Landmark Comfort in a Historical Setting

CLASSIC RECIPES FROM THE BREWERY IN GRANTS PASS

words by *Karen Jeffery*
photography by *Jerry Clarkson*

The Brewery, a historical landmark in Grants Pass since the 1880s, survived Prohibition and today offers up great cuisine in a casual dining atmosphere. The classic menu is fixed on the favorites: prime rib, fresh Pacific Northwest seafood and surf-and-turf.

With a full bar that offers cocktails, 10 local brews on tap and a list of mainly local wines (with 14 glass pours for diners), the restaurant is a natural for banquets, parties, catering, holidays and time-honored and delicious celebrations.

The Brewery's food and drink aren't the only things that make customers smile; the restaurant's prices are designed to keep diners coming back for more. Using only the freshest ingredients, Chef Dennis Hanson and his partner Rob Androy are getting through the recession by making some history of their own.

"We're doing a little price-busting to help out our loyal customers and invite new ones in these tough times," says Jo Strubeck, who has been a hostess and waitress at the restaurant for 29 years.

Seniors take advantage of early bird pricing and everyone enjoys the $9.95 all-you-can-eat (and drink) Sunday Champagne Brunch. Chef Dennis has also recently added a $13.95 Chuck Wagon Buffet every Wednesday. What better excuse to tuck into prime rib, shrimp, chicken, barbecue ribs, pork tenderloin and a fresh catch fish along with sides, a complete salad bar and seasonal cobbler?

Fans of local arts and artists, owners Hanson and Androy have remodeled The Brewery's banquet room to cater to the First Friday Art Walk crowd, and they're proud of their recent Brady Award for contributions to the art community.

Get a taste of The Brewery by re-creating some of their artfully classic dishes at home.

Avocado Egg Rolls

Makes four servings

Ingredients:

- 2 ripe avocados, cut into large chunks
- 1 red onion, minced
- ¼ cup sun-dried tomatoes in oil, julienned
- ¼ cup cilantro, chopped
- 1 tbsp lime juice
- salt and pepper to taste
- 8 egg roll wrappers
- 1 egg, beaten
- ¼ cup orange juice
- ½ cup honey
- 1 tbsp garlic chili paste

Procedure:

Set deep-fat fryer at 350 degrees Fahrenheit. Lightly fold together avocados, onions, tomatoes, cilantro, lime juice, salt and pepper. Stack egg roll wrappers on work surface in sets of two with bottom corners pointing toward edge of counter so wrappers are in a diamond orientation. Place a quarter of the filling in the middle of each of the four wraps. Brush edges of wraps with beaten egg. Fold outside ends into center. Fold bottom corner over filling and roll up. Deep-fat fry egg rolls until golden brown, about 3 minutes. Make dipping sauce by mixing orange juice, honey and chili paste. Cut fried egg rolls in quarters and serve with dipping sauce.

