

Every day is Mother's Day at Mother's Bistro & Bar in Portland, Ore.



# Mother's Day Out

Mother's Bistro is the perfect mother-daughter bonding space, the ideal setting for a baby shower brunch, and the place to take Mom for her birthday or a special occasion. And it's where you'll find a monthly rotation of favorite recipes of mothers from around the world.



Lisa Schroeder

Chef-owner Lisa Schroeder's vision for the restaurant came about when she decided that she was failing her daughter by working 13-plus hours a day in her marketing career with no time to properly feed her.

"There was no place to get 'mother' food—the kind I would make if I had the time. So I decided to open a place called Mother's," she says.

The nurturing meals present the best of what any mother would prepare at home. In addition to her regular menu, Schroeder offers dishes from a featured "mother of the month," or "M.O.M." Recently, when Brooklyn, N.Y.-born Elaine Cog was the mother of the month, the restaurant featured her recipes for Brisket Sauerbraten, Tuna Melt and Poppy Seed Layer Cake. Schroeder believes that some of the best regional meals are not found in restaurants, but in homes, made by mothers.

Here are some of Schroeder's most popular recipes—perfect for mothers everywhere, no doubt. ♪

Story by Jody Shee, a food writer in Olathe, Kan. Recipes courtesy of Mother's Bistro, Portland, Ore. For more information on Mother's Bistro, go to [mothersbistro.com](http://mothersbistro.com)

## Wild Salmon Hash

This dish is a great way to use leftover fish of any kind—salmon, cod, red snapper or halibut, so feel free to substitute. Leeks are great with salmon; they have a wonderful onion flavor without being overpowering. Serve eggs, any style, over each serving, if desired.

### Roasted Red Potatoes:

- 1½ pounds small red potatoes, cut into wedges
- ½ teaspoon dried thyme
- ¼ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon garlic salt
- 2 tablespoons extra-virgin olive oil

### Hash:

- 2 tablespoons butter
- 3 leeks, cleaned and sliced (white and light green parts only)
- 2 cups chopped raw wild salmon
- ½ cup heavy cream
- ½ teaspoon salt
- Coarsely ground black pepper
- ¼ cup chopped fresh chives

1. Preheat oven to 450F.
2. To prepare potatoes, combine all ingredients in a large bowl. Gently toss. Place on baking sheet in a single layer. Bake 45 to 50 minutes, stirring twice, until golden brown and tender. Cool slightly and dice.
3. To prepare hash, melt butter in a large sauté pan. Add leeks; cook over medium-high heat until soft, about 5 minutes.
4. Add salmon; sauté until opaque, about 3 minutes. Add potatoes; sauté about 2 minutes.
5. Add cream, salt and pepper; cook 2 minutes. Garnish with chives. Serves 4.

Per serving (without eggs): 460 calories, 26g fat, 75mg chol., 20g prot., 40g carbs., 5g fiber, 680mg sodium.

For more Mother's Day brunch recipes, go to [relishmag.com/mothers](http://relishmag.com/mothers)

## Lorraine Frittata

All the flavors of Quiche Lorraine, but without the trouble of making a pie crust.

- ¼ pound bacon, diced
- 1¼ pounds yellow onions (about 5 medium), thinly sliced
- ½ teaspoon salt
- Coarsely ground black pepper
- 12 eggs, beaten
- 1 cup shredded Gruyère or Swiss cheese

1. Preheat oven to 450F.
2. Heat a large oven-safe sauté pan over medium-high heat. Add bacon and cook, stirring, until almost crisp. Remove bacon with a slotted spoon. Drain on paper towels. Discard fat, reserving 2 tablespoons in pan.
3. Add onions to pan; season with salt and pepper. Sauté over high heat until onions start to turn golden. Lower heat to medium and cook until caramelized, stirring often, 25 to 30 minutes.
4. Add eggs and cook, stirring, until onions are evenly distributed and eggs start to set on the bottom. Continue cooking and stirring 1 or 2 minutes until eggs are nearly cooked. Stir in bacon.
5. Remove from heat and sprinkle cheese evenly over top. Place pan in oven and bake 8 to 10 minutes, until eggs are puffy on top, cheese has melted, and frittata is cooked through.
6. Remove pan from oven. Cut frittata into wedges. Serves 6.

Per serving: 460 calories, 31g fat, 485mg chol., 33g prot., 11g carbs., 3g fiber, 1320mg sodium.



(More recipes on page 16)

relishmag.com 13

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