

FRESH

from our farms to your table





Experience Darigold.

INSPIRING PEOPLE TO CREATE THEIR BEST WITH OUR BEST.



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CREATIVE DIRECTOR: EJ ARMSTRONG
PHOTOGRAPHY: EJ ARMSTRONG
AND CHRISTOPHE SERVIERES
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GRAPHIC DESIGN: ALICIA NAMMACHER, SEATTLE WA
COPYWRITING: JESS THOMSON, SEATTLE WA
PROJECT DIRECTORS: JAN ROBERTS
AND SETH GODWIN, DARIGOLD INC.
RECIPE EDITOR: JOANNE NAGANAWA, BELLEVUE WA
COPY EDITORS: TERRY SMITH AND
SAVANNAH PARGAS, DARIGOLD INC.

FRESH MAGAZINE, 1130 RAINIER AVENUE SOUTH
SEATTLE WA 98144, PHONE 800.333.6455
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BROTHERS BILL AND TOM
DEJONG WITH DOG PATCH.

Double Dutch

TWO
brothers
plus
TWO
dairy farms
equals
LOTS
of happy COWS
(and dogs, too).



FARM WORK
provides the foundational
rhythm for all that
goes on at Darigold.
IT BEGINS before sunrise
on an expansive FAMILY
of farms spread out over
the Pacific Northwest,
with the daily ritual of
tending and milking
dairy cows.



On the eastern plains of Oregon,

where the average rainfall can trickle below ten inches annually, the 800 doe-eyed Holsteins on Tom DeJong's 13-employee farm produce about 68,000 pounds of milk a day. Half an hour away, his brother Bill DeJong's Langell Valley Dairy is equally productive. The two brothers are part of the Darigold cooperative, and together provide about a third of the milk processed at Darigold's plant in Medford, Oregon—not bad for two guys who have each spent more than half a century in the dairy business. "You got to be proud of your heritage," says Bill, who attributes their farming success to their Dutch ancestry and an inherited knack for hard work.

Tom and Bill, now the patriarchs of farms whose day-to-day operations fall under the purview of the next generation, come to farming with a strong family history in dairy: Their grandfather, a dairyman in Holland in the days when milk came in cans delivered by horses, instilled a strong farming background in each of his ten kids. One of them, Tom and Bill's father, Boudewyn DeJong, immigrated to the United States in 1952, first to Escondido, California, then eventually to Klamath Falls, Oregon,

where much of the extended family resides (and still farms) today.

Tom's son Josh DeJong, now the chief operator of Tom DeJong Dairy, says his Dutch roots play a big role in dairying and in his life in general. When his grandfather first moved stateside, he brought with him the congenial Dutch habit of continuously connecting with other farmers and other families; he thinks his family has been successful in such a difficult business because strong farming communities—the kind his grandfather engendered with his quintessentially Dutch friendliness—mean better business decisions.

Although much has changed in the decades since father Tom DeJong founded the dairy that son Josh now runs, many parts of the DeJongs' businesses still echo practices of the past. Josh still gets up at dawn to help manage the early milk shift. (That part of the dairy business never changes.) He still does his best to make sure every cow is as healthy as possible. And he's constantly working to provide a comfortable environment for his cows, which keeps their stress levels low and milk production at its peak. Instead of

herding with all-terrain vehicles, for example, as some farms now do, the DeJongs' employees often do cattle work on horseback, which many say keeps the cows calmer. Longtime employees Refugio and Anthony (Tony) Ibarra, brothers originally from Guadalajara, Mexico, have carried on the horseback herding practice for more than 30 years.

"Dairy is getting much more complex," says Tom, after more than 50 years in the business. "It's much more competitive. It almost feels like you have to be born into it." Like Tom and Bill's generation, Josh DeJong and his cousins were born into the dairy business. Unlike the Dutch dairy days of yore, however, Josh isn't canning his milk and bringing it directly to his customers; he relies instead on a cooperative to pass his product's quality along to customers, and he likes to keep the supply chain as short as possible. In 2009, Tom DeJong Dairy and Langell Valley Dairy switched to Darigold because it meant their milk didn't have to travel as far to be pasteurized and packaged. Josh likes the idea of keeping his milk in the neighborhood, so to speak. And because Darigold's Medford plant processes all of



the dairy products used at Dutch Bros. Coffee shops, which are rooted nearby, his milk now travels half the distance it used to. “We try to make the best milk we can for the end consumer,” says Josh. “It’s nice to know Darigold takes care of it after it leaves our farm.”

Most farmers, including the DeJongs, agree that the biggest challenge of being a dairy farmer is looking towards their families’ futures. “Being a business owner on your own is tough in and of itself,” says Tom. “You never know how milk prices are going to change. But working with a company like Darigold that distributes profits back to its farmer/owners—and is run by farmers who know how the system works—makes us feel a little more comfortable.”

Ultimately, the DeJongs and Darigold form their own kind of support network—their own kind of family. While Darigold depends on both brothers’ farms for the reliably high-quality milk they pass on to Dutch Bros. Coffee, the farmers rely in turn on Darigold for consistent supply-chain management. Through Darigold, they find the same kind of farmers’ community those old Dutchmen knew a century ago, and further the Darigold cooperative’s 95-year history as one big family. And at Darigold, family matters. ❖



CLOCKWISE OPPOSITE PAGE: NELLIE DEJONG SERVES UP HER DELICIOUS DUTCH ALMOND PASTE TARTS. DEJONG YOUNGINS BILL AND TOM. A BABY CALF. THIS PAGE: JOSH DEJONG WITH DOG COCOA



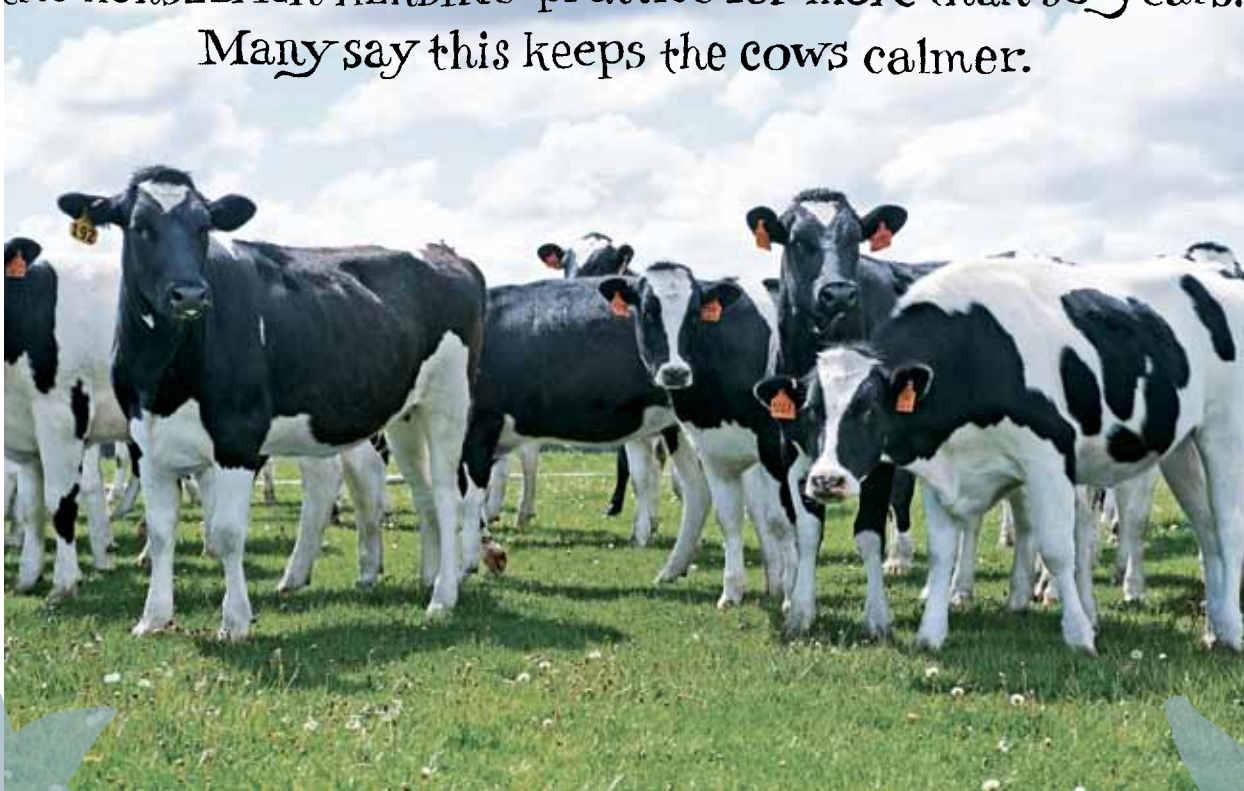
Dutch Almond Paste Tarts
 1 cup butter
 1 cup sugar
 1 1/2 cup almond flour
 1 cup almond paste
 2 cup flour
 Cream butter with sugar
 Beat almond paste with mixer til smooth
 Mix together
 Roll into small balls and place in small muffin tins
 Bake at 350 til brown

FAMILY





Longtime employees and brothers Refugio and Anthony Ibarra have carried on the HORSEBACK HERDING practice for more than 30 years. Many say this keeps the cows calmer.



THIS PAGE: CUPCAKE OUT ON THE FARM. OPPOSITE PAGE: IBARRA BROTHERS OUT IN THE FIELD HERDING COWS.



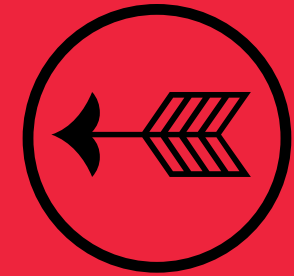
CHEF JOSH HENDERSON'S RESTAURANT ADVENTURES ARE STILL MOVING AT A GOOD CLIP.



Go

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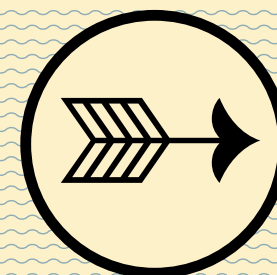
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BISCUITS WITH
SAUSAGE GRAVY
see recipe on page 36

IN 2007, WHEN
NORTHWEST CHEF AND RESTAURANTEUR
JOSHUA HENDERSON LAUNCHED SKILLET,
THE SLICK MOBILE AIRSTREAM TRAILER FORKING OUT SOON-TO-BE
FAMOUS FAVORITES LIKE
BIG BURGERS WITH SMOKEY BACON JAM
AND HIS NORTHWEST TAKE ON *POUTINE*, HIS BUSINESS
WAS GROUNDBREAKING.
WHILE CITIES LIKE PORTLAND AND LOS ANGELES HAD BEGUN
FLIRTING WITH THE FOOD-TRUCK TREND,
SKILLET PIONEERED THE SEATTLE SCENE—
AND WAS THE FIRST TRUCK IN AMERICA TO SERVE CLASSIC BISTRO FARE.



T

ogether with his business partners, he did what anyone at the forefront of something new must inevitably do: he fought the hard battles. He figured out where to park. He dueled with the local health department, then helped enact legislation that made Seattle's streets more friendly to businesses like his, which were restaurants that *moved*. It seems appropriate that a restaurateur now known for thinking outside the proverbial box made his name by essentially moving a box around a city.

It's not news now that Skillet thrived, blossoming into a food-truck empire as well suited to sitting on a street corner as it is to catering large events, like weddings and birthday parties. Josh helped the business grow not just on the street, but into three brick-and-mortar locations, too. But, never one to stagnate, Josh wanted more.

In 2013, Josh launched Huxley Wallace, a restaurant collective named for his two boys, now aged 4 and 2. Skillet had developed a reputation nationwide, and while he enjoyed its success, he wanted room to generate new kinds of food and branch out into new restaurant concepts. "With Huxley Wallace, I want to create restaurants that, as I imagine most owners want, focus on amazing ingredients, focus on having chefs who are passionate and driven to be the best, and focus on what we do in the design of a place," says Josh. Giving up part of his ownership of Skillet allowed him to do just that. In 2013, Huxley Wallace opened Westward in Seattle, and Hollywood Tavern in Woodinville, WA, in the wine country northeast of the city.

