

TASTE & TRAVEL

INTERNATIONAL

DOOR COUNTY
WISCONSIN

ITALIAN
SWITZERLAND

TASTING
VENICE

GOLD COUNTRY
CALIFORNIA

REMOTE & RUGGED
SHETLANDS

Expand your culinary horizons

PLUS

TOFINO

MERIDA

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MALAGA

NORWAY

PEACHES



Hill Country
TEXAS

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FOR PEOPLE WHO LOVE TO *read*, LOVE TO *eat* AND LOVE TO *travel*

DESTINATIONS

GREEN BAY

USA



Wisconsin

WHERE ON EARTH

GREEN BAY

...The Green Bay food scene has grown in sophistication alongside the team that put it on the map...

THIS PHOTO
Waterfront view
in the Algoma
neighbourhood.

DOOR TO 'DOOR'

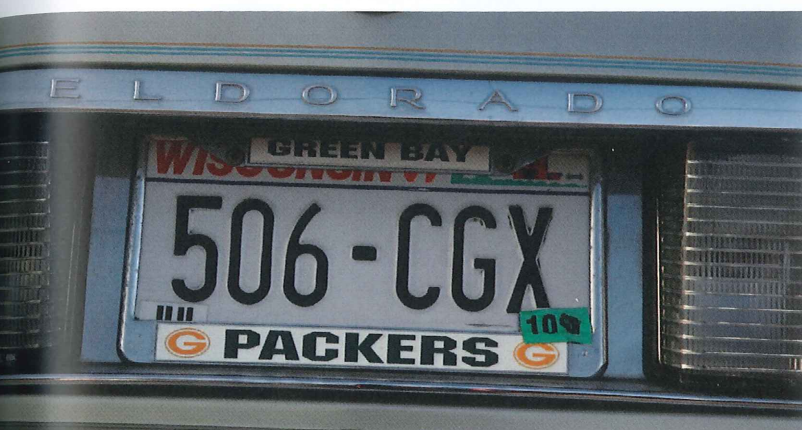
by ELYSE GLICKMAN



PHOTOS THIS SPREAD
CLOCKWISE FROM LEFT:
Algoma lighthouse; Luna
door; Kohler Chocolate
Brandy; Four-legged
Packers fans; Green Door
License plate.



«IF YOUR FAMILY is into sports and you grow up in Chicago, one thing you learn early on is that the rivalry between the Chicago Bears and the Green Bay Packers is particularly intense. And if your family is big on road trips, Green Bay serves as the unofficial entry point to Door County. Yes, the city is actually in neighbouring Brown County, but that's just a technicality. It's about an hour's drive into one of the US' most fascinating geographical and cultural hybrids, merging New England's maritime character with can-do mindset of Midwest farm country.



Green Bay grew up around its NFL football team, which began nearly a century ago when a group of meat packers — some still in their teens — came together to play in the then-new competitive sport. As professional American football developed through the decades, the team evolved into a formidable force, literally cheered on to greatness by its fans. This palpable home-team spirit led to the birth of Titletown, a sleek new neighbourhood across the road from Lambeau Field (and its excellent museum-cum-shrine devoted to the team's history) that celebrates the residents' unabashed love for the game.

In recent years, the Green Bay food scene has grown in sophistication alongside the team that put it on the map. And with the dairies, farms and fishing of Door County in their backyard, family-owned businesses and modern start-ups can truly say they have a great team of purveyors behind them. Craft breweries are also thriving because nothing refreshes on game day (no matter the sport or who's playing) or compliments a meal quite like a crisp, small-batch beer. While sit-down restaurants integrate arty interiors and global influences into their menus, there's no mistaking that the fare is American comfort food. And as one may suspect, Wisconsin cheese, cherries and meats play central roles.

While familiar chain lodgings, and restored bed-and-breakfasts in beautifully preserved homes abound, Lodge Kohler, opened in 2017, upped the city's game as a destination in its own right. Like Lambeau Field, the property represents the perfect convergence of old and new, sleek architecture and top-of-the-line Kohler plumbing appointments softened with cushy clubhouse furnishings, nostalgic artwork and photos capturing the Packers' most glorious moments through the decades.»



