

TRIP PLANNER:  
JOSEPH + THE  
WALLOWA VALLEY  
PG. 86

Summer Apricot  
Eats + Sips

An Otherworldly  
Idaho Adventure

Winemaking Trailblazer  
Christophe Baron

# 1859

Oregon's Magazine



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# Oregon Recipes

## Local Apricot Summer Staples

### Market Apricots and Blackberries with Pistachio Pistou and Spicy Greens

Amaterra / PORTLAND  
Executive chef Jami Flatt

SERVES 1

#### FOR THE PISTACHIO PISTOU

Makes 1 pint

- 1 cup pistachios
- 1 garlic clove
- 1 teaspoon kosher salt
- 1 bunch parsley, finely chopped, including stems
- ¼ cup mint leaves
- 1 orange, zested and juiced
- 1 lemon, zested and juiced
- ¾ teaspoon red chili flakes
- ¾ cup pure olive oil

#### FOR THE SALAD

- 2 ripe market apricots
- ½ cup fresh blackberries
- 1 handful of your favorite spicy greens

#### FOR THE PISTACHIO PISTOU

Toast pistachios in a pre-heated 350-degree oven for 6 minutes. Remove and allow to cool to room temperature.

In a food processor, blend half of the pistachios, garlic and salt until finely chopped. Next, add parsley, mint, orange zest and juice, and lemon zest and juice, and blend until just combined.

Place the remaining half of the pistachios onto a cutting board. Using a small saucepan, gently crush the pistachios until broken into shards.

Add the crushed pistachios, red chili flakes and pure olive oil to the food processor, and pulse to combine. Adjust the seasoning with additional salt and lemon juice.

#### FOR THE SALAD

Layer apricots, blackberries and spicy greens, and drizzle pistachio pistou over the top, to taste.



Market Apricots and Blackberries with Pistachio Pistou and Spicy Greens from Amaterra.

### Apricot Meyer Lemon Jam

Valley View Orchard / ASHLAND  
Kathy O'Leary

MAKES 13 8-OUNCE JARS

- 4 pounds fresh or frozen apricots, stone removed
- ½ cup Meyer lemon juice with zest
- 3¾ cups sugar, ¼ reserved
- 1 package Mrs. Wages sugar-free pectin

Add apricots to a pot to cook down over medium heat. Add lemon juice and zest. Maintain a rolling boil for 20 minutes.

Add ¼ cup reserved sugar to pectin, mix thoroughly and add to the pot. Slowly add remaining 3 cups of sugar.

Return to a rolling boil, then commence water bath canning. Follow water bath canning instructions per equipment and location.

### Apricot Allure

Katrina Cantwell, Eugene mixologist

SERVES 1

- 1½ ounces Gompers Gin, or your gin of choice
- 1½ ounces Stone Barn Brandyworks apricot liqueur
- ¾ ounce fresh lemon juice
- 2 ounces sparkling wine
- 2-3 dashes of Angostura bitters
- Dried apricot wedge, for garnish
- Lemon wedge, for garnish

Combine the gin, liqueur and lemon juice in a shaker with ice, and stir vigorously. Strain the mixture over fresh ice in a bower glass or other cocktail

glassware of choice. Top with sparkling wine and dash with bitters.

Garnish with dried Oregon apricots and a lemon wedge.



Katrina Cantwell's Apricot Allure cocktail.



**Golden Nectar**

Amatterra / PORTLAND

Taylor Pante

**SERVES 1**

- 1 ounce Rittenhouse Rye
- 1 ounce apricot liqueur
- ½ ounce Cinzano Rosso
- ¼ ounce Lillet Rosé
- 2 dashes Angostura bitters
- 2 dashes West Indian orange bitters

Pour all ingredients into a mixing glass, add ice, stir until cold and strain into a chilled coupe.

The Golden Nectar  
cocktail from Amatterra.