When he designed Westward, Josh didn't have to work through the filter required when a restaurant owner has a long list of investors. "It's one thing to commit to excellent food," he says. "But designing a good restaurant

means going beyond that. You have to design well, have a good team that works well together, and treat your staff well." At Westward, helmed by Executive Chef Zoi Antonitsas, it's clear he's done all of those things. Westward is an excellent example of the Huxley-Wallace approach to running a restaurant. It's located on the north shore of Seattle's busy and beautiful Lake Union, which means some of its clientele come directly off the water to eat. (The restaurant even has its own dock.) But unlike so many waterfront restaurants, Josh doesn't depend on the prime real estate to drive business. He doesn't sell fish and chips and a nice Caesar salad, or anything else that falls into the category of delicious but uninventive.

That the restaurant's waiting area is a blazing outdoor fire pit made of oyster shells doesn't hurt. But what has sealed Westward's early success is its inimitably quirky nautical atmosphere—inspired by the Wes Anderson movie *The Life Aquatic*—and what Josh calls water-inspired northwest cuisine. Some call it Mediterranean, some call it Greek-inspired. Josh says it's simpler than that. "It's what you want to eat when you're near the water," he says. "But it's not fish and chips."

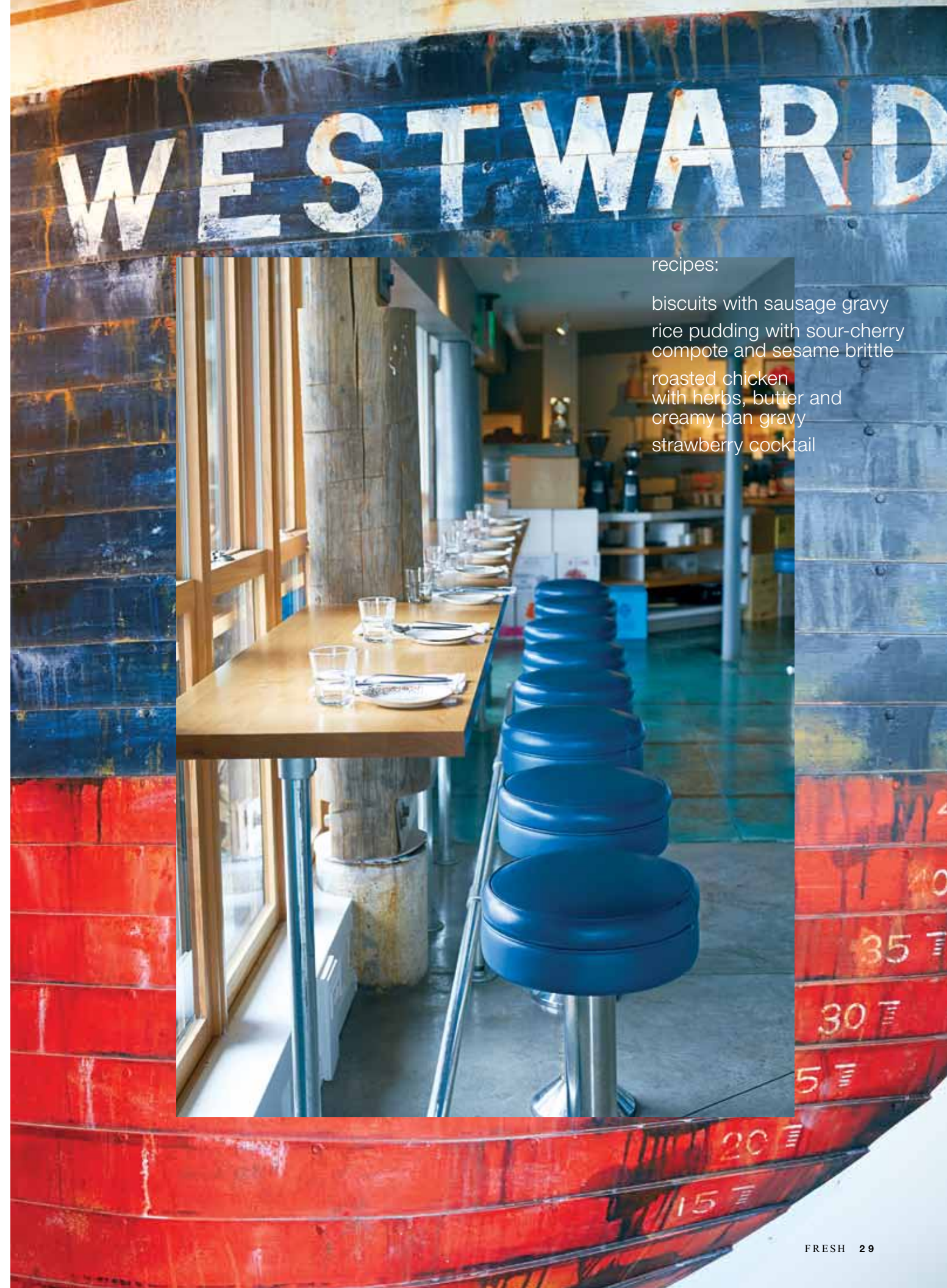
Ultimately, Josh sees Westward as a future Seattle icon, so he looks for suppliers that he can stick with for the long haul, like Darigold. "When people come to Westward, they see all the stuff on the walls and behind the bar—Hulk Hogan wrestling, the restaurant name spelled out in nautical flags, the fire pit—and they associate the amount of effort and detail we put into the design with what we do with the food," explains Josh. So when he sources his ingredients, he looks to farms that he can trust to pour the same attention into their own products—local growers for produce, local

ranchers for meats, and local farms for dairy. "I went with Darigold because they're a very solid company that has always stood for quality," says Josh, who says restaurant owners are always looking for suppliers they can trust to sustain a good product for the long term. Ultimately, he thinks his team has done such a good job that Westward will weather the years well, and he wants Darigold to come with him on that journey.

Like Westward, Hollywood Tavern, a rustic burger joint in the center of Woodinville wine country, isn't the kind of place whose menu you can predict before you walk in. Based on the spirit of the 70-year-old tavern it replaced, Hollywood, as it's often called, serves new takes on old favorites—think macaroni and cheese made with smoked gouda, tater tots spiced with ancho chili, and a fried chicken sandwich served with spicy pickle mayonnaise. Westward and Hollywood will be followed soon by Quality Athletics, a quirky sports bar with wood-fired food opening in the fall of 2014 in Seattle's Pioneer Square neighborhood. (Spoiler alert: Unlike most sports bars, it won't blast the television when the game's not on.)

Of course, Josh isn't done building new restaurants. He sees new projects on the horizon, too—especially one where he might be able to cook again. "There's a lot of opportunity right now," he muses. "There's so much building in Seattle, which means so many chances for chefs to start new projects. I can't imagine that happening in the same way again, so I need to take advantage of that soon."

There's no doubt he will; Josh is a culinary version of the cowboy exploring the wild, wild west. He'll find new boundaries to push. He'll find new twists and turns to take with the ingredients he loves. And when he's done, he'll give us a new adventure. ♣



recipes:

biscuits with sausage gravy
rice pudding with sour-cherry
compote and sesame brittle
roasted chicken
with herbs, butter and
creamy pan gravy
strawberry cocktail

"IT'S ONE THING TO COMMIT TO EXCELLENT FOOD.
BUT DESIGNING A GOOD RESTAURANT
MEANS GOING BEYOND THAT. YOU HAVE TO DESIGN WELL,
HAVE A GOOD TEAM THAT WORKS WELL TOGETHER,
AND TREAT YOUR STAFF WELL."




RICE PUDDING WITH SOUR-CHERRY
COMPOTE AND SESAME BRITTLE
see recipe on page 36





STRAWBERRY COCKTAIL
see recipe on page 37





ROASTED CHICKEN
WITH HERBS, BUTTER
AND CREAMY PAN
GRAVY

see recipe on page 37



JOSH CALLS IT

WATER-INSPIRED NORTHWEST CUISINE.

SOME CALL IT MEDITERRANEAN,

SOME CALL IT GREEK-INSPIRED.

JOSH SAYS IT'S SIMPLER THAN THAT.

“IT'S WHAT YOU WANT

TO EAT WHEN YOU'RE NEAR

THE WATER, BUT IT'S NOT

FISH AND CHIPS.”

biscuits with sausage gravy (the hollywood tavern)

BISCUITS

2 CUPS FLOUR
1 TABLESPOON BAKING POWDER
2 TEASPOONS SUGAR
½ TEASPOON SALT
½ TEASPOON CREAM OF TARTAR
½ CUP (1 STICK) UNSALTED
DARIGOLD BUTTER
¾ CUP DARIGOLD MILK

Preheat oven to 425°F. Stir together flour, baking powder, sugar, salt and cream of tartar in a mixing bowl. Cut butter into the dry ingredients with a pastry blender until the mixture resembles coarse crumbs.

Make a well in the center; add milk all at once. Stir just until dough clings together. Do not overmix.

Place dough on a lightly-floured surface. Knead by folding dough in half and pressing gently with heel of palm; repeat process nine more times. Roll or pat dough to ½" thickness. Cut with a 2½" biscuit cutter, dipping in flour between cuts. Transfer biscuits to a baking sheet and bake 10 to 12 minutes, or until golden. Makes 12 biscuits.

GRAVY

1 POUND SEASONED GROUND PORK
(NO LINKS)
½ MEDIUM ONION, MINCED
½ CUP FLOUR (2 OZ.)
PLUS ADDITIONAL IF NEEDED
1½-2 CUPS DARIGOLD MILK
5 SPRIGS OF THYME
1 BAY LEAF
KOSHER SALT AND PEPPER TO TASTE

Sauté ground pork and onion in a medium-size saucepan over medium-

high heat. Cook until browned and the onion is translucent.

Sprinkle flour into the mixture. Stir to blend, adding more flour to absorb all the fat if necessary.

Add 1½ cups milk and stir; add more milk as needed, stirring to prevent lumps. Add the bay leaf and thyme; simmer gently for 15 to 20 minutes. Remove the bay leaf and thyme; season with salt and pepper. Makes 2 to 3 cups.

rice pudding with sour-cherry compote and sesame brittle (the hollywood tavern)

4 CUPS DARIGOLD WHOLE MILK
½ CUP UNCOOKED MEDIUM-GRAIN
WHITE RICE
PINCH OF SEA SALT
1 VANILLA BEAN, SPLIT, OR
1½ TEASPOONS VANILLA EXTRACT
2 LARGE EGG YOLKS
½ CUP SUGAR
SOUR-CHERRY COMPOTE
(RECIPE FOLLOWS)
SESAME BRITTLE (RECIPE FOLLOWS)

Combine the milk, rice, salt and split vanilla bean in a large, heavy saucepan. (If using vanilla extract, don't add it yet.) Bring to a boil over medium-high heat, stirring constantly. Reduce heat to low; cover and simmer gently, stirring occasionally for 15 minutes. Uncover and continue simmering, stirring frequently until the rice is tender and the pudding is reduced to about 3½ cups (about 8 minutes). Do not allow the mixture to boil; stir constantly to prevent scorching on the bottom of the pan.

In a medium-size bowl, whisk

together the egg yolks, sugar, and vanilla extract (if used instead of vanilla bean). Slowly add the cooked rice mixture, whisking constantly. Pour the mixture back into the saucepan, making sure to scrape the bowl. Set the pan over medium-low heat and cook, stirring and scraping the sides and bottom of the pan constantly with a wooden spoon, until the mixture has thickened and coats the back of the spoon (about 1 minute). Remove the pan from the heat. If you've used a vanilla bean, remove it when the pudding has cooled, scrape out the seeds, and stir the scrapings into the pudding. Discard the vanilla bean, or reserve for another use. Transfer the pudding to individual serving dishes and lay plastic wrap on the pudding surfaces to prevent skin from forming. Serve warm with sour-cherry compote and sesame brittle. Makes 8 servings.

SOUR-CHERRY COMPOTE

Combine ¾ cup water, 6 tablespoons sugar, 1 sprig of thyme, a pinch of salt, the peel only from a slice of lemon and 1 tablespoon fresh lemon juice in a heavy, medium-size saucepan. Scrape seeds from half a vanilla bean and add to the mixture. (Three-fourths teaspoon vanilla extract may be substituted.) Bring to a boil over high heat, stirring constantly until sugar dissolves and a thin syrup forms (about 7 minutes). Reduce heat to medium, remove thyme and lemon peel, and add 2½ cups pitted sour cherries; stir for 1 minute. Stop cooking and allow mixture to cool while cherries are still firm. Or simmer a little longer, until the cherries begin to break down. Cool the compote; cover and chill until cold. Makes 2 cups.

