron Käristys	16
Cranberry Nut Bread	17
Glazed Lemon-Nut Bread	18
Mom Egan's Waffles	19
Moroccan Style Ratatouille	20
Moose Cheek Stew	21
Smoke-Grilled Moose Heart	22
Big Fish Head Soup	23
Yelloweye Cracker Spread	24
Natchester Spread	25
Smoked Salmon Dip	26
Salmon Broccoli Quiche	27
Zucchini Brownies	28

# Key Ingredients

The UA Museum of the North worked with the Downtown Association of Fairbanks and the Co-Op Market to bring a free exhibit to UAF's Community and Technical College Oct. 3 – Nov. 21, 2014.

*Key Ingredients: America by Food* was produced by the Smithsonian Institutions as part of the Museum on Main Street initiative. It toured the state thanks to a grant from the Alaska Humanities Forum. While on display in Fairbanks, the exhibit featured local photos, stories, and interviews.

During the month of October 2014, the museum celebrated food at a variety of events and programs. Family Day: Food explored the culture, art, and science of eating, along with community food experts and special guests from Calypso Farm and the Fairbanks Children's Museum. Kids were also treated to hands-on investigations at several Early Explorers and Junior Curator programs. For the adults, the museum created a special event called Chefs at the Museum. You'll find some of the recipes shared by the participating chefs in the following pages, as well as contributions from museum supporters statewide.

## Chefs at the Museum

On November 15, 2014, the museum welcomed more than 250 guests for a special event featuring talented chefs from the community and three key ingredients: barley flour, beer, and birch syrup. Guests sampled the culinary creations by each chef featuring a different key ingredient. The chefs demonstrated one of their tastings in front of a live studio audience. We also asked the chefs to share those recipes. The key ingredients were provided by local vendors, including the brewers of HooDoo beer and birch syrup by Sample Alaska.



## CHEFS

Jeannine Thompson - Alaskana Kitchen

Joseph Hardenbrook - HARD Dining

Darrin Ham - Mise en Place Culinary

Ivory Whitley - Alaska Coffee Roasting Co.

Jeff Oden - Wholee Smokers

## AWARDS

**Best use of Hoodoo Beer** — Jeff Oden

Pulled pork marinated in Hoodoo stout and pumpkin

**Best public demonstration** — Jeff Oden

**Best use of barley flour** — Ivory Whitley

Date, raisin, and barley flour cakes topped with espresso cream

**Best food presentation** — Ivory Whitley

**Best use of birch syrup** — Ivory Whitley

Soy-sesame sauce for salmon-rice balls

**Best overall chef** — Joe Hardenbrook

# Jeff Oden of Wholee Smokers

## AK BIRCH SYRUP BBQ SAUCE

*Combine in a large bowl:*

- 1¼ cup ketchup
- 1 cup brown sugar
- ¼ cup molasses
- ¼ cup apple cider vinegar
- ¼ cup **birch syrup**
- 1 Tbsp Worcester sauce

*In a separate bowl, whisk the following spices together:*

- 2½ tsp ground mustard
- 2 tsp paprika
- ½ tsp garlic powder
- ½ tsp salt
- 1 tsp pepper
- ½ tsp cayenne

Add spices to wet ingredients and stir until smooth. Feel free to substitute any ingredients for these. Just keep the wet and dry elements proportional. Pour over finished meat. Can be inserted under heat again until the coated meat is crisp on the outside.



# Jeannine Thompson of Alaskan Kitchen

## BARLEY PASTA DOUGH

*This is one of the oldest pastas in Italy. The Romans would call it lasagnum-wide strips of pasta dressed with honey, cheese, and herbs.*

- 1⅓ cups all-purpose flour
- ⅔ cup **barley flour**
- 2 large eggs
- ¼ cup extra-virgin olive oil
- 3 Tbsp cold water

Put both flours in the bowl of a mixer fitted with a dough hook and mix for a few seconds to aerate.

