

THANK YOU

As we come together for the second annual virtual pop-up dinner celebrating Oregon's bounty, we want to thank you again for being a part of OSU's College of Agricultural Sciences family.

While in-person events are slowly starting to reemerge after more than a year of pandemic physical distancing, we appreciate your participation in another virtual program. Being in person together is always preferred, but one thing we learned last year is that by hosting events like this virtually we are able to bring more people around the "table." Last year's pop-up dinner included people from across Oregon and as far as Pennsylvania.

Next year we plan to be back together in person again for a return to our traditional pop-up dinner event. However, we believe there is value in continuing a bit of the virtual legacy so that we can reach all of Beaver nation. No matter where they are.

A special thank you to our sponsors and partners without whom this event would not be possible.

Bogden Olive Oil
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Pacific Coast Fruit
OSU Beaver Classic Cheese
OSU Organic Growers Club



OSU COLLEGE OF AGRICULTURAL SCIENCES
& OSU FOUNDATION

Thank you for being a part of the second annual College of Agricultural Sciences Virtual Pop-Up Dinner.

For several years, the College of Agricultural Sciences, along with the Oregon State University Foundation, has hosted pop-up dinners at both the Food Innovation Center (FIC) in Portland, and more recently at its Corvallis campus. It has served as an opportunity to bring friends of the university around the table to share in Oregon's rich agricultural bounty and learn about some of the college's current research, student accomplishments, and other news.

Mostly, it has been an opportunity to enjoy the company of the diverse and talented people who work tirelessly to make more than 220 commodities available to Oregonians, the nation, and the world.

*Because food brings people together,
even when we're apart.*



Oregon State
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Recipes

The recipes you prepared tonight were designed by Jason Ball, Sarah Masoni, and Michael Adams of our Food Innovation Center using Oregon ingredients. So that you can cook these dishes again, we've included the recipes here for you to save for future use.



To ensure the highest quality produce and to avoid damage in shipping, we are asking participants to procure a few items locally and make use of some staple pantry items.



Oregon State University
College of Agricultural
Sciences



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Classic Salad Nicoise

INGREDIENTS

6 leaves lettuce	1 can canned tuna
3 tomatoes	20 pieces Black olives
1 bell pepper	2 whole eggs (hardboiled)
1 cucumber	1 squeeze Lemon juice
8 pieces anchovies	100 ml olive oil
3 Spring onions	1 pinch salt
12 green beans	1 pinch pepper
1 jar artichokes	

DIRECTIONS

Layout the vegetables on the bottom of the dish.

- ▶ Lay down your lettuce leaves first in the circle in the bottom of your dish followed by the tomatoes leaving an empty space in the middle of the dish.
- ▶ When done add the diced cucumber, diced bell peppers, artichoke hearts and green beans

Add the tuna, olives and hard boiled eggs on top of the vegetables

- ▶ Place the tuna chunk in the middle, sprinkle the black olives evenly around the dish and place half egg on each side of the dish. Place an anchovy fillet over each of the hardboiled egg halves, garnish with spring onion.
- ▶ Dress the salad with the freshly squeezed lemon, olive oil, salt and pepper to taste.

Other ingredients needed, not included in the box.

1 lb tomatoes	1 loaf of crusty bread (for croutons)
3 persian cucumbers	fresh basil
2 bell peppers	1 squeeze Lemon juice
1 bunch lettuce	salt + pepper
1 bunch spring onions	2 tsp. red wine, sherry vinegar, or apple cider vinegar
1 lb green beans	
2 hard boiled eggs	



Gazpacho

INGREDIENTS

Soup

1 carton Pacific Foods Vegetable Broth
1 lb. tomatoes, quartered
2 Persian cucumbers, peeled and chopped
1 red bell pepper, chopped
1 clove garlic, roughly chopped
2 tbsp. red wine, sherry vinegar, or apple cider vinegar
1/4 c. extra-virgin olive oil, plus more for garnish
Kosher salt
Freshly ground black pepper

Garnish:

2 tbsp. thinly sliced basil 1 chopped green onion

DIRECTIONS

Soup

- ▶ Combine vegetable broth, tomatoes, cucumbers, pepper, garlic, vinegar, and water in the bowl of a food processor or blender.
- ▶ Blend until smooth, then add olive oil and blend to combine.
- ▶ Taste and season with salt, pepper, and more vinegar if needed.
- ▶ Cover and refrigerate until chilled.

Crouton topping

- ▶ Meanwhile, in a large skillet over medium heat, add enough olive oil to coat the bottom of the pan. Add cubed bread and cook, stirring occasionally, until bread is golden and crisp. Remove from heat, season with salt, and let cool.

To serve

- ▶ Divide soup among bowls and top with basil, croutons, and a drizzle of olive oil.



Dessert Tray

INGREDIENTS

OSU Beaver Classic Cheese
Roasted Hazelnuts
OSU Beaver Classic Honey
Dried fruit & fresh fruit
Chocolate

DIRECTIONS

- ▶ Select a medium sized platter that you would like to use.
- ▶ Place the honey jar in the center of the platter.
- ▶ Place the three largest food items in a triangle on the tray.
- ▶ Begin with the other nuts, fruits and meats to fill in all of the spaces.
- ▶ Place a small amount of each item near the larger pieces that created the triangle, until your platter is almost filled.
- ▶ Finish with the pieces of chocolate, and a bit of parsley or other greenery.