SESAME BRITTLE

Line a baking sheet with parchment paper and spray with non-stick cooking spray; set aside. (A silicone liner may be substituted.) Combine 1 cup sugar, ¼ cup water and ½ cup (1 stick) Darigold butter in a heavy, 3-quart saucepan. Cook over high heat, stirring until butter and sugar are melted. Continue to cook without stirring until mixture becomes a light-to-medium caramel color (3-5 minutes). Stir in ¾ cup toasted white sesame seeds. Remove from heat and pour mixture onto prepared baking sheet; spread into a thin, even layer (½ to ¼-inch thick) with a wooden spoon. Immediately sprinkle coarse sea salt evenly over top of mixture and lightly press into caramel using the spoon. Cool 10 to 15 minutes, or until firm; break into pieces. Store in an airtight container.

roasted chicken with herbs, butter and creamy pan gravy (westward)

2 TABLESPOONS FRESH CHOPPED
SAGE (OR 2 TEASPOONS DRIED SAGE)
2 TABLESPOONS FRESH CHOPPED
THYME (OR 2 TEASPOONS DRIED THYME)
1 TEASPOON GRATED LEMON PEEL
¼ CUP (½ STICK) UNSALTED DARIGOLD
BUTTER, ROOM TEMPERATURE
1 FRESH WHOLE CHICKEN
(ABOUT 4 POUNDS)
2 TEASPOONS SALT
½ TEASPOON FRESH GROUND PEPPER
1 SMALL YELLOW ONION, PEELED
AND CUT INTO 2-INCH PIECES
1 SMALL CARROT, CUT INTO

2-INCH PIECES
1 SMALL CELERY STALK, CUT INTO
2-INCH PIECES
1-2 TABLESPOONS CHOPPED SHALLOTS
¼ CUP DRY WHITE WINE OR VERMOUTH
¼ CUP CHICKEN STOCK
¼ CUP DARIGOLD HEAVY CREAM

Combine sage, thyme and lemon peel with the butter and mix well. Cover and let stand at room temperature.

Remove fat from around the chicken cavity and coarsely chop. In a small saucepan, cook the fat over low heat until rendered (about 15 minutes). Strain through a fine-mesh sieve and discard solid pieces. Let the chicken and rendered fat stand at room temperature for 1 hour.

Preheat oven to 425°F. Place a V-shaped roasting rack in a flameproof roasting pan and lightly oil the rack. Slip your fingers under the chicken skin and loosen over the breast, thighs and drumsticks. Slip the herb butter under the skin; massage the chicken to distribute the butter evenly. Rub the rendered fat onto the outside of the chicken and season inside and out with salt and pepper.

Place the chicken on its side on the prepared rack in the roasting pan. Roast for 20 minutes. Turn the chicken onto its other side and roast for an additional 20 minutes. Then turn the chicken onto its back and add the onion, carrot and celery to the pan. Roast about 30 minutes more, or until an instant-read thermometer inserted into the breast registers 160°F.

Remove from the oven; carefully tilt the chicken so that any juices flow into the pan. Transfer the chicken to a carving board and let rest for 10 minutes. Discard the vegetables in the

pan. Tilt the roasting pan so that the remaining fat and juices accumulate in one corner. Carefully spoon off most of the fat and reserve for another use, if desired.

Place the roasting pan on the stove over medium heat. Scrape the defatted juices and as much of the glazed bits as you can into a small saucepan. Pour a small amount of boiling water into the roasting pan and scrape to remove the remaining bits. Add to the saucepan with the shallots, wine, and chicken stock; bring to a boil and cook until reduced by one quarter. Whisk in cream and simmer 1 to 2 minutes. Strain if desired and adjust seasonings; add more wine or stock and boil down to thicken, if desired. Makes 4 to 6 servings.

strawberry cocktail (the hollywood tavern)

2 STRAWBERRIES, STEMMED
AND CHOPPED
½ OZ. GREEK HONEY SYRUP
2 OZ. BISON GRASS VODKA
½ OZ. DOLIN BLANC VERMOUTH
1 CUP CRUSHED ICE
1 TABLESPOON DARIGOLD
PLAIN YOGURT
1 WHOLE STRAWBERRY
AND A SPRIG
OF FRESH MINT (FOR GARNISH)

Place the chopped strawberries and Greek honey syrup in the bottom of a cocktail shaker. Muddle well. Add the vodka, vermouth, ice and yogurt. Shake for 30 seconds and strain into a chilled martini, coupe or old-fashioned glass. Garnish with a fresh strawberry and mint.



SERIOUSLY DELICIOUS

(WE'RE SERIOUS.)

Chef Jenn Louis continues to shake it up in Portland with brave new flavors that are rocking our world.



BRANDADE
(A PROVENÇAL PUREE)
see recipe on page 46



“MY JOB IS PRETTY BIG”

admits spunky, studious chef Jenn Louis. “I have a catering business and two restaurants, and all of them require different things.” “Big” may be a bit of an understatement. But given her artistic background, her tendency toward multitasking, and a natural knack for detail, it’s not all that surprising that Jenn smiles when she talks about her life. She’s a natural in the kitchen, and even twenty years in, still loves what she does. “I still cook something every day, and still write the menus,” she says. “I guess you could say I have to be creative with my time.”

That’s modesty for you. Between making nationwide appearances, fending off the press, and developing recipes for her forthcoming cookbook, Jenn’s life has leapt into the celebrity-chef realm. Luckily, the creativity that profile entails seems to flow in her blood. When Jenn started cooking, resourcefulness and inventiveness were requirements. Soon after graduating from Pitzer College, she took a job as the cook for an Outward Bound base camp in rural North Carolina—a place where tired, hungry staff members depended on her to cook dependably filling, interesting food day after day on a very limited budget. She planned meticulously. She learned to make bread from scratch. She learned to cook meats properly for the first time. She

baked duck eggs with morel mushrooms and bacon
brandade (a provençal puree)
butter-braised hakurei turnips and french breakfast radishes
cottage cheese gnocchi



BAKED DUCK EGGS WITH MOREL
MUSHROOMS AND BACON
see recipe on page 46

learned to make do by cooking simply, but she also learned that her food tasted best when she saved money for the highest-quality ingredients she could find. She splurged on tomatoes from the farm stand at the end of the camp's nine-mile-long dirt road, and began focusing on how to source things locally whenever possible.

Realizing that she had a passion for cooking and a genius for putting flavors together in new and different ways, Jenn moved to Portland to attend the Western Culinary Institute and began her tenure as a restaurant chef. In 2000, she founded Culinary Artistry, a full-fledged catering business that forced her to fold accounting, hiring, ordering, and working with clients into her ever-expanding skill set. She thrived, learning every year what it took to make her business better. Eight years later, fueled by the catering company's success, she opened Lincoln Restaurant with her husband, David Welch. The reviewers raved. Jenn was a semifinalist for the James Beard Foundation's prestigious Best Chef Northwest award in both 2010 and 2011. And she was a Food & Wine magazine Best New Chef in 2012, following the opening of the pair's second restaurant, Sunshine Tavern.

She attributes her success and recognition in part to the seriousness with which she sources food. "Growing up in southern California, we instinctively knew that the closer you are to the food you buy, the better it tastes," she explains. Now, she takes a studious approach to stocking her kitchens, focusing carefully on each purveyor before committing. It sounds intense, but she says the tastiest food identifies itself. "The best strawberries come from a local farm, always," says Jenn simply.

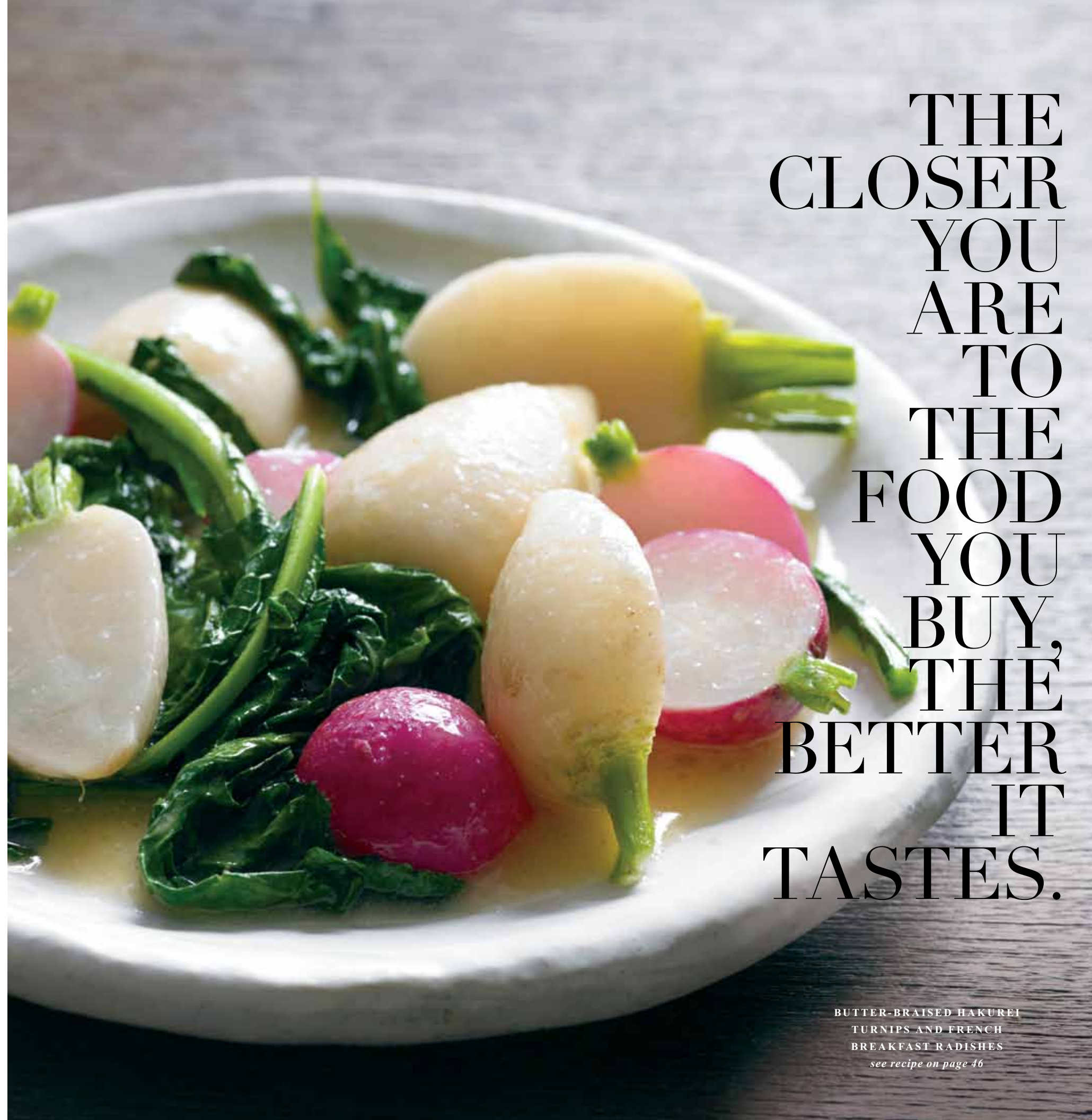
The same goes for dairy, which the chef says is trickier than most products she orders because she can't rely on visual inspection, can't just *see*, to determine when dairy's fresh. "Where I grew up, the local dairy was considered the freshest," Jenn remembers. "There was a drive-through dairy stand, right there in suburban California, where we could buy cottage

cheese and milk and buttermilk." Today, she tends to focus on buying the freshest dairy she can find, which typically means locally sourced products from Darigold. Raised in an Eastern European family, in which dairy was a crucial cornerstone of any kitchen, Jenn grew up knowing that food sustains people, and trusts that dairy is a nutritious, important part of any diet.

In the kitchen, it's dairy that often turns her dishes from delicious to sublime. She braises turnips and radishes (with their greens) in butter, which highlights their sweetness and softens their bitterness. She bathes sautéed collard greens, morels, and bacon in cream, nestles in an egg, and bakes the whole shebang into a novel take on breakfast (or lunch, for that matter). She simmers salt cod and potatoes in rich whole milk, then purées them into a traditional brandade, served on bruschetta with olives and oregano. In every case, she's playing with the more intellectual kitchen concepts that have elevated her food to a higher level—the way heat affects a dish, the way seasonality plays a role, and the way sweet and savory flavors, often found together in dairy products, play off of the other ingredients she uses.