In a bowl, combine the eggs, oil, and water and whisk. With the mixer running, pour in the egg mixture through the feed tube. Process for about 30 seconds, until a dough forms and gathers on the hook. If the dough does not gather on the blade or process easily, it is too wet or dry.

Feel the dough, then work in more flour or ice water, in small amounts, using the mixer or kneading by hand. Turn the dough out on a lightly floured surface, and knead by hand for a minute, until it's smooth, soft, and stretches. Wrap the dough in plastic wrap and let stand for at least 30 minutes.

After 30 minutes, knead the dough again and roll it out using a pasta roller.



# Jeannine Thompson of Alaskana Kitchen

## KALE PESTO

- bundle of kale (around 8 stalks), leaves removed
- BIG handful of fresh basil
- 2 cloves garlic, smashed
- ½ cup toasted pecans
- juice of half a lemon
- ⅓ cup extra virgin olive oil
- ½ cup parmesan cheese
- salt and pepper

Blend in food processor until smooth. Toss with your pasta of choice and sprinkle with more toasted pecans.



## Joe Hardenbrook of HARD Dining

# BEER-A-MISO CHICKEN WINGS

### Marinade

- 1 cup miso paste
  - **1 cup HooDoo stout**
  - ½ cup birch syrup
  - ½ cup white sugar
  - ½ cup soy sauce
  - 1 tsp ground white pepper
- 
- 5 lbs chicken wings
  - black pepper
  - onion powder

Combine marinade ingredients, whisking to dissolve sugar and miso. Add chicken wings and marinate for at least 2 hours. Preheat charcoal grill in a two stage fire, adding alder or hickory chips before grilling wings. Cook/smoke wings on cooler side of grill until two-thirds cooked through, seasoning with black pepper and onion powder. Move wings over hot side of grill to finish cooking and crisp skins.



# Ivory Whitley of Alaska Coffee Roasting Co.

## BARLEY FLOUR DATE CAKE

*Of all my recipes, this is the least involved and easiest to follow. When cooking with barley flour, it's recommended to blend it 20/80 with white flour. I went ambitious with this recipe and blended it 50/50. In doing so, I knew that I'd need additional moisture to prevent this dish from turning into a sawdust crumble of a creation. Alcohol and sugar were my best friends here!*

- ½ stick sweet butter
- 6 oz of dates (or raisins or a blend of both)
- ½ cup brandy
- ¼ cup olive oil
- ½ cup white flour
- ½ cup **barley flour**
- 2 tsp baking powder
- ¼ tsp baking soda
- kosher salt
- ¾ cup brown sugar, light or dark
- 1 tsp vanilla
- 1 tsp maple extract
- 1 egg
- caramel sauce
- fresh fruit

Bring brandy and dates to a boil in a small saucepan. Cover and simmer for 15 minutes.

Heat oven to 350°F. Grease seven muffin pan holes or seven glass ramekins. Blend the dates and any remaining liquid with the olive oil in a blender or food processor and set aside to cool.

In an electric mixer cream butter and sugar until super fluffy. Add the egg and continue to whip until fluffy. Add vanilla, maple and date puree. Add the dry ingredients until moistened. Pour evenly into greased pans and bake for 20 minutes. Top with fresh berries, caramel sauce and a sprinkle of kosher salt.



# Community Recipes

We asked museum visitors for recipes that featured Alaska's **key ingredients**.

Whether it's a favorite salmon dip or a unique rhubarb recipe, these homegrown techniques help tell the story of the people who have populated Fairbanks and other Alaska communities through changing times and how they lived.