MAKES 4 CUPS, FOR 20-24 WINGS

Gochujang Marinade for Chicken Wings

KOREAN CHILI PASTE adds depth and kick to the fantastic chicken wings served at Hinterland Brewery.

White Onion

1 medium, chopped

Pears 2, peeled and diced

Ginger 2" piece, chopped

Garlic 4 cloves, chopped

Tamari or Soy Sauce

½ cup

Rice Vinegar ¾ cup

Oyster Sauce 1 cup

Sesame Oil ½ Tbs

Brown Sugar ⅔ cup

Gochujang Chili Paste ½ cup

1 SAUTÉ the onion, pears, ginger and garlic over low-medium heat until the onions are translucent. Add the remaining ingredients. Mix thoroughly. Place in a blender. Blend until smooth. Use right away or refrigerate for up to one week.

2 COVER either baked or fried chicken wings. Serve with celery and ranch dressing or your favourite dipping sauce.

Recipe courtesy of Hinterland Brewery.

«Taverne in the Sky, Lodge Kohler's elegant fine dining establishment, offers steakhouse classics (such as filet mignon, wood-fired pork tenderloin, and herb rotisserie chicken) and a mix of local and globally influenced appetizers such as sturgeon fish dip, dry-rubbed wings and artichoke lemon fritters. Guests will also find the Kohler-branded Dark Chocolate and Chocolate infused brandies, available in the hotel's souvenir shop and at the bar — straight or mixed into cocktails based on Brandy Alexander, White Russians, and others.

If one is in the mood for something a little less formal and a touch more adventurous, the many brewpubs around town will not disappoint. Hinterland Brewery, a two-minute walk from Lodge Kohler's front door, sports its famed Packerland Pilsner as well as its refreshing Hinterland Cherry Wheat, made with Seaquist Orchard's Montmorency cherries. These wash down main courses and sharing plates such as the Kale Power Salad, Korean Duck Wings, Highland Farms Venison Meatloaf, Shrimp and Pork Belly with Grits, Cheese Curds with Korean pickles, a Friday Fish Fry, and on Sundays, an exceptional fried chicken dinner.

The family owned and award-winning Copper State Brewing Company keeps things interesting with a space dedicated to pastries and house-roasted coffee as well as a clever scavenger introducing guests to their range of unique local beers, paired with an urbane selection of bites ranging from pretzels with beer cheese and mustard and deviled eggs to popcorn seasoned with molecular techniques, Wagyu toast, scallop and carrot purée, and pizzas with genuinely unexpected toppings.

In Algoma, a Green Bay neighbourhood on the Lake Michigan coast, a historic shed houses Ahnapee Brewery, focused on the roots of local beer production. In 1868, Henry Schmiling, a Civil War veteran, began brewing beer near the location. Almost 150 years later, brewer Nick Calaway picked up the torch to create acclaimed brews such as amber ale Little Soldier, Two Stall (a yummy chocolate milk stout), and several rotating seasonal brews and IPAs.