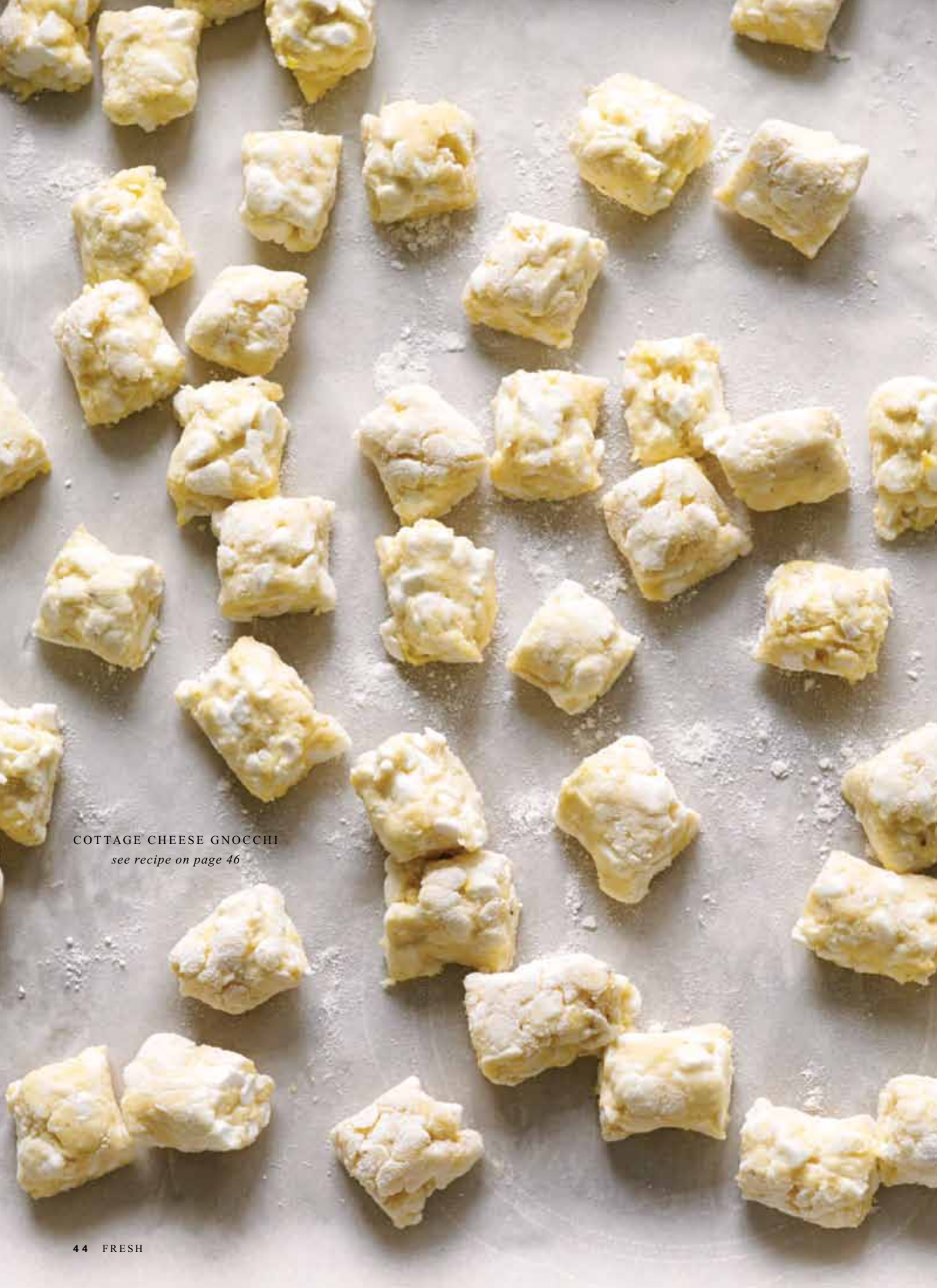
At *Fresh*, we were most inspired by Jenn's ingenious cottage cheese gnocchi—a recipe she created for us after spending months researching various traditional Italian dumplings for her first cookbook, due out from Chronicle Books in 2015. (Although Chinese cuisine gets all the attention, many of Italy's most classic dishes also qualify as dumplings! Who knew?) Cuddled up like miniature pillows in a bowl under their blanket of melted butter, the gnocchi are a perfect marriage between earnest traditional Italian cooking and the more daring pluck of Pacific Northwest fare—a combination of mastery and moxie that Jenn herself embodies.

That's the part of her job that Jenn will never tell you about—that her food tastes seriously delicious because she's brave enough to mix tradition with novelty, and talented enough to do it in just the right way. It's a merger we'll lap up every time. ♣



THE
CLOSER
YOU
ARE
TO
THE
FOOD
YOU
BUY,
THE
BETTER
IT
TASTES.

BUTTER-BRAISED HAKUREI
TURNIPS AND FRENCH
BREAKFAST RADISHES
see recipe on page 46



COTTAGE CHEESE GNOCCHI
see recipe on page 46



A COMBINATION OF
MASTERY & MOXIE

baked duck eggs with morel mushrooms and bacon

1½ POUNDS COLLARD GREENS,
RINSED AND DRAINED
3 TABLESPOONS OLIVE OIL
½ POUND BACON, CUT CROSSWISE
INTO ¼" PIECES
¼ POUND SMALL MOREL OR
CHANTERELLE MUSHROOMS,
CUT INTO BITE-SIZED PIECES
2 SMALL GARLIC CLOVES,
THINLY SLICED
1½ CUPS DARIGOLD HEAVY CREAM
6 DUCK EGGS
KOSHER SALT AND FRESHLY GROUND
BLACK PEPPER, TO TASTE

In a pot of seasoned, simmering water, blanch collard greens until tender (3-5 minutes). Drain and plunge into ice water. When cool, remove and wring out in a clean kitchen towel. Cut into 1-inch ribbons; set aside.

Preheat the oven to 400°F. Pour the olive oil into a 10-inch cast-iron pan warmed over medium heat. Add the bacon and sauté until just starting to brown. Add the mushrooms to the pan and lower the heat. Add the garlic and collard greens; cook until greens are tender. Season with salt and pepper, add the cream, and stir until combined. Crack the eggs over the mixture, spacing them evenly around the collard greens. Season the eggs lightly with salt and pepper and transfer pan to the oven. Bake until egg whites are set but yolks are still runny (3-5 minutes); cream should thicken. Serve with crusty bread and fresh fruit. Makes 6 servings.

brandade (a provençal puree)

2 LBS. SALT COD
1 QUART DARIGOLD WHOLE MILK
(TO COVER FISH AND POTATOES)
¼ CUP EXTRA-VIRGIN OLIVE OIL,
PLUS MORE FOR FINISHING
(ABOUT 1¼ CUPS)
2 BAY LEAVES
6 CLOVES GARLIC, GERM REMOVED
AND THINLY SLICED
2 TABLESPOONS FRESH THYME LEAVES
½ TEASPOON CHILE FLAKES

1 POUND RUSSET POTATOES, PEELED,
QUARTERED AND THINLY SLICED
GRATED PEEL OF 2 LEMONS
SALT AND PEPPER TO TASTE

Rinse cod of all excess salt. In a large plastic or glass container, soak cod by submerging in cold water for two days, changing water 3 - 4 times each day. After 2 days, remove cod from water and pat dry with a clean towel. Cut into 2-inch cubes, discarding any pieces with bones and skin.

In a small pan, warm milk and set aside. In a large, heavy-bottomed pan, heat ¼ cup olive oil over medium-high heat. Add salt-cod cubes, bay leaves, garlic, thyme and chiles. Cook, stirring gently until moisture from fish is released and has evaporated. Add potatoes; cover fish and potatoes with warm milk. Bring to a gentle simmer for 10 minutes, then turn off heat and allow to sit for 30 minutes.

With a slotted spoon, place fish and all other ingredients into the bowl of a food processor, discarding bay leaves and milk. Add grated lemon peel. Process fish, adding ½ cup olive oil. Continue adding olive oil, tablespoon by tablespoon (up to an additional ½ cup) until a thick and creamy, spreadable texture is achieved. Season to taste with salt and pepper. Makes 1½ pints.

TIP: Serve on toasted ciabatta drizzled with olive oil and garnished with oil-cured olives.

butter-braised hakurei turnips and french breakfast radishes

4 CUPS WATER
2 CUPS HAKUREI TURNIPS, HALVED*
2 CUPS FRENCH BREAKFAST
RADISHES, HALVED**
¾ CUP (1½ STICKS) DARIGOLD BUTTER
SEA SALT TO TASTE

Clean turnips and radishes, removing roots and stems. Reserve some of the greens.

Bring water to a simmer in a medium-size pan. Season lightly with salt and add turnips and radishes. Cook until vegetables are

crisp tender (10-15 minutes); drain, reserving one cup of the cooking water. Add butter to reserved liquid and reduce until a delicate sauce is achieved. Add some of the reserved greens; stir until wilted. Return cooked vegetables to the pan, season with additional sea salt to taste, and toss to coat. Makes 4 servings.

* small, white turnips generally found in local farmers markets
** elongated red radishes with white tips, generally found in local farmers markets

cottage cheese gnocchi

1 CARTON (16 OZ.) DARIGOLD
COTTAGE CHEESE
¼ CUP FINELY GRATED
PARMIGIANO-REGGIANO CHEESE
2 EGG YOLKS
1 TEASPOON SALT
¼ TEASPOON FRESHLY GRATED
NUTMEG (OR ¼ TEASPOON
GROUND NUTMEG)
GRATED PEEL OF 1 LEMON
1 CUP FLOUR, PLUS MORE FOR
WORK SURFACE AND TRAY
½ CUP (1 STICK) DARIGOLD BUTTER,
MELTED

Combine first 6 ingredients in a medium-size mixing bowl. Add 1 cup flour and mix just until blended. Do not over mix. The dough should be slightly sticky and wet. Spread ½ cup flour on work surface; scoop all of batter onto floured surface. Gently flip so dough is lightly covered with flour on both sides.

Cut dough into small chunks (about ¼ cup each); gently roll each portion on floured surface to form a rope about ¼-inch in diameter. Cut into ½-inch chunks and lay on flour-lined tray. Refrigerate until ready to cook.

Bring a pot of water to a simmer and season with salt. Drop half of the dough pieces into water and cook until they begin to float. Remove from water immediately and set aside; repeat to cook remaining dough. Place gnocchi in saucepan with melted butter and toss gently to coat. Warm, divide among 4 plates and serve. Makes 4 servings.

HALF and HALF. Equally AMAZING.



IT SHOULD BE CALLED BEST AND BEST. DARIGOLD HALF & HALF IS HALF AMAZING AND HALF EVEN MORE AMAZING. IT TAKES THE PLAIN AND ORDINARY AND MAKES IT DELICIOUSLY EXTRAORDINARY. IT'S CREAMY AND CREAMY, MIXED WITH DREAMY AND DREAMY.

MAS TER BUILDER ER



**IF YOU FIRE IT UP,
THEY WILL COME.**

CHEF JASON IN
HIS HOT NEW
RESTAURANT

DINING

at CRUSH, Jason Wilson's first Seattle restaurant, is like participating in a campy trust exercise. You might close your eyes, pick "Tarragon" as your menu experience, and open them to tender braised octopus served Spanish-style on a *plancha* with chorizo, chickpeas, and tarragon chimichurri. You dive in half-blind, only to be lifted back up with an incredibly satisfying taste adventure. The feeling of exploration and newness is what garnered Jason and his team a cascade of national awards. But when the chef and his wife, Nicole, decided to open a second restaurant, they wanted to move away from the dreamy softness of CRUSH's interior, with its pervasive milky whiteness, away from that sense of culinary thrill, and toward a more comfortable, everyday dining experience. "We wanted a place where people could come in and feel a level of acceptance without having to figure out where they fit in," says Jason. "At CRUSH, the chef dictates how you're going to feel. It's a very refined atmosphere. We wanted to build a place that felt more familiar." So in 2013, a decade after opening CRUSH, they opened **MILLER'S GUILD.**

RECIPES:

KALE SALAD WITH BUTTERMILK PARMESAN DRESSING, PANCETTA, CURRANTS AND HAZELNUTS

GRUYERE CHEESE MASHED POTATOES

PEPPERCORN RIB-EYE STEAK WITH HORSERADISH PARSLEY CREAM

LEMON CHESS PIE

HOUSED ON THE GROUND FLOOR OF SEATTLE'S SWANKY HOTEL MAX, WHICH WAS ORIGINALLY BUILT TO HOUSE LUMBERJACKS AND MILLWORKERS COMING TO WORK IN WASHINGTON'S FORESTRY INDUSTRY IN THE EARLY TWENTIETH CENTURY, MILLER'S GUILD IS A RUSTIC, MASCULINE HOMAGE TO WOOD AND FIRE.