THE UAF REINDEER RESEARCH PROGRAM AND  
THE KAPI'OLANI COMMUNITY COLLEGE CULINARY ARTS PROGRAM, HAWAII

**ASIAN BRAISED REINDEER STEW**  
**with Eryngii Mushrooms and Wasabi Mashed Potato** Yield: 4 servings

The Stew

- 1 oz butter
  - 1½ lbs reindeer shoulder, 1 inch, cubes
  - 2 oz onions, large cut
  - 1 oz carrots, large cut
  - 1 oz celery, large cut
  - 4 each star anise
  - 4 lemongrass stalks, 3 inches each
  - 2-inch piece of ginger, lightly crushed
  - 16 oz red wine
  - 4 oz soy sauce
  - 3 oz light brown sugar
  - 16 oz demi-glace or brown sauce
1. Sear reindeer in butter until brown
  2. Add onions, carrots, celery, star anise, lemongrass and ginger
  3. Sauté for a minute and add red wine

4. Simmer for a minute and add soy sauce, brown sugar and demi-glace or brown sauce
5. Cover and simmer until reindeer is tender; If sauce reduces too quickly, adjust with a little water
6. Remove reindeer from sauce and reserve
7. Strain sauce and return reindeer to sauce

The Mushrooms

- 1 oz butter
  - 6 oz eryngii mushrooms, sliced
  - salt, to taste
  - pepper, to taste
  - 1 tsp, hollow chives, sliced
1. Sauté mushrooms in butter until done
  2. Add chives
  3. Season with salt and pepper and serve

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## *REINDEER STEW RECIPE continued*

### The Potatoes

- 1 lb Yukon potatoes, peeled and cooked
- 2 oz cream, heated
- 1 oz butter
- 1 Tbsp wasabi paste
- salt, to taste
- pepper, to taste

1. While still hot, mash potatoes with cream, butter, and wasabi
2. Season with salt and pepper and serve

### The Garnish

- 4 lemongrass stalks (one for each)
- fried shoestring potatoes (as needed)



THE UAF REINDEER RESEARCH PROGRAM AND  
THE KAPI'OLANI COMMUNITY COLLEGE CULINARY ARTS PROGRAM, HAWAII

## PAN FRIED CORN AND THYME CRUSTED REINDEER

with Cream of Corn and Tomato, Sautéed Spinach and Mushrooms with  
a Balsalmic Vinagrette and Herb Oil

Yield: 4 servings

### Reindeer

- 8 reindeer cutlets, 2 oz each
  - salt, to taste
  - pepper, to taste
  - 1 cup corn meal
  - 1½ Tbsp thyme, chopped
  - flour, as needed for breading
  - eggs, beaten, for breading
  - oil for pan frying, as needed
1. Season reindeer with salt and pepper
  2. Mix corn meal and thyme together and reserve
  3. Lightly dust reindeer in flour
  4. Dip dusted reindeer in eggs
  5. Dredge egg dipped reindeer in reserved cornmeal
  6. Heat oil and pan fry reindeer until golden brown

### Mushrooms with Balsamic Vinaigrette

- 1 oz balsamic
  - ¼ Tbsp shallots, chopped
  - ½ tsp garlic, chopped
  - ½ tsp Dijon mustard
  - 1 oz extra virgin olive oil
  - salt, to taste
  - pepper, to taste
  - 1 oz butter
  - 8 oz assorted mushrooms
  - 2 Tbsp chives, hollow, sliced
1. Mix together balsamic, shallots, garlic, mustard, extra virgin olive oil, salt, and pepper and reserve
  2. Heat butter and sauté assorted mushrooms until done
  3. Add chives and reserved balsamic vinaigrette

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## *PAN FRIED CORN RECIPE continued*

### Cream of Corn

- ½ oz butter
  - 1 oz onions, small dice
  - 4 oz fresh corn, kernels
  - 4 oz cream
  - 8 each grape, cherry, or teardrop tomatoes, cut in half
  - salt, to taste
  - pepper, taste
1. Heat butter and sauté onions until translucent
  2. Add corn and cream. Simmer until cream is slightly thick
  3. Add tomatoes and season with salt and pepper

### The Spinach

- ½ oz butter
  - ¼ oz shallots, chopped
  - 8 oz spinach leaves
  - salt, to taste
  - pepper, taste
1. Heat butter and sauté shallots
  2. Add spinach and sauté until wilted
  3. Season with salt and pepper