Braised Lamb Shanks

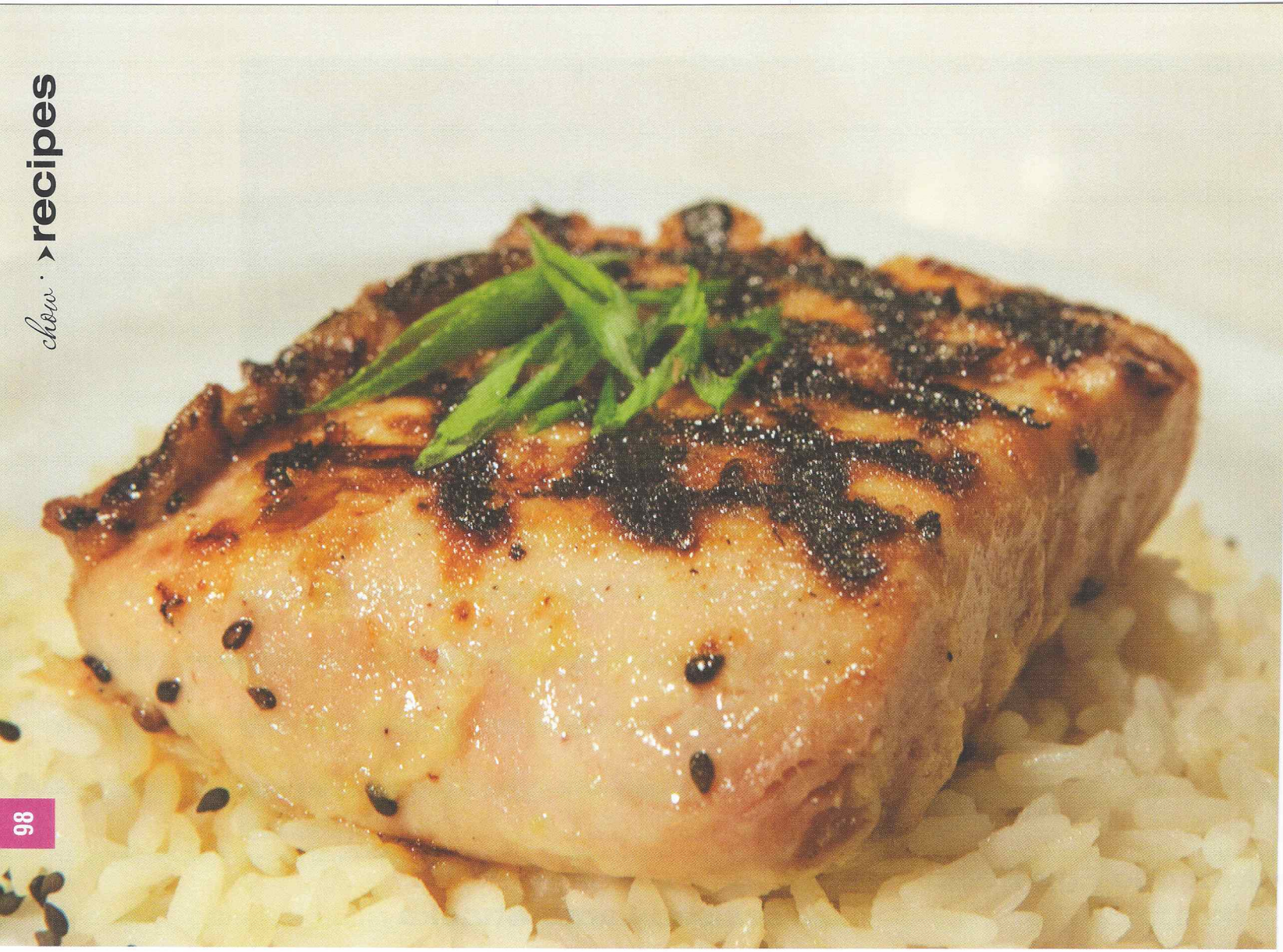
Makes four servings

Ingredients:

- 4 lamb shanks
- salt and pepper
- 1 ½ tbsp olive oil
- 1 onion, peeled and coarsely chopped
- 1 carrot, peeled and coarsely chopped
- 1 stalk celery, coarsely chopped
- 1 head garlic, peeled and coarsely chopped
- 1 cup Merlot wine
- 2 quarts lamb or beef stock
- fresh rosemary for garnishing

Procedure:

Preheat oven to 300 degrees Fahrenheit. Season lamb shanks with salt and pepper. Heat the olive oil in a large Dutch oven over medium heat and thoroughly brown the meat on all sides. Remove the shanks to a plate. Add the onion, carrot, celery and garlic to the pot and thoroughly sweat until they are just beginning to turn brown. Add the wine and deglaze. Return the shanks to the Dutch oven, add the stock, cover and place in oven for 3 ½ hours. Cook until the shanks are very tender. Pull shanks out and strain liquid. Simmer strained liquid until desired flavor and consistency is reached for sauce. Serve shanks over starch of choice (risotto, potatoes, polenta) and drizzle with reserved sauce. Garnish with rosemary sprig.