Built around a nine-foot-long, custom-built wood-fired grill, a good whiskey list, and a sophisticated barrel-aging cocktail program, Miller's Guild is part steakhouse and part modern cocktail mecca. But its culinary roots are embedded in its careful physical design.

From the stark, soaring concrete walls to the butcher's-board menu pillar to the stacks of applewood that fuel the fire, Miller's Guild reflects what Jason calls cuisine's rock 'n' roll side. That's exactly what Jason wanted. "My wife was adamant that it not be a completely testosterone-driven place, though," adds Jason. "So she brought in the elegance. Notice how the banquettes, and the chairs, and the light fixtures make it more refined." He points out details: The white stools soldiering up to the bar in front of the grill look like unfurled paper airplanes. The lines that suspend the oversized pendant lights don't go straight up through the ceiling, but across the ceiling and down the walls, where they're anchored by marine-style cleats. For a man cave with a menu of rather neolithic-looking steaks, most sold by the ounce, Miller's Guild is awfully pretty.

The food at Miller's Guild is, in almost every way, the antithesis of the food served at CRUSH. Moored by the beef, lamb and pork Jason sources from local farms, the menu at Mill-

er's Guild is licked by flame from all angles. The grilled radicchio salad is rich with wood flavor. The cauliflower is kissed by coals. Even the aioli served with the burger and fries, normally a well-defined blend of egg yolks, garlic and olive oil, is made from the grill's golden drippings (and called *motoraioli*, naturally). While much of the menu at CRUSH depends on whimsy and metaphor, at Miller's Guild, what you see is what you get, says the chef. There's no guesswork, which brings comfort to guests.

But you know what they say: The more things change, the more they stay the same. "A lot of Miller's Guild has been driven by the fact that I'm known for a certain kind of food at CRUSH. I wanted to do food that's the polar opposite, but do it in a way that still embraces the same level of ingredients," says Jason. That means he insisted Miller's Guild be a scratch kitchen. Everything, from bread to soft cheeses to ice cream, is made in-house, like at his first spot. Every piece of meat is butchered from a whole animal. And like CRUSH, Miller's Guild sources many of its ingredients from what he calls microfarmers, or producers that generate only enough to sell to a small handful of restaurants. His grass-fed lamb, for example, comes from a farm that sells a full half of its herd to Miller's Guild. "It's a very big

win," says Jason. "Our growing business is allowing his business to grow, too."

Like at CRUSH, Jason sticks to Darigold for all his dairy at Miller's Guild. Because the restaurant is bigger, however, he uses much more of it. "Darigold is a building block for our success," he says. "We use it to make cheese, ice cream, and crême fraîche. All those flavors depend on it." He uses Darigold butter in his mashed potatoes—a staple in any steakhouse, of course—and Darigold buttermilk in his kale salad. Ditto for the butter and buttermilk in his famous lemon chess pie. He likes the flavor, and he likes that Darigold's profits go back to its farmer/owners.

Although his second restaurant looks different from the ground up, and the food tends toward the opposite end of the culinary spectrum, Jason says there are some things that simply won't change, no matter what restaurant he's in. "I want food with the same origins. I want to use the same farmers," he says. "I also want people to be able to build their own experience, whether it means choosing a dominant flavor (like the 'Tarragon' dish at CRUSH) or picking a particular steak on the butcher's board at Miller's Guild."

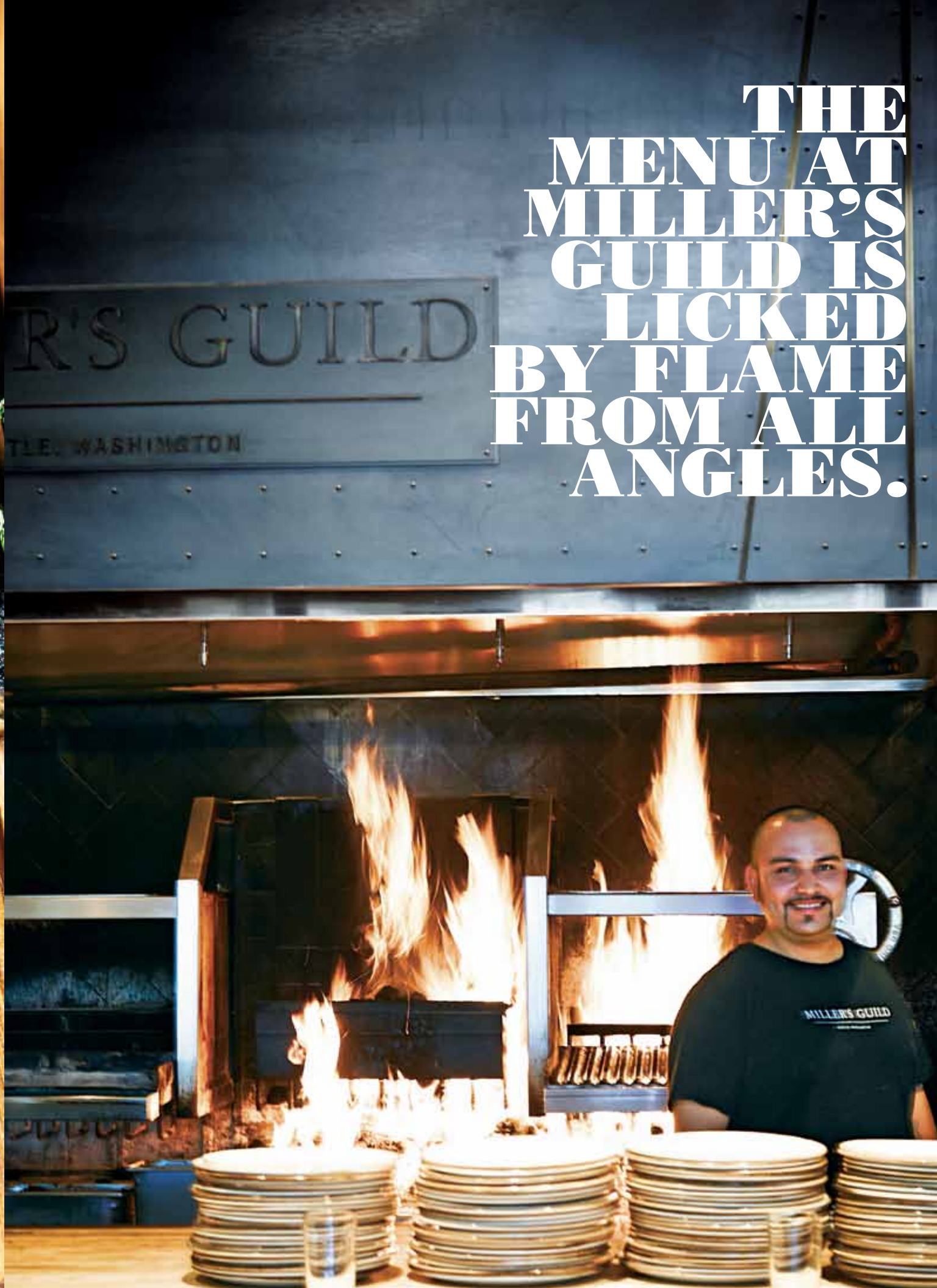
We think it sounds like Jason has what it takes to keep building. ♣



LEMON CHESS PIE
see recipe on page 58



PEPPERCORN RIB-EYE
STEAK WITH HORSERADISH
PARSLEY CREAM
see recipe on page 58



**THE
MENU AT
MILLER'S
GUILD IS
LICKED
BY FLAME
FROM ALL
ANGLES.**

R'S GUILD
TLE, WASHINGTON



GRUYERE CHEESE MASHED
POTATOES
see recipe on page 58



KALE SALAD WITH BUTTERMILK
PARMESAN DRESSING, PANCETTA,
CURRANTS AND HAZELNUTS
see recipe on page 58

kale salad with buttermilk
parmesan dressing,
pancetta, currants
and hazelnuts

- 1 CUP SLICED PANCETTA
- 1 CUP ROASTED HAZELNUTS,
COARSELY CHOPPED
- ½ CUP DRIED CURRANTS
- ¼ CUP ORANGE JUICE
- 2 TABLESPOONS BALSAMIC VINEGAR
- 1 CUP DARIGOLD BUTTERMILK
- ¾ CUP GRATED OR SHAVED FRESH
PARMESAN CHEESE, DIVIDED
- 3 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
- 10 LARGE MINT LEAVES
- 1 TABLESPOON LEMON JUICE
- 1 TABLESPOON KOSHER SALT
- 4 CUPS CHOPPED FRESH DINOSAUR
(LACINATO) KALE

Preheat oven to 350°F. Place the pancetta on a baking sheet and bake for 15 minutes, or until brown and crisp but not burned. Crumble and set aside.

Place the hazelnuts on a separate sheet pan and bake at the same time for 10 minutes, or until golden brown. Remove from oven and roll nuts in a clean towel to remove skins. Place nuts on a cutting board and smash them with the flat side of a chef's knife; set aside.

Simmer the currants, orange juice and balsamic vinegar together in a small sauce pan to plump the currants (5-10 minutes). Drain and reserve for later use.

Place the buttermilk, ½ cup parmesan cheese, olive oil, mint leaves, lemon juice and salt into a blender and blend at high speed for 1 minute. Toss the dressing with the kale in a large serving bowl and garnish with pancetta, hazelnuts, currants and remaining cheese. Makes 4 servings.

gruyere cheese
mashed potatoes

- 2 POUNDS YUKON GOLD POTATOES,
PEELED AND QUARTERED
- 2 CUPS DARIGOLD HEAVY CREAM,
DIVIDED

- 1 CUP GRATED GRUYERE CHEESE
(ABOUT 4 OZ.)
- 3 TABLESPOONS DARIGOLD BUTTER
- 1-2 TEASPOONS KOSHER SALT

Place potatoes in a large pot and cover with cold water. Bring to a boil and cook for 15 to 20 minutes, or until fork tender. Drain and grind the potatoes through a food mill or ricer into a large saucepan. Add 1 cup cream, cheese, butter and salt; stir to incorporate, adding more cream until desired consistency is achieved. Heat on low temperature until mixture is heated through; serve warm. Makes 4 servings.

peppercorn rib-eye
steak with horseradish
parsley cream

- ½ CUP DARIGOLD SOUR CREAM
- ½ CUP DARIGOLD WHIPPING CREAM
- ¼ CUP GRATED FRESH HORSERADISH
- ¼ CUP CHOPPED ITALIAN PARSLEY LEAVES
- 4 TABLESPOONS CRACKED BLACK
PEPPERCORNS, DIVIDED
- 1½ TABLESPOONS PLUS 1 TEASPOON
KOSHER SALT
- 1 TEASPOON FRESH LEMON JUICE
- 1 TABLESPOON CRACKED GREEN
PEPPERCORNS
- ½ TABLESPOON PINK PEPPERCORNS
- ½ TABLESPOON CORIANDER SEED
- 4 (16-18 OZ. EACH) BONE-IN,
PRIME-CUT RIB-EYE STEAKS

Combine sour cream, whipping cream, horseradish, parsley, 1 tablespoon cracked black peppercorns, 1 teaspoon salt and lemon juice in a small mixing bowl. Stir until well blended. Set aside to serve with the steak.

Combine remaining black peppercorns, green peppercorns, pink peppercorns and coriander seeds in a small mixing bowl and set aside. Place the steaks on a cutting board or baking sheet. Season with salt on all sides; press the peppercorn-and-seed mixture evenly into both sides of each steak.