# STONE SOUP CAFE IN FAIRBANKS

## GREENS, POTATO & BACON SOUP

Yield: Large groups

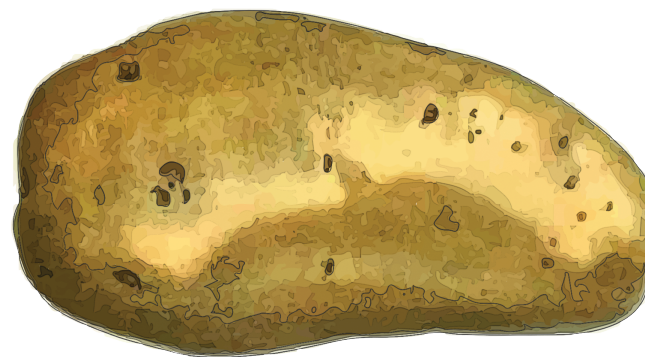
- 3 trash bags of donated local greens (collards, savory cabbage, kale)
- 4 trays of homemade croutons (recipe follows)
- 10 local carrots, chopped
- 10 large yellow onions, chopped
- 1 garlic clove, smashed
- 2 Tbsp red hot pepper flakes
- salt
- a bucket of donated red potatoes
- 3½ gallons of chicken broth
- 4 additional chicken bouillon cubes for flavor
- 4 trays of almost-crispy bacon, torn in pieces

Soak the greens in a sink of water with 1 cup of vinegar. Remove stems. Tear greens into pieces for soup. Set aside. Dice the onions, carrots, garlic, and potatoes. Set aside potatoes. Meanwhile in a large stew kettle, warm up the chicken broth. As it begins to simmer, add the greens and potatoes. In a medium-hot saute pan, warm the bacon. As the fat starts to melt, add the onions, garlic, and carrots. Season with salt and hot pepper flakes and salt. Do this in batches, adding to the kettle. Cook until the potatoes and greens are tender. Serve with croutons.

### Parmesan Croutons

- 5 loaves of seeded, multigrain bread, torn or sliced in cubes
- ½ Tbsp garlic powder
- 2 cups parmesan cheese
- 3 Tbsp olive oil

Whisk the olive oil and the garlic powder in a big bowl. In a large bowl, toss the torn bread with the oil, then add cheese and toss again. Sprinkle croutons on baking trays and bake at 350 until crisp.



STEFANI BELL

## PORON KÄRISTYS {Poor-own Ka-REES-twos}

### Reindeer/Caribou Stew

*This recipe is of Finnish origin and was given to me by my Lappish friend Johanna Riskila during my study abroad there. I have Finnish ancestry and am always excited to harvest foods that my relatives may have eaten.*

- 700 g frozen reindeer/caribou roast
- 100 g of butter or more to taste
- pepper and salt, to taste
- water

Cut roast into very thin slices while still frozen. Melt the butter in a large pot. Once butter is heated, add the reindeer and cook. Then pour in water to at least cover the meat, and let simmer for a good while as it usually needs approximately two hours, so it isn't chewy.

Serve atop mashed potatoes, with a dollop (a large one) of lowbush cranberry jam/puree.

# LIANNE RISTOW

## CRANBERRY NUT BREAD

*One of my most prized possessions is a stained and worn pamphlet entitled Wild Cranberries which I inherited from my paternal grandmother, Joyce Anders. It was published by the Cooperative Extension Service of the University of Alaska.*

*In this booklet is a much-loved recipe for Cranberry Nut Bread, made with foraged local berries of course. I still pick low bush cranberries when I visit Fairbanks in late August and bring them home to Seattle with me so I can make this bread the right way for my own children.*

- 2 cups all purpose flour
- 1 cup sugar
- 1½ tsp baking powder
- 1½ tsp baking soda
- 1 tsp salt
- ¼ cup shortening
- ¾ cup orange juice
- 1 Tbsp grated orange rind
- 1 egg well beaten
- ½ cup chopped nuts
- 1-2 cups lingenberries

