



# AROUND THE FIRE

Recipes by Greg Denton and Gabrielle Quiñónez Denton  
with Stacy Adimando Photography by Evan Sung

RECIPES FOR INSPIRED GRILLING  
AND SEASONAL FEASTING FROM  
OX RESTAURANT



*Grilled Head-On Spot Prawns with  
Garlic, Green Onion and Sumac*

RECIPE ON PAGE 132

"Grilling restaurant-worthy fish barely requires any preseasoning, skinning or shelling," write Greg Denton and Gabrielle Quinonez Denton. "All you really have to do is make sure the grill is hot."





RECIPE ON PAGE 132



“Around the Fire: Recipes for Inspired Grilling and Seasonal Feasting from Ox Restaurant” includes 100 recipes inspired by the open-fire cooking traditions of South America and the bounty of fresh and seasonal ingredients from the Northwest. Published by Ten Speed Press, 272 pages, \$35. Find it at [www.powells.com](http://www.powells.com)



RECIPE BELOW

ON A SUMMER NIGHT, with close friends and a fire pit or charcoal grill, you can create lasting memories without even trying. But throw a choice cut of meat and some just-picked vegetables on the grate, and you suddenly have the fixings for a special occasion.

“All it really takes is heat, sometimes a grate and always good ingredients,” writes Greg Denton, chef and co-owner of Ox Restaurant in Portland. Greg should know. He and his wife Gabrielle Quiñónez Denton – both James Beard Award finalists – have just written a fabulous book about cooking over an open flame.

“Around the Fire: Recipes for Inspired Grilling and Seasonal Feasting from Ox Restaurant” was published in March by Ten Speed Press, just in time for summer evenings ahead. The cookbook is the latest accomplishment for the Dentons, who were named two of *Food & Wine’s* best new chefs in 2014 and opened a second restaurant, SuperBites, in Portland in 2015.

The recipes in “Around the Fire” are similar to the menu at Ox, with its focus on food cooked over a live fire and farm-fresh, seasonal ingredients. Many of the dishes are also inspired by Gabrielle’s Latin American heritage and her fond memories of eating her grandmother’s empanadas, ceviche and hominy stew in Quito, Ecuador. In fact, the Dentons cook on a 48-inch Grillworks brand grill modeled after an Argentinian grill known as a parrilla, and it is fully in view of the dining room at Ox for all to appreciate.

“Of course, there’s a reason a gorgeous crackling fire often lures people to gather around and stay awhile,” write the Dentons. “Besides being warm and giving nourishment, it’s relaxing and enchanting, something that can intrigue and mesmerize you for hours.”

The book is divided into four sections: Beginnings, From the Grill, From the Garden and Sweets and Drinks, and includes a wide variety of meat, fish and vegetable dishes. In Beginnings, the authors detail how to properly cook with fire and gently suggest that readers might need to ‘unlearn’ how they currently grill. The Dentons explain the differences between cooking with wood, charcoal and gas, discuss grill sizes, and even compare cooking utensils.

The recipes in each section include both traditional summertime favorites such as “Grilled Artichokes with Espelette Mayo” and “Broiled Cantaloupe with Hand-Stretched Mozzarella Curds and Prosciutto,” as well as more adventurous dishes with hard-to-find ingredients like “Smoked Beef Tongue and Ensalada Rusa and Sweetbread Croutons” and “Grill-Roasted Leg of Goat with White Truffle, Button Mushrooms and Fresh Ricotta Salad.” The combination will satisfy both beginning home grillers and accomplished gourmet cooks alike. Or, when it’s simply too hot outside to cook, inspire readers to make reservations at Ox itself.

There is an entire chapter devoted to chilled seafood starters, and many of the recipes hail from South America, where fresh fish is frequently marinated with citrus juice and blended with fresh vegetables. The Dentons write that they like to start a grilled meal with food that is “light, cold and zesty” as a counterpoint to “all the heat involved in grilling.” Visit Ox Restaurant at [www.oxpdx.com](http://www.oxpdx.com)

OX’S CHIMICHURRI

In a medium bowl or jar, combine the onion, parsley, oregano, garlic, salt, black pepper, and red pepper. Add the oil and vinegar and mix well. Store covered for a couple of days and use before the herbs start to turn brown.