Grill steaks on high heat, turn-

ing occasionally until desired doneness is achieved. Remove to serving platter and allow steaks to rest for 4 minutes. Serve with horseradish parsley cream. Makes 4 servings.

lemon chess pie

- BROWN-SUGAR SHORTBREAD CRUST
(RECIPE FOLLOWS)
- 4 EGGS
- 1½ CUPS SUGAR
- 1 CUP DARIGOLD BUTTERMILK
- ½ CUP FLOUR
- 6 TABLESPOONS FRESH LEMON JUICE
- ¼ CUP (½ STICK) DARIGOLD BUTTER,
MELTED
- 3 TABLESPOONS CORNMEAL
- 2¼ TABLESPOONS VANILLA
- ½ TEASPOON SALT
- ½ TEASPOON GRATED LEMON PEEL

Press prepared brown-sugar shortbread crust into a 9-inch pie pan and set aside. Whisk eggs in a large mixing bowl, adding one at a time and whisking briefly after each addition. Add remaining ingredients, one at a time, and whisk until each is incorporated before adding the next. Mix well.

Pour filling into prepared crust and bake at 350°F for 40 to 45 minutes, or until a knife inserted into the center comes out clean. Allow pie to cool at least 30 minutes before serving. Makes one 9-inch pie.

BROWN-SUGAR SHORTBREAD CRUST: Add ½ cup (1 stick) Darigold butter, ¼ cup brown sugar and ¼ teaspoon kosher salt to the bowl of a stand mixer. Using the paddle attachment, beat 3 minutes on medium speed until well blended and mixture is creamy. Add one egg yolk and beat again for one minute. Gradually add 1¼ cups flour and mix until well blended. Wrap dough in plastic wrap and refrigerate until ready to use. Allow dough to warm slightly before pressing into a lightly greased 9-inch pie pan. Makes one 9-inch crust.

CREAMS *do* COME TRUE.



WE MAKE THE TASTIEST, RICHEST,
CREAMIEST SOUR CREAM. NEED
PROOF? SCOOT SOME INTO A
TABLESPOON AND TURN IT UPSIDE
DOWN. THEN READ THIS:

THE UPSIDE DOWN SPOON TEST.
THAT'S SO THICKLY THICK, IT PASSES
AMAZING, RIGHT? THE SOUR CREAM

FOOD



PANNA COTTA WITH
BLACKBERRIES AND FRAMBOISE
see recipe on page 70

NOIR

EXOTIC EDIBLES EVOKE A SENSE OF INTRIGUE AND KEEP YOU COMING BACK FOR MORE.



VANILLA BEANS

SEDUCTIVE

DID YOU EVER WANT TO EAT IT ALL? YOU CAN, YOU KNOW.



STEAMED MUSSELS MARINIÈRES
see recipe on page 70



BAGNA CAUDA
see recipe on page 68

RECIPES:

- BAGNA CAUDA
- PAN-SEARED CHICKEN WITH
TARRAGON-DIJON CREAM SAUCE
- BUTTERY CORN AND LEEK SAUTÉ
- STEAMED MUSSELS MARINIÈRES
- DEER VALLEY MEXICAN
WEDDING COOKIES
- MOCHA CHOCOLATE TRUFFLES
- PANNA COTTA WITH
BLACKBERRIES AND FRAMBOISE

SULTRY

THIS COULD BE THE BEGINNING OF A BEAUTIFUL FRIENDSHIP.



PAN-SEARED CHICKEN WITH
TARRAGON-DIJON CREAM SAUCE

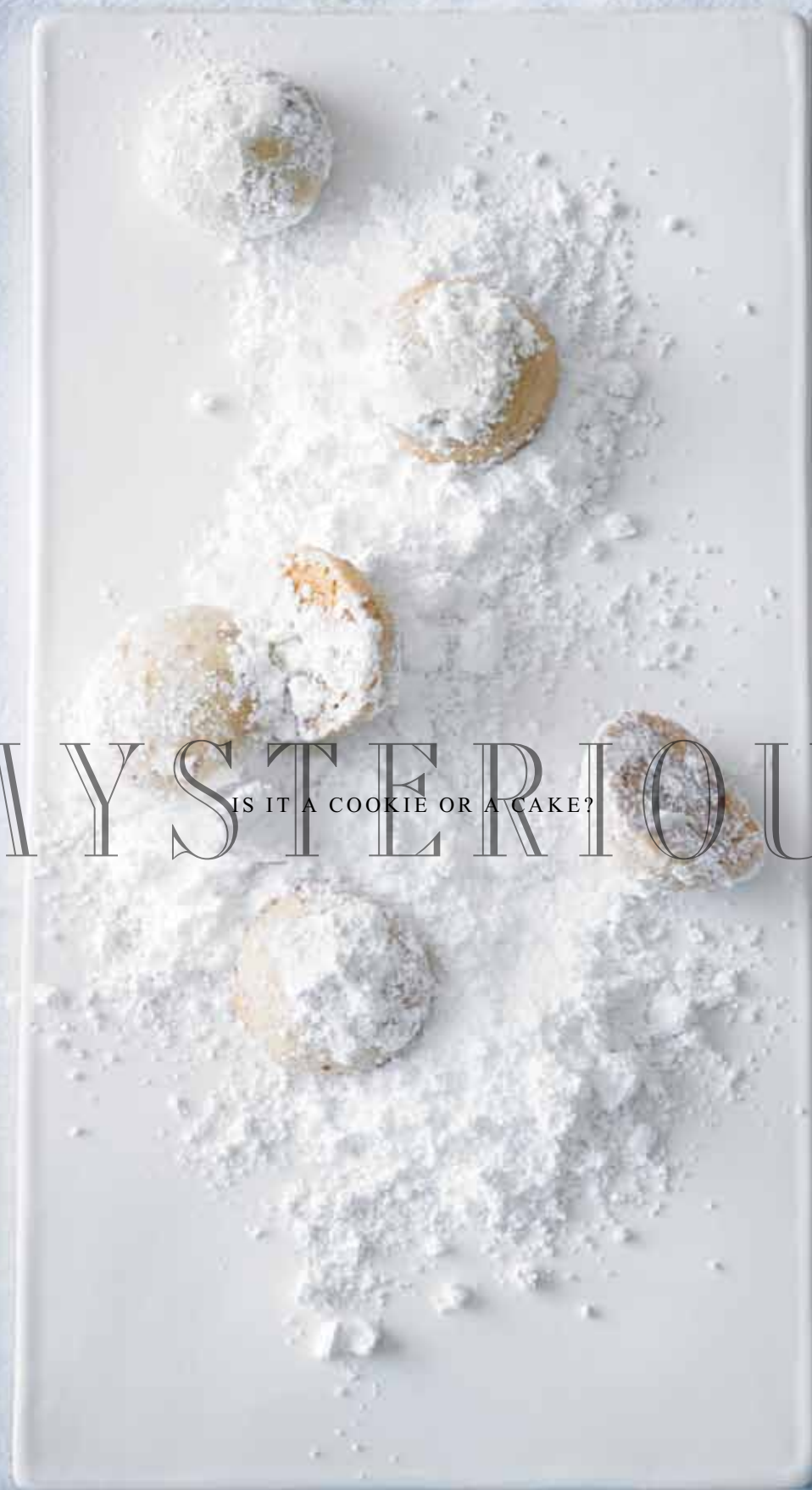
BUTTERY CORN AND LEEK SAUTÉ
see recipes on page 68



DARK

DON'T BE AFRAID OF IT

MOCHA CHOCOLATE TRUFFLES
see recipe on page 70



MYSTERIOUS

IS IT A COOKIE OR A CAKE?

DEER VALLEY MEXICAN WEDDING COOKIES
see recipe on page 70

O B S E S S E D

IT WAS THE BOTTOM OF THE BARREL, AND I WAS SCRAPING IT.

bagna cauda

½ CUP PLUS 2 TABLESPOONS
EXTRA-VIRGIN OLIVE OIL
4 LARGE CLOVES GARLIC,
PEELED AND VERY THINLY SLICED
10 ANCHOVIES, DRAINED AND CHOPPED
PINCH OF CELERY SEED
½ CUP UNSALTED DARIGOLD BUTTER,
CUT INTO 1-INCH CHUNKS
SALT AND BLACK PEPPER TO TASTE
RAW VEGETABLES, SUCH AS FENNEL,
BELGIAN ENDIVE, RADISHES,
CAULIFLOWER AND CELERY HEARTS,
WASHED AND CUT INTO PIECES

Pour olive oil into a sauté pan. Add garlic and cook over low heat. When the garlic starts to soften, add anchovies and celery seed. Continue cooking over low heat and mash anchovies with a wooden spoon until they have disintegrated. Add butter to pan and remove from heat; whisk until the butter melts completely and the mixture is smooth. Season with salt and pepper.

Pour Bagna Cauda into a small chafing-type dish and place over a warming candle. Serve immediately with raw vegetables for scooping and dipping. Makes 6 to 8 servings.

pan-seared chicken with tarragon-dijon cream sauce

4 BONELESS, SKINLESS
CHICKEN BREASTS
SALT AND CRACKED BLACK PEPPER
1 TABLESPOON OLIVE OIL

¼ CUP DRY VERMOUTH
2 TABLESPOONS MINCED SWEET ONION
1 CLOVE GARLIC, THINLY SLICED
1 CUP DARIGOLD HEAVY CREAM
3 TABLESPOONS CHOPPED FRENCH
TARRAGON, DIVIDED
½ CUP CRÈME FRAÎCHE
(AVAILABLE AT MOST SUPERMARKETS,
OR HOME-MADE)
1 TABLESPOON DIJON MUSTARD
PINCH OF SALT AND GROUND
BLACK PEPPER

Season each side of chicken breasts with salt and pepper. Heat oil in a heavy sauté pan over medium-high heat; sear both sides of breasts until golden brown. Remove breasts from pan to a separate plate and set aside. Deglaze the same pan with vermouth; add onion and garlic. Reduce heat to low; gently simmer to allow flavor of onion and garlic to impart into sauce. Add cream and allow to simmer slightly. Return chicken to pan; cover and finish cooking over low heat for 6 to 7 minutes, or until chicken reaches 160°F when a meat thermometer is inserted into the thickest part (or chicken is no longer pink and juices run clear when cut with a knife). Remove chicken breasts from the sauce; strain sauce. Add half the chopped tarragon to the sauce; set aside. Combine crème fraîche, Dijon mustard, salt and pepper in a small bowl; fold in remaining chopped tarragon. Spoon the hot tarragon cream sauce over the chicken

breasts and top with a dollop of the tarragon Dijon crème fraîche. Makes 4 servings.

buttery corn and leek sauté

1 MEDIUM-SIZE FRESH LEEK
3 TABLESPOONS DARIGOLD BUTTER
3-4 CUPS ROASTED SWEET CORN
KERNELS* (RECIPE FOLLOWS)
1 TABLESPOON CHOPPED
FRESH THYME LEAVES
(OR 1 TEASPOON DRIED THYME)
SALT AND PEPPER TO TASTE

Remove roots and green top of leek and discard. Slice leek into thin rounds; rinse well in water to remove all debris. Drain and set aside. Melt butter in a large sauté pan over medium heat. Add leek and cook 3 to 4 minutes, or until softened. Add roasted corn and fresh thyme and continue to cook 3 more minutes, or until heated through. Season with salt and pepper to taste. Makes 6 servings.

ROASTED SWEET CORN: Spread corn kernels evenly over bottom of a small cookie sheet. Drizzle ¼ cup melted Darigold butter over corn; season with salt and ground black pepper. Roast at 400°F 10 to 12 minutes, or until kernels are lightly browned. Makes about 4 cups.

* This recipe takes 4 to 5 ears of fresh corn. One bag (16 oz.) frozen sweet corn may be substituted.



BAGNA CAUDA

steamed mussels marinières

4 POUNDS FRESH MUSSELS
3 TABLESPOONS DARIGOLD BUTTER
½ CUP DRY WHITE WINE (MUSCADET,
IF AVAILABLE)
3 TABLESPOONS CHOPPED SHALLOTS
1 TEASPOON CHOPPED GARLIC
BOUQUET GARNI
(INSTRUCTIONS FOLLOW)*
¼ TEASPOON GROUND
BLACK PEPPER
½ CUP DARIGOLD WHIPPING CREAM

Beard and scrub the mussels. In a large Dutch oven, combine the butter, wine, shallots, garlic, bouquet garni and pepper; cover and simmer for 5 minutes. Add the mussels and cream, cover the pot tightly and cook over high heat, shaking the pot once or twice until the mussels open (about 5 minutes). Do not salt the mussels; they are naturally salty.