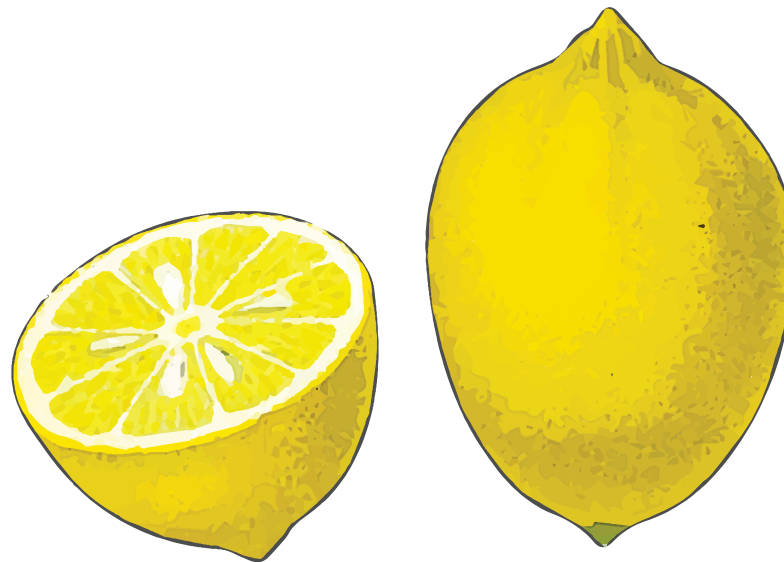
Sift together flour, sugar, baking powder, soda, and salt. Cut in shortening until the mixture resembles coarse corn meal. Combine orange juice and grated rind with well beaten egg. Pour all at once into dry ingredients. Mix just enough to dampen. Carefully fold in chopped nuts and lingenberries. Spoon into a greased loaf pan, 9x5x3 inches. Spread corners and sides slightly higher than the center. Bake in moderate oven 350°F about one hour until the crust is golden brown and a toothpick comes out clean. Remove from pan. Cool. Store overnight for easy slicing.

**LIANNE RISTOW**

## **GLAZED LEMON-NUT BREAD**

*I love my copy of the Tanana Valley Fair Bake-Off Cookbook 1961-1980. I have found so many good recipes in this book and one in particular always gets rave reviews whenever I make it. It was an entry made by Jon Daniels in 1976 who, according to the book, was only 7 at the time.*

- 4 Tbsp butter or margarine
- 1 cup sugar
- 2 eggs
- grated peel from 1 lemon
- 2 cups flour
- 2½ tsp baking powder
- 1 tsp salt
- ¾ cup milk
- ½ cup chopped walnuts
- juice from 1 lemon
- ¼ cup sugar



Cream butter and sugar. Add eggs and lemon peel. Beat well. Add flour, baking powder, and salt alternately with milk, beating smooth after each addition. Stir in walnuts. Pour into greased loaf pan. Bake at 350°F for 50 -55 minutes. Let cool 10 minutes. Combine lemon juice and sugar and spoon over top. Remove from pan, cool, wrap, and store overnight before serving.

# LIANNE RISTOW

## MOM EGAN'S WAFFLES

*My maternal grandmother was Carolyn Johansen. Going through her recipe book is like looking into a “Who’s Who” of old Alaskan families. Her waffle recipe is the one we still use today and it was given to her by Desdia Egan, the wife of Governor Egan. This probably happened during a brief period when my grandparents lived in Valdez.*

- 2 cups milk
- 2 cups flour
- 4 eggs separated
- 3 tsp baking powder
- 1 tsp salt
- 2 Tbsp sugar
- ½ cup oil

Mix together: milk, flour, egg yolks, baking powder, salt and oil. Whip egg whites with sugar until soft peaks form. Fold into milk mixture. Pour batter into prepared waffle iron per manufacturer’s instruction.