MAKES ABOUT 2 CUPS

- 1/2 cup chopped fresh flat-leaf parsley leaves
- 1 tablespoon chopped fresh oregano
- 1 teaspoon finely grated or minced garlic

1 1/2 teaspoons kosher salt

- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon red pepper flakes
- 1 cup extra-virgin olive oil
- 1/2 cup red wine vinegar

TOASTED GARLIC-LEMON OIL

MAKES ABOUT 1 1/4 CUPS

- 1 cup extra-virgin olive oil
- 1/4 cup thinly sliced garlic
- 6 tablespoons fresh lemon juice
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Combine the oil and garlic in a small nonreactive pot over medium heat; cook, stirring, until the garlic turns light brown and toasty, 4 to 6 minutes. Remove it from the heat and immediately add the lemon juice; season with salt and pepper. Serve warm. Store in the refrigerator for up to 1 week.

Toasting the garlic until lightly browned sweetens it and adds a nutty quality to the oil.



The two secrets to cooking tender chicken on the grill are indirect heat and willingness to wait. This recipe uses an indirect heat method that is one of the foundations to open-fire cooking in South America.

Grilled Butterflied Whole Chicken with Grilled Figs, Manouri Cheese and Lentil Chimichurri

RECIPE ON PAGE 132



**GRILLED BUTTERFLIED WHOLE CHICKEN**  
with grilled figs, manouri cheese, and lentil chimichurri

SERVES 4  
1/2 cup lentils du Puy (French green lentils), rinsed and picked through  
1/4 cup extra-virgin olive oil  
Kosher salt and freshly ground black pepper  
1 1/2 cups Chimichurri (page 130)  
1 (4 to 5-pound) chicken  
8 fresh firm-ripe figs, halved lengthwise  
1 (3-ounce) wheel manouri cheese (or substitute a block of halloumi, cut 3/4 inch thick)

Put the lentils in a small pot and add enough water to cover by about 1 inch. Cover the pot and bring to a boil over medium heat (you will see steam start to escape from the lid). Decrease to a simmer and cook until the lentils are just tender, about 18 minutes; drain. Add 1 tablespoon of the oil to the lentils and season with salt and pepper. Spread the lentils out on a flat dish and refrigerate until cool. Transfer to a small bowl and combine with the chimichurri; taste and adjust the seasoning, if necessary. Store covered at room temperature until ready to use.

Prepare a grill to medium heat, building the fire—or turning on the gas—on one side of the grill and leaving the other side open for indirect-heat cooking. (If using charcoal, start with a larger batch since you need it to last a little over an hour.)

To butterfly the chicken, place the chicken breast-side-up on a cutting board. Working from the tail end, insert a sturdy, sharp knife into the body cavity and make a straight cut through the ribs along one side of the backbone. Turn the chicken around on the cutting board so that the neck side is facing you (leave it breast-side-up). Starting at the neck cavity, cut along the same side of the backbone in order to connect to the previous cut and split the bird open down its back (but leaving the backbone attached on one side). Turn the chicken over so that the breast side is now against the cutting board. Carefully splay the legs open and apply strong pressure onto the inner cavity with your palms to flatten the bird as much as possible. Season the inner cavity with a generous amount of salt and pepper, then gently flip the chicken and season the skin side, being sure to season under the legs and wings, too.

Transfer the chicken, breast side up, onto the grill in an area that is next to the coals but not directly atop them. Cover the grill, either with its own lid or by placing a large metal bowl over the chicken. Cook for 5 minutes, keeping watch for any flare-ups, until you hear sizzling sounds and the underside of the bird begins to brown lightly. (If flare-ups do happen, move the bird a little farther from the heat and cover it again. If it is not beginning to brown after 5 minutes, move it closer to the coals.) Cook for another 10 minutes, then rotate the bird 180 degrees, keeping the breast side up. Continue to grill, rotating the bird every 15 minutes but never turning it over onto its skin side, until the chicken is just cooked through, 1 to 1 1/4 hours. To test for doneness, make a small cut where the thigh meets the breast and be sure the juices run clear; keep cooking if you see any pink. Remove from the grill and let rest for 15 minutes before carving.

Meanwhile, brush the manouri cheese and figs with some of the remaining oil and season with salt and pepper. Transfer the cheese and the figs, cut side down, onto the hottest area of the grill. Cook just until grill marks form, about 3 minutes; turn and repeat on the remaining sides. Gently remove from the grill and keep warm.

To serve the cheese and figs, place the grilled cheese wheel on a large round plate. Distribute the figs atop and around it, then spoon half of the lentil chimichurri on top.

To carve the bird, place it, breast side up, on a cutting board. Remove the legs at the thigh. Separate the thighs from the legs, and separate the two breasts by cutting down in between them through the chest plate. Cut each breast in half horizontally, just under the wing. Pile the pieces onto a large plate or platter and serve with a small bowl of the remaining lentil chimichurri.