Discard any unopened mussels and the bouquet garni. Divide the mussels and broth into warm serving bowls and serve with a basket of crusty French baguette. Makes 4 servings.

* To prepare bouquet garni, tie two sprigs each of thyme, parsley and tarragon, along with 2 bay leaves, with twine. Or, wrap in cheesecloth.

deer valley mexican wedding cookies

1 CUP (2 STICKS) UNSALTED DARIGOLD BUTTER, SOFTENED
2 CUPS POWDERED SUGAR, DIVIDED
1 TEASPOON VANILLA EXTRACT
1 TEASPOON ALMOND EXTRACT
1½ CUPS FLOUR
½ CUP PECANS
¼ TEASPOON SALT

Using an electric mixer, beat butter and ½ cup powdered sugar in a large bowl until light and creamy; add vanilla and almond extract and mix well. In the bowl of a food processor, pulse flour, pecans and salt until nuts are finely chopped (about one minute). Add flour mixture to butter mixture; stir to blend. Refrigerate dough until firm (at least 2 hours, or overnight). Preheat oven to 325°F. Prepare baking sheets by lightly greasing with butter or spraying with non-stick vegetable spray. Drop cookie dough in rounded teaspoons, one inch apart, onto prepared pans. Bake until light golden brown (15-20 minutes). Cool completely. Place remaining powdered sugar in a shallow pan or plate; roll each cookie in powdered sugar until coated. Makes about 36 small cookies.

mocha chocolate truffles

1 CUP DARIGOLD WHIPPING CREAM
3 CUPS (1 POUND) SEMI-SWEET CHOCOLATE CHIPS
1 TABLESPOON INSTANT ESPRESSO POWDER (OPTIONAL)
½ CUP CHOCOLATE-MOCHA-FLAVORED COCOA POWDER (LIKE GHIRADELLI®)
1 CUP FINELY CHOPPED NUTS (OPTIONAL)

Heat cream just to a boil in a heavy saucepan. Place chocolate chips and espresso powder in a medium-size mixing bowl. Pour hot cream over chocolate mixture and stir until chocolate has melted and is well blended with the cream; beat until thick. Place in refrigerator at least 2 hours, or overnight. Form small balls from batter, using a melon baller or 2 teaspoons, and drop onto parchment or waxed paper.

Place in refrigerator to firm (at least 20 minutes). Roll each ball in cocoa powder and then in chopped nuts, if desired. Refrigerate until ready to serve. Makes about 1½ pounds.

panna cotta with blackberries and framboise

2½ CUPS DARIGOLD HEAVY CREAM
½ CUP SUGAR
PINCH OF SALT
1 VANILLA BEAN
¼ CUP WARM WATER
3 TEASPOONS POWDERED GELATIN
¾ CUP DARIGOLD BUTTERMILK
1 PINT BLACKBERRIES, WASHED AND ALLOWED TO DRY
6 TABLESPOONS FRAMBOISE, OR OTHER RASPBERRY LIQUEUR

Combine cream, sugar and salt in a saucepan over medium heat. Stir to dissolve sugar. Slit vanilla bean lengthwise. Using the tip of a knife, scrap the seeds loose. Add pod and seeds to the saucepan. Continue to heat cream mixture until bubbles begin to form at the edge of the pan. Remove from heat, cover and steep 15 minutes.

Meanwhile, pour water into a small bowl and sprinkle gelatin over the surface. Set aside for 5 minutes, or until the gelatin has been absorbed.

Return cream mixture to stove and reheat just until warm. Add gelatin and stir to combine. Remove vanilla pod and strain mixture into a bowl. Stir in buttermilk. Ladle into six 5-ounce molds and refrigerate 3 hours, or until set.

Unmold Panna Cotta onto individual plates. (Dipping mold briefly in warm water helps loosen the gelatin.) Garnish with blackberries and drizzle each plate with a tablespoon of Framboise. Makes 6 servings.

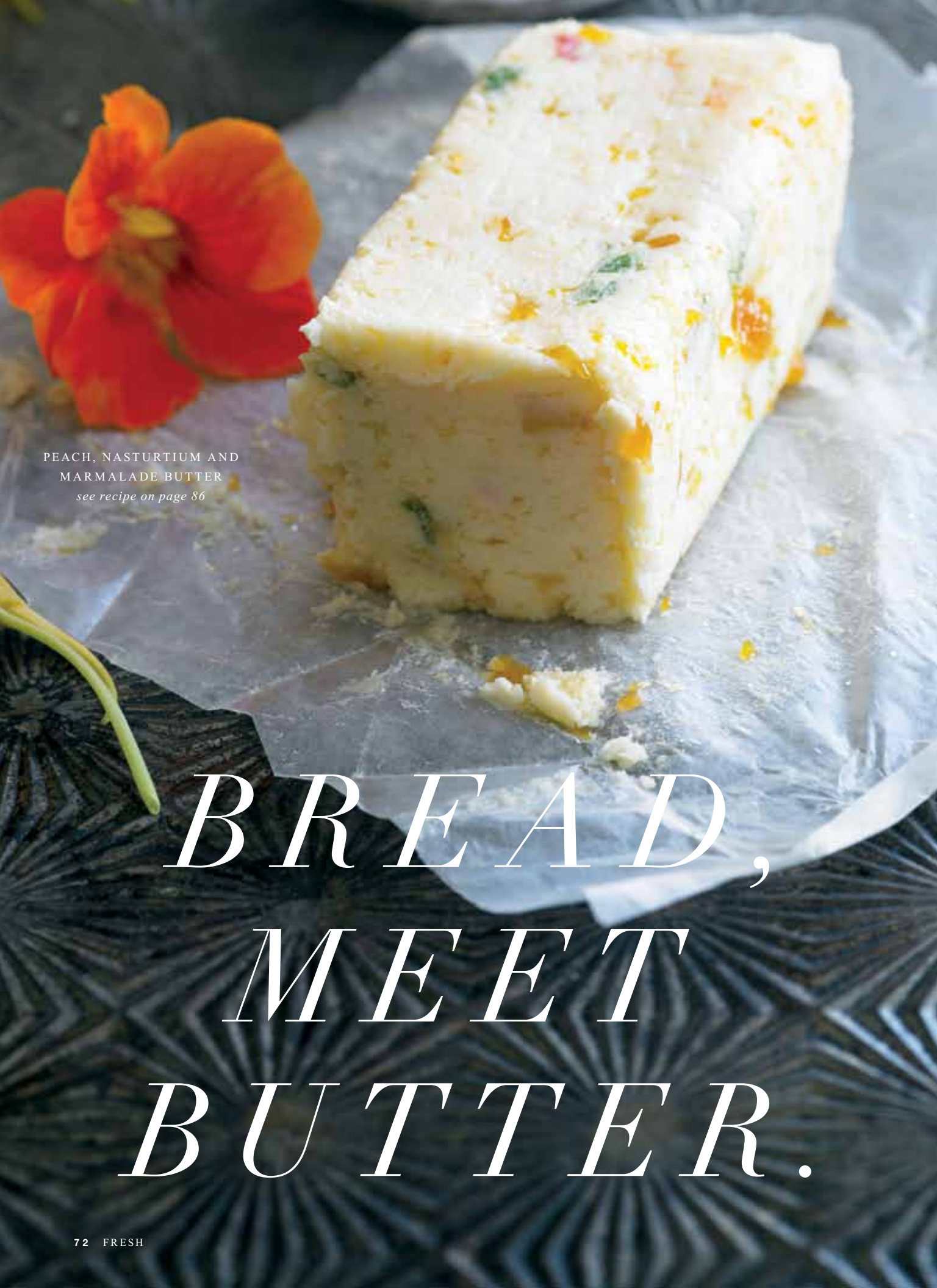


WHIP IT.
whip it
GOOD.



THERE IS ONE FACT IN THIS WORLD THAT IS TRUE FOR EVERYONE. EVERYTHING TASTES BETTER WITH WHIP CREAM. EVERYTHING. OH, YOU HAVE SOME PANCAKES THERE, BOOM. WHIP CREAM MAKES THEM BETTER. THAT IS A NICE CUP OF HOT CHOCOLATE I SEE AND, BOOM, WHIP CREAM MAKES IT BETTER. OH, WHAT A LONELY PIECE OF PIE, AND BOOM, WHIP CREAM SAVES THE DAY. YOU PLUS WHIP CREAM EQUALS PERFECTION.





PEACH, NASTURTIUM AND
MARMALADE BUTTER
see recipe on page 86

*BREAD,
MEET
BUTTER.*



*BUTTER,
MEET
BREAD.*

THE HUMBLE LOAF GETS FIXED UP.

recipes:

no-knead cranberry
pecan bread

blueberry buttermilk
bread with fresh jam

maple butter

fruit and nut butter

peach, nasturtium and
marmalade butter

parmesan herb butter

bacon butter

no-knead sun-dried
tomato bread

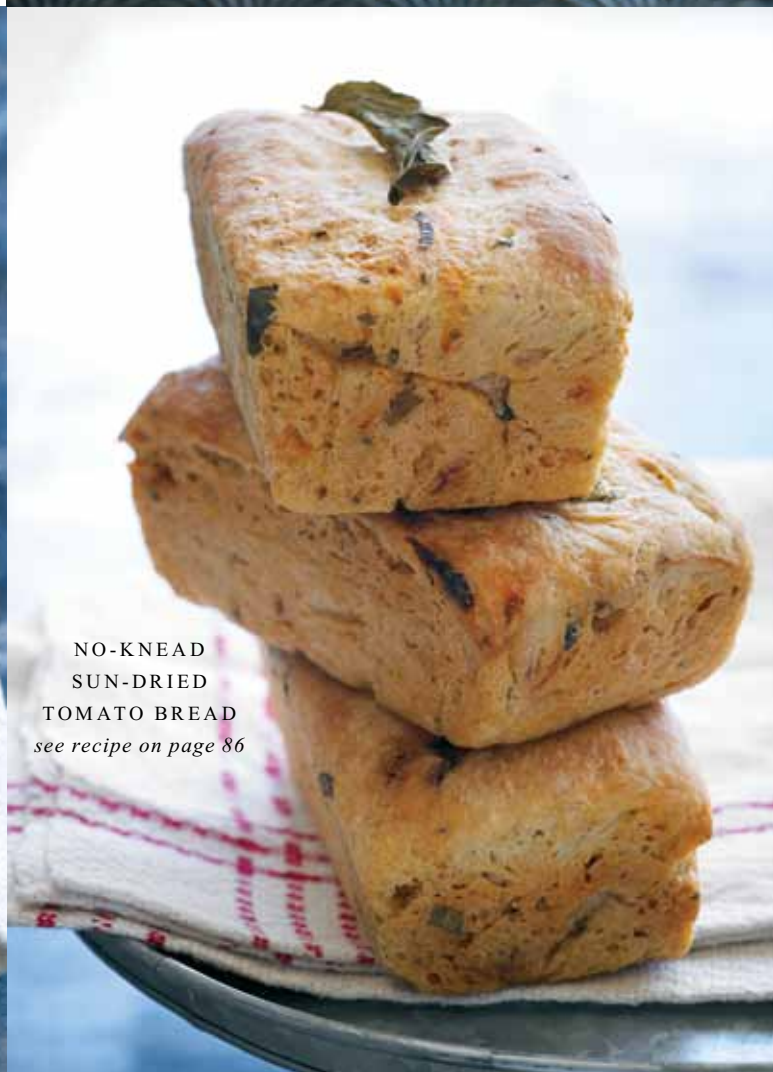
oatmeal raisin loaf



PARMESAN HERB BUTTER
see recipe on page 86



NO-KNEAD CRANBERRY
PECAN BREAD
see recipe on page 80



NO-KNEAD
SUN-DRIED
TOMATO BREAD
see recipe on page 86



*IT'S ONLY LUNCH,
BUT COULD LEAD
TO DINNER.*

STRINGS ATTACHED.