# MOLLY MANAUGH, FAIRBANKS

## MOROCCAN STYLE RATATOUILLE

*This recipe is great because I grow most of the ingredients in my garden/greenhouse. And I love anything with cumin &/or cilantro. I'm not sure where I got the recipe, but most likely from a magazine.*

- 3 Tbsp olive oil
- 1 large onion, halved and thinly sliced
- 1 red bell pepper, cut into ½ inch strips
- 12 oz small zucchini, diced
- salt and pepper
- 1 lb eggplant, cut into ¾ inch cubes
- 3 large cloves garlic, chopped
- 1 jalapeno pepper, seeds removed, minced
- 1 tsp cumin
- 28 oz can diced tomatoes, drained
- ¼ cup chopped cilantro or fresh parsley

1. In a large, wide casserole dish, heat 2 Tbsp oil over medium heat. Add onion and bell peppers and saute until onion begins to turn golden, about five minutes. Add zucchini, salt and pepper to taste. Cover and cook three minutes. Transfer vegetables to a bowl.
2. In the casserole dish, heat the remaining 1 Tbsp oil over medium heat. Add eggplant, salt and pepper and saute, stirring until pan is dry, about two minutes. Add garlic, jalapeno, cumin, and tomatoes, and bring to a boil. Cover and cook over medium heat five minutes.
3. Return zucchini/pepper mixture to pan and mix gently. Bring to boil. Cook uncovered over med-high heat, stirring occasionally until vegetables are tender, about five minutes. Stir in cilantro. Taste and adjust seasoning as needed. Serve with sprinkled cilantro.



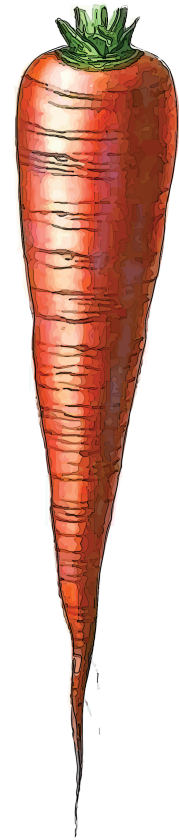
# KEVIN WINKER, UAMN CURATOR OF BIRDS

## MOOSE CHEEK STEW

*This is a classic stew that is delicious and easy to make. It is also fun to juggle flavors and ingredient ratios among batches.*

- 4-5 lbs of moose meat (it doesn't have to be cheek)
- 5 washed potatoes (a volume just under that of the meat)
- 1 large onion
- 2 cups baby or chopped carrots
- 2½ cups sliced mushrooms
- 1-1½ cups red wine
- 3-4 Tbsp chopped garlic
- salt and pepper, to taste

Cut up the meat into bite-sized pieces, dredge in flour, and brown in a skillet with a little olive oil. Take it out and put it into a stew pot or crock pot. De-glaze the pan with some red wine to get out all the tasty cooked-on goodies, and pour this into the pot. Add water to almost cover the meat, add some salt and pepper, and simmer on low for about 2-3 hours. Chop the potatoes into bite-sized pieces and the onion into small pieces and add these and the carrots and garlic about 1 to 1.5 hr before you want the stew to be done. Add the rest of the wine and enough water to just near the top of the added pile. Add more salt and pepper. Half an hour before serving, add the mushrooms and balance the salt and pepper flavor and let a little of the moisture cook off, if you had too much. Total time is about 3.5-4.5 hours. Serve hot in bowls. Refrigerates and freezes well if there is any left over.



## KEVIN WINKER, UAMN CURATOR OF BIRDS

# SMOKE-GRILLED MOOSE HEART

*This is the most delicious heart we've ever made. I do half a heart at a time because a whole one is huge and this way you get really good penetration of the smoke flavor. We do it in a water smoker on medium-high heat with wet wood chips.*

- ½ moose heart
- 1 cup of an olive oil/garlic/oregano mop
- ⅔ cups shallots or scallions
- 1 jalapeño
- 3 fresh basil leaves

Lay the heart on the grill (above the water bowl with plenty of water in it) with the inside up for the first two hours (it splays open), then flip it and cook for another hour, mopping and adding wood chips at the beginning and then on every hour. When it is done or almost done (done is at 170°F; use a meat thermometer), you are going to wrap the whole thing with the rest of the ingredients in aluminum foil to stew for awhile. Make an aluminum boat on a shallow dish, pour the rest of the mop in, add the shallots, chopped jalapeño, basil leaves, and the heart, close the package up, and put it back into the smoker, now turned down a bit just to keep it hot. No need to add wood chips at this point. After an hour to an hour and a half more (total will be four to four and a half hours of cooking) bring it inside and open it up in front of everyone (to best catch the extraordinary smell). Cut thin slices, serve and eat immediately. It is juicy and amazingly flavorful and tender while it is still hot. And the leftovers make delicious sandwiches.