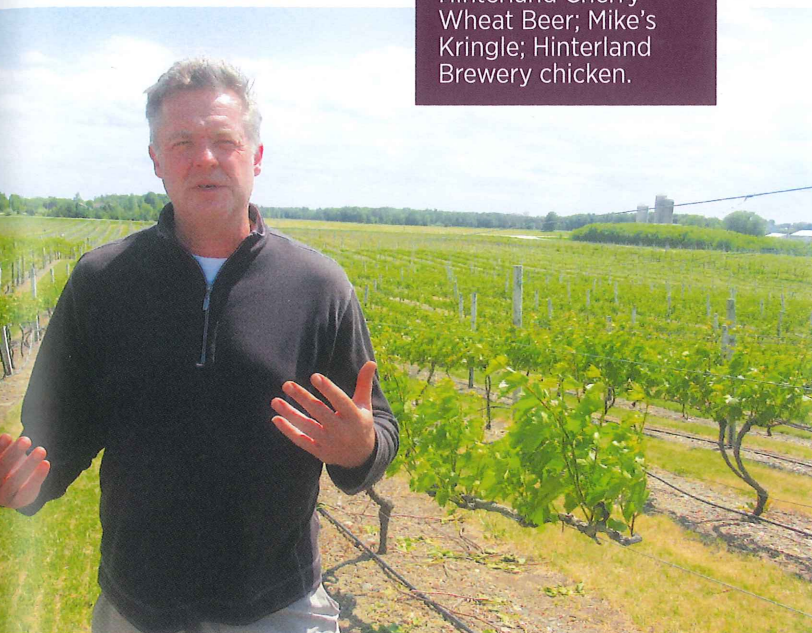
Algoma area is also a choice destination for oenophiles who love historic buildings. Captain's Walk Winery, located in a Civil War-era home listed on the National Register of Historic Places, is known for its not-so-sweet cherry wines. Parallel 44 Winery, whose owners note the location rests on the same latitude of France's Bordeaux wine region, focuses on wines from a variety of hearty varietal grapes.

There are also several offerings for those who prefer coffee and sweets. The bright and arty Luna Coffee and Roastery in De Pere (adjoining Green Bay), roasts and packages its coffee on site, offers educational coffee-cupping sessions, and emphasizes pastries made from scratch. One of its most ambitious blends is a rich coffee made with a Hinterland Brewery stout, which nicely compliments its chocolate coffee scones. Although Uncle»



PHOTOS THIS PAGE
CLOCKWISE FROM TOP:
Fine dining at Lodge
Kohler; Parallel 44;
Hinterland Cherry
Wheat Beer; Mike's
Kringle; Hinterland
Brewery chicken.

KOHLER CO

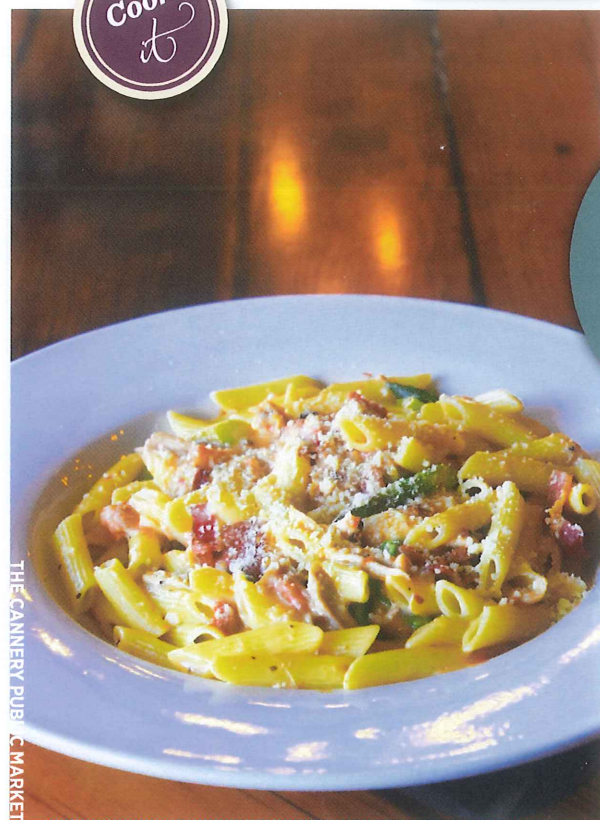


GREEN BAY

DESTINATIONS



USA



THE CANNERY PUBLIC MARKET

SERVES 2

Cannery Public Market Chicken Pasta

ANOTHER RECIPE that makes clever use of a few short-cut ingredients. It's very rich and filling, so a small serving is all you need!

