



Happy Holidays,

It has been quite a year here at Metrovino. We started out slow, but as the year went on more and more people came in and enjoyed the food, wine and service of Metrovino. I would like to thank everyone from the bottom of my heart for helping us become the restaurant we are today. Here are some holiday party/dinner tips that I use in the Metrovino kitchen.

During the holidays the kitchen can be a crowded place and space can become very hard to come by. Make a list and game plan for your holiday parties. I like to include the food that I am making and a timeline on how long those things will take to prepare and serve.

Before you go to the market, take time to clear your landing area. This means the counters, (especially the corners where all the clutter seems to build up) the refrigerator and freezer. This will go a long way in helping you stay organized, manage your stress and give you that well deserved break sooner.

When you start your cooking look at your timeline and start the projects that will take the longest first or things that don't need to be kept hot or cold and can be served at room temperature.

Keep the refrigerator organized! When the final countdown draws near you will need that extra time to find the final touches for your holiday feast. Finally, have a great time! Nothing is worse than a freaked out host or hostess that isn't having fun at their own party.

If all else fails you can come down to Metrovino and let us take care of you.

Happy Holidays and Happy New Year,

Gregory Denton
Executive Chef
MetroVino
1139 NW 11th Ave.
Portland, OR 97209
503.517.7778 reservations
www.metrovinopdx.com

Recipes follow ...



QUINCE BUTTER

By Gregory Denton

Executive chef of Metrovino

Yields: 1 Quart

8 each Fresh Quinces, washed
4 cups Sugar
6 cups Water
1 each Vanilla Bean, scraped
1 each Lemon, cut in half
Kosher Salt

Combine the sugar, water, lemon and vanilla in a non reactive stainless steel pot. Turn on your stove top to a medium flame and stir with a whisk to dissolve sugar. When the sugar is dissolved, add the quinces and bring mixture to a boil. Reduce the heat to low, and cover the quinces with parchment paper cut to fit the pot you are cooking the quinces in. Then cover the parchment with a pot lid that is just smaller than the pot you are using. This will help weigh the quinces down for even cooking. Slowly simmer the quinces for 1 hour. Check them by using a knife. Stab a quince and if the knife goes through easily, then they are done. If not, continue to cook until done. When the quinces are ready, gently remove them from the liquid and place them into a storable container. Strain the cooking liquid over them and cool completely, about 24 hours.

Remove the quinces from the liquid. Cut each one in half, then in quarters. Remove the stem, seeds and middle fibrous area of the quince. Heat the quince quarters up with a small amount of the cooking liquid, and when they are warmed, place the quince in a blender with some of the liquid. You will need enough liquid to create a smooth purée. When processing the quinces, add a pinch of salt. Strain the mixture through a fine strainer or cheese cloth. Let the mix cool then serve. The mixture should have the consistency of room temperature butter.

The remaining quince cooking liquid can be reduced over heat by half then cooled. The quince syrup can be used to flavor sparkling soda water and holiday cocktails or to garnish desserts.



QUINCE FRUIT ROLL UP

1 cup Quince Butter
Non-Stick Spray (as needed)

Spread a thin, even layer of the quince butter on a non-stick sprayed piece of parchment paper on top of a sheet pan. Next, put the sheet pan in convection oven on the lowest setting. 175 degrees F would be optimal. Cook for 2 hours or until the center is dry to the touch but a bit pliable. Remove from oven and let cool to room temperature. When it is cool, cut it up and roll around a filling of your favorite ingredient, such as cheese or pâté. You may also store it by rolling it up with the parchment paper then wrapping it in plastic wrap.