# KEVIN WINKER, UAMN CURATOR OF BIRDS

## BIG FISH HEAD SOUP Works well with king salmon and yelloweye

*This began as a bouillabaisse recipe some years ago with a king salmon head, and it is still fantastic with king. We modified it only slightly here based on what ingredients we had on hand. And we sort of measured most of the ingredients this time so we could pass it along.*

- 4 quarts of fish-head broth with the bones, skin, and meat removed
- 2 lbs cleaned fish head meat
- ½ cup barley
- ½ cup wild rice
- ½ cup wild rice mix
- bay leaves
- thyme
- basil
- salt
- pepper
- ½ cup white wine
- ¾ cup V8
- 1½ cups chopped carrots
- 1 cup chopped celery
- 1 whole medium onion chopped
- ½ cup roasted garlic
- 2 Tbsp fish sauce
- 1½ cups chopped mushrooms
- grated parmesan cheese

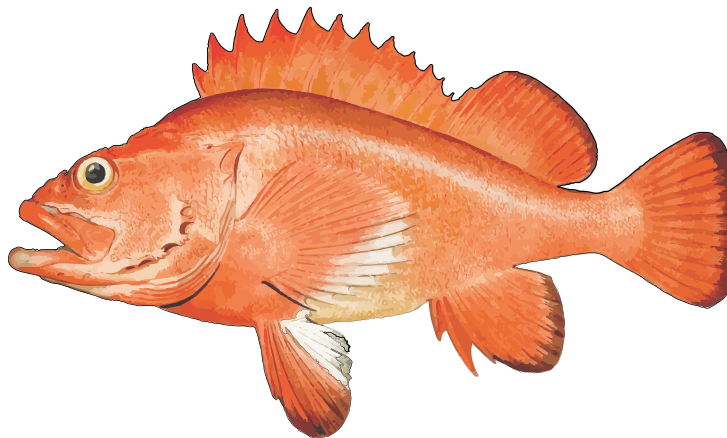
Add all of the ingredients but the onions, garlic, mushrooms, head meat, and cheese and simmer for about half an hour. Then add the onions, garlic, mushrooms, and fish head meat and bring back up to a simmer for about ten minutes. Season to taste, then serve in a bowl with grated parmesan on top. It is excellent! And it may be even better on the second and third days (it freezes well, judging from past experience, though we ate it all up both times this year).

## KEVIN WINKER, UAMN CURATOR OF BIRDS

### YELLOW EYE CRACKER SPREAD

- ½ lb cooked head meat
- worcestershire sauce
- ranch dressing
- salt
- pepper
- cayenne pepper
- hot red pepper sauce
- chopped jalapeños
- diced onion

Whip it all together with a fork and serve on crackers. I know how much I like of each of these ingredients, so I don't measure—just taste. If someone in your family likes things less spicy, have them taste and you can top off the spread on your crackers with more chopped jalapeños or salsa.



## THERESA BAKKER, UAMN COMMUNICATION MANAGER

### **NATCHESTER SPREAD: NOT JUST YOUR ORDINARY CHEESE SANDWICH**

*Here are a couple of recipes I found while reminiscing about the former Fairbanks establishment, Whole Earth. They were known for their Natchester sandwiches. Here's the first of two versions of the recipe I found online a few years ago.*

- 4 cups dry pinto beans
- 2 lbs jack cheese
- 1 lb sharp cheddar cheese
- 2 tsp powdered garlic
- 4 cups greek pepperoncini
- 4 cups mayonnaise

Soak the beans overnight, then cook in pressure cooker 15 minutes with pressure. Cool. Grate cheeses. Take pepper stems off and chop or slice. Mix all together.