Precooked Bacon

2 strips, chopped

Asparagus

2 stalks blanched,
cut in pieces

Garlic minced, 1 tsp

Shallot minced,
1 tsp

Rottiserie Chicken

6 oz, sliced

Heavy Cream 6 oz

Cheese 4 oz of
your favourite kind

Oven Roasted
Tomato 4 oz

Cooked Penne
Pasta 8 oz

Parmesan Cheese
2 oz, grated

- 1 PLACE** the chopped bacon in medium sauté pan with a splash of olive oil. Add the asparagus, garlic and shallots. Allow to cook for a minute.
- 2 ADD** the chicken, cream and your chosen cheese. Stir until the sauce is hot and has a smooth consistency.
- 3 ADD** the tomato and parmesan. Stir for 1 minute, add the pasta and stir until the pasta is evenly coated.
- 4 TRANSFER** to a serving dish and garnish with grated parmesan.

Recipe courtesy of The Cannery Public Market.



MAKES ABOUT 48 FRITTERS

Artichoke Fritters

THESE TASTY MORSELS are served at Lodge Kohler's *Taverne in the Sky*.

Artichoke Hearts

1 x 14 oz can, drained and chopped

Garlic

chopped, ¼ cup

Chives

finely chopped, 1 cup

Whole Milk

1 ¼ cups

Eggs

5 large

Parmesan Cheese

grated, 2 cups

Lemon Zest

1 Tbs

Fresh Lemon Juice

3 Tbs

All-Purpose Flour

4 ½ cups

Baking Powder

1 Tbs

Kosher Salt

1 Tbs plus 2 tsp

Freshly Ground Black Pepper

1 Tbs

Vegetable Oil

for deep frying

- 1 WHISK** together the milk and eggs. Add the artichokes, garlic, chives, parmesan, lemon juice and zest.
- 2 IN** a separate bowl, whisk together the flour and baking powder. Add the dry ingredients to the wet mixture and stir until fully incorporated.
- 3 FORM** the mixture into balls and deep fry in batches. Drain on paper towel. Serve with lemon wedges and sour cream or ranch dressing.

Recipe courtesy of Kohler Co.



PHOTOS THIS PAGE FROM TOP: Kohler Exterior; Copperplate Wagyu; Uncle Mike.



«Mike's Bakeshoppe is not fancy, every item in the shop's cases is a thing of beauty. Its signature is the Kringle, which could be regarded as the quarterback of Danish-style pastries. Usually, there are 12 varieties available at any given time, including (naturally) a sour cherry kringle made with Seaquist cherries.

Plae Bristo, Chive, and a'Bravo have led the charge in the Contemporary American restaurant category with their artsy approaches to familiar dishes using local cheese, produce and meats. The pastas and the hamburgers (not surprisingly) are no-fail picks. That said, Farmers' Market on Broadway in downtown Green Bay reflects where the local palate is heading, from craft bakers to ethnic street food to an area dedicated to the top craft breweries. The Cannery Public is a spiritual extension of this, built into a former Bird's Eye cannery built in 1917. The industrial-chic complex encompasses an 80-seat restaurant with imaginative riffs on comfort food as well as a deli, meat market and retail areas. **T&T**