MAPLE BUTTER
see recipe on page 86

BACON BUTTER
see recipe on page 86

PEACH, NASTURTIUM AND
MARMALADE BUTTER
see recipe on page 86

FRUIT AND NUT BUTTER
see recipe on page 86

PARMESAN HERB BUTTER
see recipe on page 86

*MUCH MORE
COMPLEX THAN
A BLUEBERRY
MUFFIN.
LIKES JAM
AND MOONLIT
WALKS ON
THE BEACH.*



BLUEBERRY BUTTERMILK
BREAD WITH FRESH JAM
see recipe on page 86





no-knead cranberry pecan bread

2½ CUPS FLOUR
½ CUP WHOLE-WHEAT FLOUR
2 TEASPOONS (1 PACKET)
RAPID-RISE DRY YEAST
5 TABLESPOONS SUGAR
1 TEASPOON SALT
1¼ CUPS DARIGOLD BUTTERMILK
2 TABLESPOONS DARIGOLD BUTTER,
MELTED
½ CUP CHOPPED PECANS
½ CUP DRIED CRANBERRIES

½ CUP DARIGOLD SOUR CREAM
1 CUP CONFECTIONER'S SUGAR
1 TEASPOON VANILLA EXTRACT

Whisk together flours, yeast, sugar and salt in a large mixing bowl. Combine the buttermilk and butter in a measuring cup. Pour into the flour mixture, along with the pecans and cranberries, and mix until well combined. Batter will be extremely sticky.

Pour batter into a greased and floured 9 x 5 x 3-inch loaf pan. Set aside and allow to rise until doubled (which may

take several hours). Bake at 375°F 35 to 40 minutes, or until evenly browned and loaf sounds hollow when thumped on the bottom. Cool completely and invert onto a wire rack.

Whisk together the sour cream, confectioner's sugar and vanilla, adding 1 to 2 teaspoons water if too thick. Drizzle over cooled bread. Makes 1 loaf.

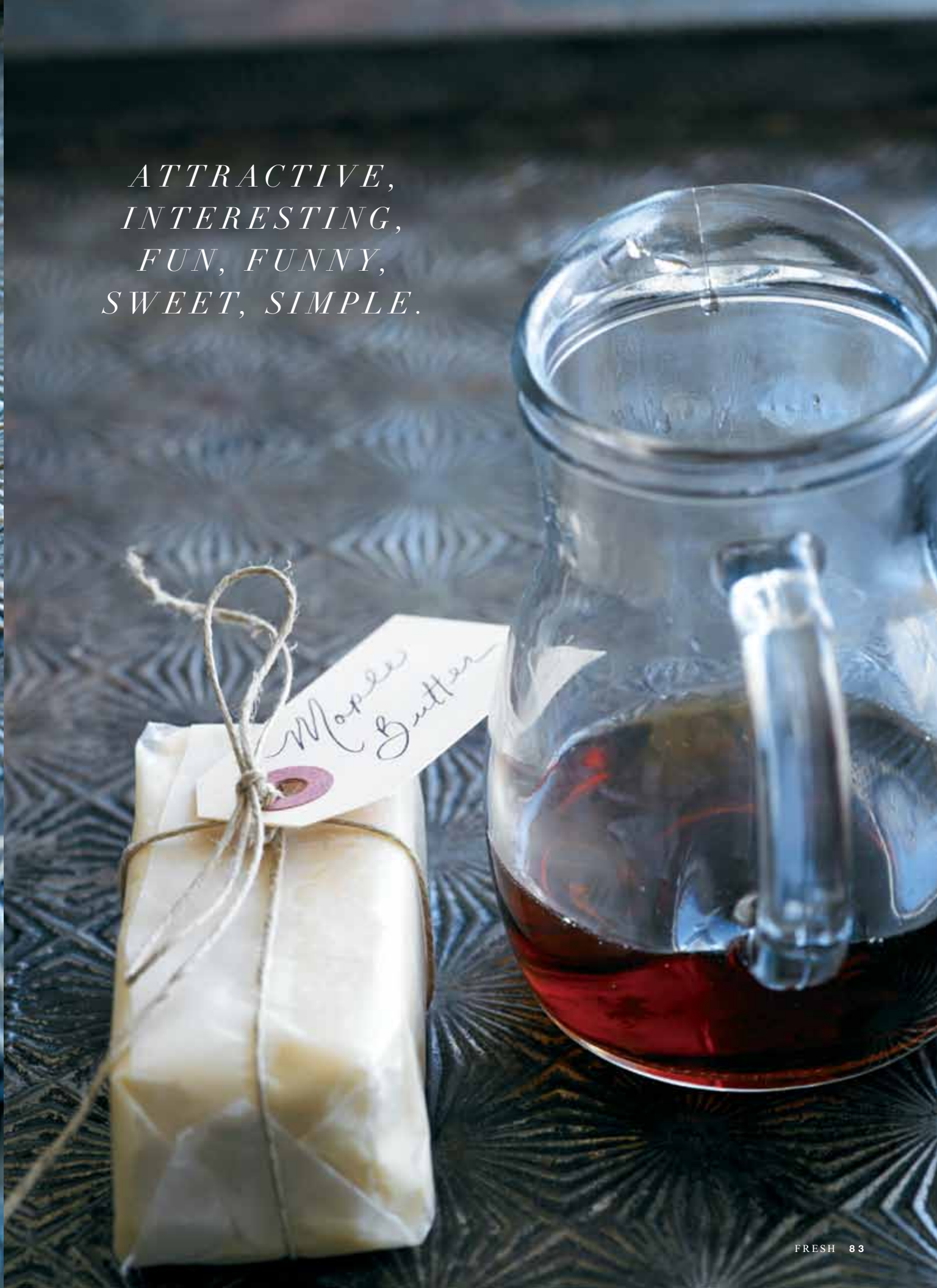
TIP: Batter may be refrigerated overnight in the pan before baking. Let it come to room temperature and rise until doubled; bake as directed.

NO-KNEAD CRANBERRY PECAN BREAD





*ATTRACTIVE,
INTERESTING,
FUN, FUNNY,
SWEET, SIMPLE.*



SOUL MATES.

FOR SHELF LIFE.



**NO-KNEAD SUN-DRIED
TOMATO BREAD**
see recipe on page 86



OATMEAL RAISIN LOAF
see recipe on page 86



**BLUEBERRY BUTTERMILK
BREAD WITH FRESH JAM**
see recipe on page 86

blueberry buttermilk bread with fresh jam

2 CUPS FRESH OR FROZEN (THAWED) BLUEBERRIES
2 TABLESPOONS GRANULATED SUGAR
1 TABLESPOON INSTANT BALL PECTIN OR 2 TEASPOONS POMONA UNIVERSAL PECTIN
3 CUPS FLOUR
½ CUP BROWN SUGAR
2 TEASPOONS BAKING SODA
2 TEASPOONS BAKING POWDER
1 TEASPOON GROUND CINNAMON
1 TEASPOON GROUND NUTMEG
1 TEASPOON SALT
1½ CUPS DARIGOLD BUTTERMILK
½ CUP (1 STICK) DARIGOLD BUTTER, MELTED
2 EGGS
1-2 TABLESPOONS RAW OR DEMERARA SUGAR

Combine the berries, sugar and pectin in a food processor and pulse until coarsely pureed. Divide jam in half and let stand while you make the bread.

Whisk together flour, brown sugar, baking soda, baking powder, cinnamon, nutmeg and salt in a large mixing bowl. In a separate bowl, whisk together buttermilk, butter and eggs. Stir the buttermilk mixture into the dry ingredients just to moisten.

Transfer half the batter to a greased and floured 9 x 5 x 3-inch loaf pan and add a quarter of the jam. Swirl filling into batter with a butter knife. Repeat with the remaining batter and another quarter of the jam. Sprinkle with raw sugar and bake at 375°F 35 to 45 minutes, or until evenly browned and a wooden pick inserted into the center of the loaf comes out clean. Remove from oven and let cool for 10 minutes. Invert onto a wire rack to cool completely. Serve with the remaining jam. Makes 1 loaf and ½ cup jam.

flavored butters

Combine all ingredients for each flavored-butter recipe in a medium-size mixing bowl; stir to mix well. Cover and refrigerate until ready to use. Each recipe makes about 1½ cups.

MAPLE BUTTER

1 CUP (2 STICKS) UNSALTED DARIGOLD BUTTER, SOFTENED
½ CUP MAPLE SYRUP
¼ TEASPOON SALT

FRUIT AND NUT BUTTER

1 CUP (2 STICKS) DARIGOLD BUTTER, SOFTENED
2 TABLESPOONS CHOPPED DRIED APRICOTS
2 TABLESPOONS CHOPPED DRIED CRANBERRIES
2 TABLESPOONS FRESH OR FROZEN (THAWED) BLUEBERRIES
1 TABLESPOON CHOPPED TOASTED PECANS

PEACH, NASTURTIUM AND MARMALADE BUTTER

1 CUP (2 STICKS) DARIGOLD BUTTER, SOFTENED
½ CUP PEACH JAM OR ORANGE MARMALADE
½ CUP NASTURTIUM BLOSSOMS AND LEAVES, LIGHTLY TORN

PARMESAN HERB BUTTER

1 CUP (2 STICKS) DARIGOLD BUTTER, SOFTENED
½ CUP GRATED PARMESAN CHEESE
2 TABLESPOONS THINLY SLICED GREEN ONIONS
1 TEASPOON FRESH THYME LEAVES
¼ TEASPOON FRESHLY GROUND BLACK PEPPER

BACON BUTTER

1 CUP (2 STICKS) DARIGOLD BUTTER, SOFTENED
6 SLICES BACON, COOKED UNTIL CRISP AND CRUMBLED
1½ TEASPOONS DIJON MUSTARD
¼ TEASPOON FRESHLY GROUND BLACK PEPPER

no-knead sun-dried tomato bread

2½ CUPS FLOUR
½ CUP WHOLE-WHEAT FLOUR
2 TEASPOONS (1 PACKET) RAPID-RISE DRY YEAST
1 TEASPOON SALT
¾ TEASPOON CRUSHED DRIED OREGANO
½ TEASPOON GROUND BLACK PEPPER
1¼ CUPS DARIGOLD BUTTERMILK
2 TABLESPOONS DARIGOLD BUTTER, MELTED

2 TABLESPOONS CHOPPED FRESH BASIL
2 TABLESPOONS CHOPPED SUN-DRIED TOMATOES (PACKED IN OIL & DRAINED)

Whisk together flours, yeast, salt, oregano and black pepper in a large mixing bowl. Combine the buttermilk and butter in a measuring cup. Pour into the flour mixture, along with the basil and tomatoes, and mix until well combined. Batter will be extremely sticky. Pour batter into a greased and floured 9 x 5 x 3-inch loaf pan. Set aside and allow to rise until doubled (which may take several hours). Bake at 375°F 35 to 40 minutes, or until evenly browned and loaf sounds hollow when thumped on the bottom. Cool completely and invert onto a wire rack. Makes 1 loaf.

TIP: Batter may be refrigerated overnight in the pan before baking. Let it come to room temperature and rise until doubled; bake as directed.

oatmeal raisin loaf

1 CUP FLOUR
½ CUP WHOLE WHEAT FLOUR
1 CUP ROLLED OATS, PLUS MORE FOR SPRINKLING
½ CUP FIRMLY PACKED BROWN SUGAR
½ TEASPOON BAKING POWDER
½ TEASPOON BAKING SODA
½ TEASPOON CINNAMON
¼ TEASPOON SALT
¾ CUP DARIGOLD BUTTERMILK
¼ CUP (½ STICK) DARIGOLD BUTTER, MELTED
¼ CUP APPLESAUCE
1 EGG
½ CUP RAISINS

Whisk together flours, rolled oats, brown sugar, baking powder, baking soda, cinnamon and salt in a large mixing bowl. Stir in buttermilk, butter, applesauce and egg; mix well. Fold in raisins. Heat oven to 375°F. Pour batter into a greased and floured 9 x 5 x 3-inch loaf pan and sprinkle reserved oats over top. Bake 35 to 40 minutes, or until a wooden pick inserted into the center of the loaf comes out clean. Remove from oven and let cool for 10 minutes. Invert onto a wire rack to cool completely. Makes 1 loaf.

OUR BUTTER
is
BETTER.



DARIGOLD BUTTER IS BETTER BUTTER. THE BUTTER THAT JUST TASTES BETTER, BASTES BETTER AND BAKES BETTER THAN ORDINARY BUTTER BECAUSE OF OUR EUROPEAN-STYLE VACUUM CHURN. IS IT REALLY BETTER? YOU BET YOUR BUTTER.



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