

**Dining On Still Life** The Maine Restaurant Week Recipe Contest



Congratulations!

Congratulations Candace Karu. The winner of Maine Restaurant Week's "Dining on Still Life" recipe contest. Candace based her submission on "Ham and Eggs" (1930 Ralph Steiner, United States, 1899–1986), from the exhibition *Objects of Wonder* at the Portland Museum of Art.

## "Brunch after the Museum" Candace Karu's Strata Casserole Serves 8

- 8 ounces diced ham
- 1 small onion, chopped
- 4 tablespoons unsalted butter, softened
- 6 slices Italian bread
- 8 ounces Cremini [baby Portabella] mushrooms, sliced
- 1 (8.5-ounce) can artichoke hearts, squeezed dry and quartered
- 8 ounces sharp cheddar cheese, grated, about 2 cups (50% reduced fat cheddar)
- 2 tablespoons chopped basil
- 1 dozen large eggs (Egg Beaters or other egg substitute)
- 1 cup sour cream (low fat sour cream)
- 1 teaspoon dried mustard
- 1 teaspoon salt
- 1/2 teaspoon ground pepper

Steps:

1. Preheat oven to 350°F.

2. In large skillet over medium-high heat, cook onions and mushrooms until tender; let mixture cool.

3. Spread butter evenly over both sides of bread slices. Arrange in even layer over bottom of 9-by-13-inch baking dish, cutting to fit if necessary. Top with layer of artichoke hearts, then mushroom-onion mixture, basil leaves and cheese.

4. In large bowl, whisk eggs until well combined. Whisk in dry mustard, sour cream, salt and pepper. Then stir in the ham. Pour mixture evenly over ingredients in baking dish.

5. Bake strata until top is golden and eggs are completely set, about 1 hour. Serve hot.

(For reduced fat version, substitute ingredients in parentheses.)





## To our runners-up, we thank you for participating.

Edward Dougherty's Baked Flounder stuffed with Smoked Bluefish Pate Inspired by "Flounder and Bluefish" by Marsden Hartley

> Mike Nemitz's Rustic Pear Galette Inspired by "Still Life with Pears, Bananas, and Grapes" by Edward Middleton Manigault

Angela Smith's Grilled Santa Fe Bluefish Strips with Tangy Avocado Salsa Inspired by "Flounder and Bluefish" by Marsden Hartley

Donna Noel's Sticky Coconut Baked Pears with Pear-Brandy Whipped Cream Inspired by "Still Life with Pears, Bananas, and Grapes" by Edward Middleton Manigault

> Dona Sherburne's Stuffed Whole Bluefish Inspired by "Flounder and Bluefish" by Marsden Hartley

Lisa Speer's Flounder Filets over Roasted Zucchini with Lemon Cream Sauce Inspired by "Flounder and Bluefish" by Marsden Hartley



Objects of Wonder: Four Centuries of Still Life from the Norton Museum of Art

February 4, 2010 - June 6, 2010

Portland Museum of Art Seven Congress Square Portland, Maine 04101 (207) 775-6148



March First to Tenth www.mainerestaurantweek.com

This is the second year for the statewide event, offering all of us an affordable and fun reason to explore new restaurants and visit old favorites during March, traditionally one of the quietest months of the year for Maine restaurants.

Participating restaurants, listed at right, will showcase their signature dishes on specially priced, prix fixe menus. Restaurants will serve three-course meals priced at 20.10, 30.10 or 40.10. Also some restaurants are serving \$15.10 lunches.

A broad range of Maine's finest restaurants have committed to the second annual Maine Restaurant Week. Total participation is about 35% more than in 2009.

Another addition this year, select inns, hotels and B&Bs are offering special lodging rates (a great excuse to visit a distant restaurant and take a minivacation).

Get in on the delicious fun of Restaurant Week. Start today by taking a few minutes to discover participating restaurants and their menus, lodging partners, and special event information at mainerestaurantweek.com.

Also we invite you to join our email group, sign up on our website. You'll receive only useful information like restaurant news and special food, drink and culinary event offers. Your email address will never be shared.

Dine Out More, statewide, during Maine Restaurant Week.



## **Participating Restaurants for 2010**

22 Broad Street Academe Brasserie (Kennebunk Inn) Admiral Steakhouse Anglers Seafood Restaurant Azure Café Bacari Back Bay Grill Back Street Bistro & Wine Bar Bar Lola **Beale Street Barbeque** Blue Spoon bonobo [wood fire pizza] **Brevetto Kitchen** Brian Boru Broad Arrouw Tavern **Bull Feenev's** Café Miranda Cappy's Chowder House **Cinque Terre** Clementine Cloud 9 Restaurant (Senator Inn) Cook's Lobster House Corner Room Kitchen and Bar Danny Boy's Irish Pub & Restaurant David's 388 David's Restaurant **DiMillo's Floating Restaurant Dry Dock Restaurant** Duckfat Dysart's Restaurant El Rayo Taqueria Eve's Farmers Table Fish Bones American Grill Five Fifty-Five Five Fifty-Five Lounge Flatbread Pizza Fore Street **Foreside Tavern** Front Room Restaurant & Bar Fuel Good Table Grace Restaurant Great American Grill Great Impasta Great Lost Bear Green Elephant Vegetarian Bistro Grill 233 Grill Room & Bar

Gritty McDuff's Hartstone Inn Hugo's In Good Company J. R. Maxwell & Co. Johnny's Bistro & Bar Kennebec Tavern & Marina King Eider's Pub Le Garage Restaurant Lily Bistro Linda Bean's Perfect Maine Lobster Roll Local 188 Mac's Grill Maine Dining Room Natalie's Natalie's Bar Old Port Sea Grill and Raw Bar One Dock Paolina's Way Pepperclub/Good Egg Café Pom's Thai Taste Restaurant and Noodle House Port of Call Ri Ra Irish Pub Ribollita Ricetta's **Royal River Grillhouse** Run of the Mill Salt Exchange Saltwater Grille Sea Dog Brewing Co Sea Glass SeaGrass Bistro Shay's Grill Pub Slate's Restaurant & Bakery Snow Squall Solo Bistro Sonny's Street & Co. Sunday River Brew Club Thistles Restaurant Thomaston Cafe Thornton's Bar and Grille Thornton's Bar and Grille **Twenty Milk Street** Vignola Walters Yellowfin's Restaurant Zackery's Fireside Restaurant

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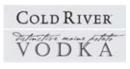














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