**GRILLED HEAD-ON SPOT PRAWNS**  
with garlic, green onion, and sumac

SERVES 4 TO 5  
20 large (U-10 count) head-on spot prawns (1 1/2 to 2 ounces each) (or substitute jumbo shrimp)  
2 teaspoons kosher salt  
1 teaspoon freshly ground black pepper  
1/4 cup extra-virgin olive oil  
1 cup Toasted Garlic–Lemon Oil (page 131)  
1/2 cup thinly sliced green onions  
2 tablespoons ground sumac  
Smoked sea salt, homemade or store-bought

With a sharp paring knife or pair of kitchen shears, make a shallow cut on the back of each spot prawn starting under the head and ending near the tail (do not remove the shells). Using your fingers, pry the cut open slightly and rinse under cold water, then pull out the dark digestive tract with your fingers or a toothpick.

Prepare a grill to high heat, leaving one area of the grill at low heat.

Season the prawns with salt and pepper and coat in oil. Place on a grill rack or in a grill basket if you have one, and transfer directly onto the hot coals or over the hottest part of the grill. Cook until the prawns turn from gray or light pink to a deeper, reddish pink, 30 to 60 seconds. Flip the prawns on the rack or in the grill basket and repeat the cooking on the other side. Transfer to the low-heat area of the grill and let rest for 2 minutes.

Serve the prawns whole and shell-on, drizzled with the garlic-lemon oil and garnished with the green onions, sumac, and smoked sea salt to taste.

**GRILLED ASPARAGUS**  
with herbed dungeness crab and crispy capers

SERVES 4  
AS A SIDE DISH OR STARTER  
**Crispy Capers**  
1/4 cup neutral-flavored vegetable oil  
2 tablespoons nonpareil capers

**Grilled Asparagus**  
1 1/4 pounds skinny asparagus, woody stems snapped off  
2 tablespoons extra-virgin olive oil  
Kosher salt and freshly ground black pepper

**Herbed Crab**  
1/4 cup water

1/2 cup unsalted butter, cut into 8 pieces  
1 1/2 tablespoons fresh lemon juice, plus  
1/2 teaspoon finely grated lemon zest  
1/2 teaspoon ají amarillo powder (or substitute 2 pinches cayenne pepper)  
4 ounces Dungeness crabmeat (or substitute blue crabmeat), picked clean of any shells  
3 tablespoons thinly sliced chives  
1 tablespoon chopped fresh dill  
Kosher salt (optional)

**To Serve**  
16 fresh tarragon leaves

To make the crispy capers, heat the vegetable oil in a small pot over medium heat until a deep-fry thermometer registers 350°F. Meanwhile, place the capers on a paper towel to remove excess moisture. Gently drop the capers into the oil and fry until they have opened slightly and dried out, about 2 minutes. Remove from the oil with a slotted spoon and let cool on a paper towel.

Prepare a grill to medium-high heat.

Place the asparagus on a flat surface and drizzle with the olive oil. Season lightly with salt and pepper, and toss to coat evenly. Grill, turning frequently, until just cooked through, 2 to 3 minutes. Transfer to a serving dish and keep warm.

To make the crab, warm a skillet over medium heat on the stove. Add the water and bring to a boil. Reduce the heat to low, then add the butter, piece by piece, swirling the pan to emulsify. Once all the butter has been added and the sauce is thickened, add the lemon juice and zest, the ají amarillo powder, then the crab, swirling the pan constantly. Let cook over low heat until the crab is just heated through, about 1 minute; remove immediately. Stir in the chives and dill. Taste and add salt, if necessary.

To serve, spoon the herbed crab over the warm asparagus. Garnish with the crispy capers and tarragon.



**PAZZO**  
RISTORANTE

*The Passion of Pazzo*

Lunch, Happy Hour & Dinner Daily | Weekend Brunch  
503.228.1515 | pazzo.com | 627 SW Washington | Portland



*Three Degrees*

1510 SW HARBOR WAY, PORTLAND OR 97201  
503.295.6166 **THREEDEGREESPORTLAND.COM**

**f** **THREEDEGREESPORTLAND** **in** **THREEDEGREESPD**



*Every Saturday* May 7 - Nov 21  
8:00AM - 1:30PM

**BEAVERTON**  
FARMERS MARKET

BEAVERTONFARMERSMARKET.COM



POUR . PLATE . INDULGE .

**Red Star**  
Tavern and Roast House

Breakfast, Lunch  
Happy Hour &  
Dinner Daily  
★ Weekend Brunch ★

503.222.0005  
redstartavern.com  
503 S.W. Alder Street  
Portland, Oregon