Lodge Kohler/Taverne in the Sky
www.lodgekohler.com

Hinterland Brewery
www.hinterlandbeer.com

Copper State Brewing Company
www.copperstate.beer

Plae Bistro
www.plaebistro.com

A'Bravo
www.abravo.net

Chives Bistro
www.chivesdining.com

The Cannery Public Market
www.thecannerymarket.com

Luna Cafe
www.lunacafe.com

Uncle Mike's Bakeshoppe
www.unclemikesbakeshoppe.com

Farmer's Market on Broadway
www.onbroadway.org/farmersmarket

Ahnapee Brewery
www.ahnapeebrewery.com

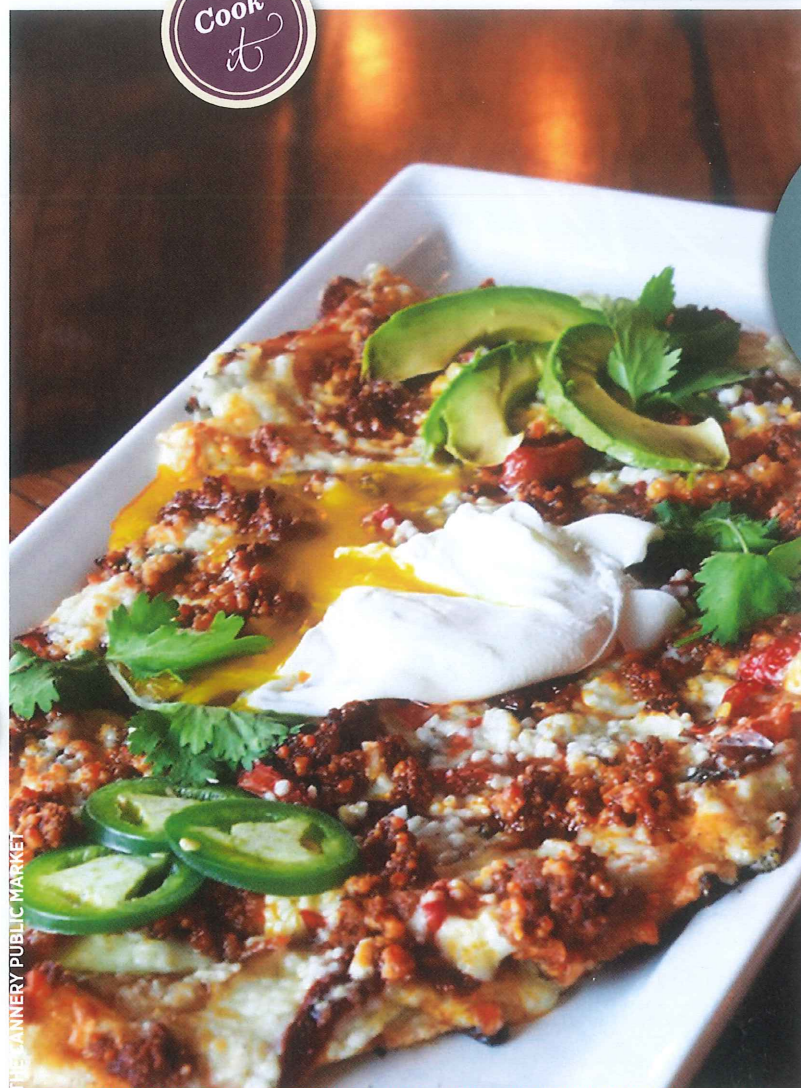
von Stiehl Winery
www.vonstiehl.com

Captain's Walk Winery
www.captainswalkwinery.com

Parallel 44 Winery
www.parallel44.com

Los Angeles-based writer **ELYSE GLICKMAN**'s last story for **TASTE&TRAVEL** was about Santiago.

Cook



SERVES 1-2

Chorizo Flatbread

A QUICK TRIP to your nearest Latin grocery store or well-stocked supermarket and you can make this flatbread at home. Enjoy with a salad for lunch, or cut into triangles and serve with drinks.

Flat Bread 1, store bought or homemade

Tomatillo Sauce or Salsa Verde 3-4 oz

Roasted Red Bell Pepper 2 oz

Caramelized Onion 2 oz

Mozzarella 4 oz, grated

Cotija Cheese 2 oz, crumbled

Jalapeno ½, sliced in rings

Mexican Chorizo 4 oz, crumbled

Egg 1 large, poached

Fresh Jalapeno ½, cut in rings

Cilantro and Sliced Avocado for garnish

1 PREHEAT the oven to 450°F.

2 COVER the flatbread with tomatillo sauce. Add the pepper, caramelized onion, cheeses, jalapeno and chorizo. Place in the oven till golden brown. Top with a poached egg and garnish with fresh jalapeno, cilantro and avocado slices.

Recipe courtesy of The Cannery Public Market.

USA