Sesame Glazed Mahi-Mahi

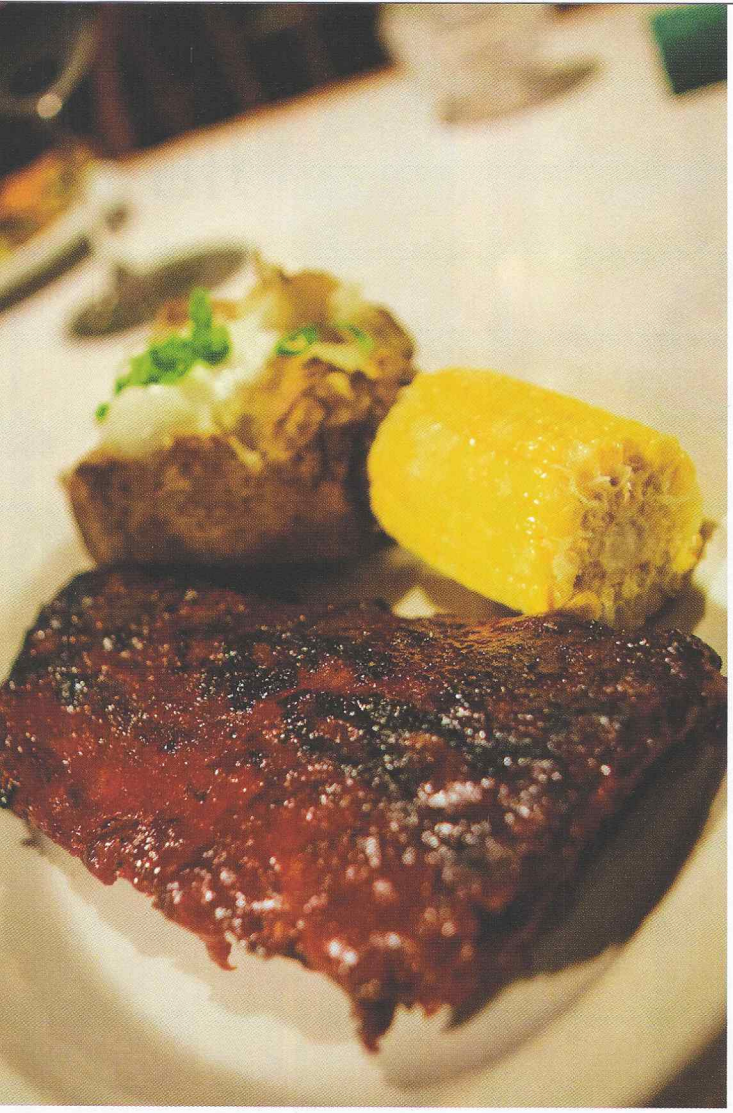
Makes four servings

Ingredients:

- ¼ cup Sake
- ¼ cup Michiu or other good rice wine
- 2 tbsp Tahini paste
- 2 tsp honey
- 2 tsp minced ginger
- 1 tsp black sesame seeds
- 1 tsp white sesame seeds
- 4 6-ounce fresh mahi mahi fillets
- ¼ cup scallions (green parts only), chopped

Procedure:

To make marinade, combine all ingredients except sesame seeds and mahi mahi in a small saucepan. Simmer until thick. Add sesame seeds and cool in refrigerator. Pour marinade over portioned raw mahi mahi, coating well. Marinate in refrigerator overnight. Prepare hot barbecue grill or broiler. Pull fish out of marinade. Spray cooking surface well with non-stick spray then grill or broil fish until done. Serve on a bed of jasmine rice and garnish with chopped green onions.



Barbecue Baby Back Ribs

Makes four servings

Ingredients:

- 2 pork baby back rib slabs
- 2 cups apple cider or juice
- ½ cup liquid smoke
- ¼ cup brown sugar
- ¾ cup blackening seasoning
- barbecue sauce of choice

Procedure:

Preheat oven to 325 degrees Fahrenheit. Rinse ribs. Using a fork, peel membrane off underside of slabs. Mix apple cider and liquid smoke in a large bowl. Using tongs, dip ribs into liquid and let excess drip off. Set ribs on rimmed cookie sheet. Reserve liquid. Mix sugar and seasoning thoroughly. Rub sugar mixture on underside of slabs and more generously on tops of slabs. Cut marinated and rubbed slabs in half. Place prepared ribs vertically on a rack set in a deep roasting pan. Pour in reserved liquid and cover pan tightly with aluminum foil. Bake for 2 ½ hours or until ribs are very tender. Let ribs cool slightly while you prepare a hot barbecue grill. Place ribs on grill and baste with your favorite barbecue sauce. Cook 4 to 5 minutes. ★

The Brewery Restaurant
509 SW G St.
Grants Pass
541-479-9850
www.thebrewery.com