#### *Slightly easier version*

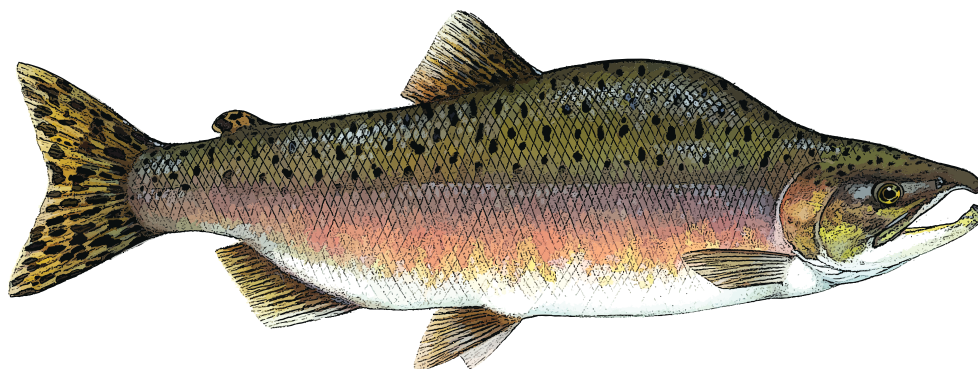
- 8 cups cooked pinto beans
  - 2 lbs jack cheese
  - 1 lb sharp cheese
  - 2 tsp garlic
  - 4 cups mayonnaise
  - 4 cups greek peppers, measure before chopping
- Salt to taste

THERESA BAKKER, UAMN COMMUNICATION MANAGER

## SMOKED SALMON DIP

- 8 oz cream cheese, softened
- 1 cup sour cream or mayonnaise
- 1½ cup smoked salmon (any style), minced
- ½ cup dill
- 2 Tbsp lemon juice

Combine cream cheese and sour cream with a fork, gradually adding salmon. Work until mixture is smooth and salmon is well distributed. Add dill and lemon juice. Mix well. Chill and serve with crackers or veggies for dipping.



# ANONYMOUS

## SALMON BROCCOLI QUICHE

*My husband goes dip-netting at Chitina every summer and brings home plenty of salmon. This is a great way to use up any of the leftover salmon at our Inn; guests love it!*

- pie crust (ready-made)
- 8 oz Swiss cheese, shredded
- 1 cup small broccoli flowerets
- ½ pound cooked salmon, deboned and flaked
- 3 Tbsp chopped green onion
- 5 eggs, beaten
- 1¼ cup whipping cream
- ½ tsp dill weed
- dash of cayenne pepper

Place pie crust in 9" deep dish pie pan. Cover bottom of crust with ¼ cup of the shredded cheese. Layer broccoli, salmon, and green onion over the bottom of the crust. Sprinkle with remaining cheese. Blend whipping cream into eggs; add fresh cracked pepper and salt to taste. Pour into prepared pie pan, and bake in preheated oven at 350°F, or until lightly browned and set.

Makes six hearty slices of quiche.

# ANONYMOUS

## ZUCCHINI BROWNIES

*This recipe is from my Italian great-grandmother. I am amazed that I grow epic zucchini here and it was something she ate regularly back home. I enjoy using her Old World recipes for our unique Alaska!*

- 1¼ cups sugar
- ½ cups oil
- 1 egg
- 2 tsp vanilla
- ½ tsp baking soda
- ½ cup cocoa
- 2 cups grated zucchini,  
pressed so most of the water is out
- ½-1 cup chocolate chips
- 2 cups flour



Preheat oven to 350°F. Prepare 9x13" pan with butter. Cream the sugar and oil, add egg and vanilla. Fold in dry ingredients, then zucchini and chocolate chips. Spread batter into the pan.

Bake 25-30 minutes and cut while warm.

\*Mixture will be like play dough until the zucchini is added.



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