



Chef's Corner

Bon Appetite Central Oregon,

We, the chef's at Brand 33 Restaurant, are looking forward to serving you and your guests this new season. We have new and classic culinary items for you to experience this year. Chef Bill and our Sous Chefs Eric and Jennifer are excited to serve you.

New on the menu!

Sous Chef Eric's ~Polo con Mole~ Tender chicken breast stuffed with Pancetta bacon, pepper jack cheese, savory herbs and spices, pan seared and oven finished. Sauced with Chef Eric's green mole and served with Brand 33 Ranch Rice and a fresh spinach almond salad. 17 dollars

Kitchen tip

First tip - Knife skills: Keep your kitchen knives sharp! It has been the case, time, after time, after time that dull knives cause more bad cuts than anything else. A sharp knife will pass through the product that you are cutting; where as a dull knife may very well slip off and slice your other hand.

Second tip – To better control the blade, hold the knife blade with your thumb and index finger, curling your remaining three fingers around the handle. This prevents the blade from slipping and turning in your hand, especially when they are slippery.

Chef's quote:

When in doubt, throw it out!!! Food borne illness is very dangerous, painful, and serious. You should not keep proteins un-frozen for more than 10 days. If fruits and vegetables don't look and smell fresh...in the restaurant we call it "pristine" ...it is safest to discard it.

RECIPE: Here is a simple recipe that can save you a nice chunk of change.

Chipotle Mayonnaise

1 pint real mayonnaise

1 Chipotle Pepper in adobo sauce. (1 each not the whole can or you will have a 4 alarm fire in your mouth!!!)

Puree in a blender or food processor until pepper is thoroughly incorporated and refrigerate.

Can be use with all types of savory foods. Excellent dipping sauce.