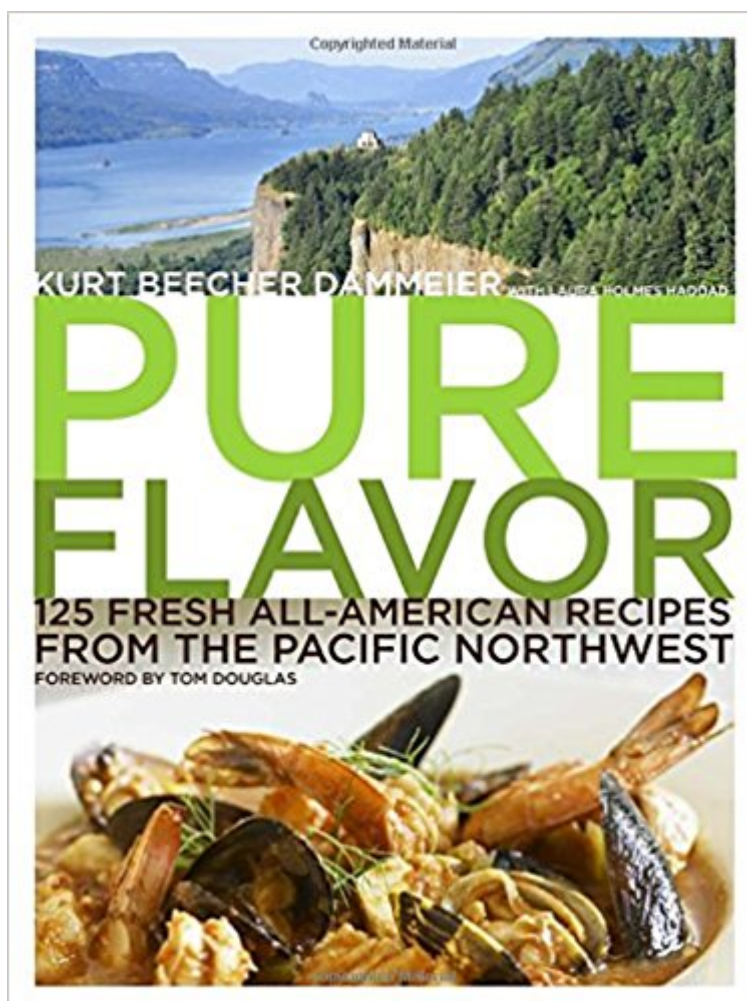


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Pure Flavor: 125 Fresh All-American Recipes From The Pacific Northwest



Synopsis

The creator of the award-winning Beecher's Handmade Cheese in Seattle, Kurt Beecher Dammeier knows that great food begins with the highest quality ingredients prepared simply, so their natural, intense flavors shine through. In this, his first cookbook, you'll discover that meals based on great raw materials require fewer ingredients, take less time to prepare, are healthier for you and your family, and taste phenomenal. In *Pure Flavor*, Kurt shares more than 125 favorite recipes from his popular gourmet food shops and restaurant. This is fresh food that celebrates the quintessentially American flavors of the Pacific Northwest region that Kurt calls home. He shows you how pan-searing locally grown broccoli brings out its unique flavor, how an outstanding aged American Cheddar turns a bowl of tomato soup into a meal to remember, how a simple marmalade sauce can effortlessly enliven pork chops, and how a splash of light vinaigrette punctuated with lemon and basil makes any fresh fish shine. Here are recipes for everything from a winning weekend breakfast dish of Apple-Hazelnut Waffles with Northwest Berry Syrup to hearty dinners like Dungeness Crab Mac & Cheese. Kurt knows where to find plump Washington cherries, crunchy Oregon hazelnuts, and fresh Puget Sound salmon and encourages home cooks to explore the culinary bounties of their area. He even includes helpful sidebars that demystify food terms, explaining the difference between Dungeness and pecky toe crabs, farmed and wild salmon, and "natural" and "organic." Whether it's the sweet-tart bite of a juicy blackberry or the pungent tang of a wonderful blue cheese, natural and fresh flavors can be discovered anywhere. With stunning photography and irresistible recipes, *Pure Flavor* will inspire you to seek out America's pure flavors, wherever you live.

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Customer Reviews

Kurt Beecher Dammeier is a Washington State cheese-maker and gourmet food-store entrepreneur. For his debut cookbook, *Pure Flavor*, he's culled 125 easy-to-do recipes for favorites-with-a-twist like Chicken Salad with Corn and Cilantro and Northwest Cioppino, and "new" dishes (some from Dammeier's stores), including Slow-Cooked Orange-Chili Pork Shoulder; Crab Enchilada Casserole; and Black Eyed Pea and Mustard Green Salad. He also offers breakfast specialties and desserts, such as Hazelnut Torte and Mocha-Butter Crunch Pie. Not surprisingly, a number of recipes include cheese, sometimes used unexpectedly, as in his Turkey Meatloaf. "Pure flavor is the essence of everything we eat," he writes. What he means is that his recipes are meant to pack true flavor, and for the most part (a number of formulas require garlic powder), they do. Readers will, in any case, find enough here to tempt them. Included also are asides on ingredients like salmon, local markets and suppliers, as well as color photos throughout. --Arthur Boehm

The proprietor of that awesome mac and cheese place in Seattle's Pike Place market has created a cookbook that also serves as a who's who in Seattle artisanal food production. As the subtitle suggests, the recipes showcase Pacific Northwest superstars such as salmon, crab, mushrooms and cherries, and the purveyors who make and sell the very best of all of them. Many of the recipes suggest particular brands, and the back of the book includes a list of Seattle markets, food shops and restaurants. In this way, the book can feel a bit like a cross-pollinating marketing brainchild, with many shoulders being patted. The book will likely be most helpful as a culinary guidebook for Seattle residents and frequent visitors. Many of the recipes tread some familiar boards, but several stand out as fresh and original: fresh tomato and cheese curd salad, and Dungeness crab mac and cheese. The title refers to Dammeier's practice of using only the freshest of ingredients, ones that reflect the natural rhythm of the seasons. Though there are some nods throughout to the seasonality of certain ingredients, the book could go further toward helping the home chef navigate the increasingly murky waters of food origin. (July) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

One of the best cookbooks I've ever owned. Not only does this showcase the usual suspects of Pacific Northwest American cuisine (hazelnuts, salmon, etc.), but also teaches how to use American

artisan cheeses in creative, delicious ways. With the tips on selecting different cheese types (semi-hard, semi-soft, soft-ripened, hard graters), you're given the freedom within the recipes to mix and match different cheeses to create macaroni, strata and, yes, salmon that's all your own. I personally recommend mixing up the star Beecher's Macaroni and Cheese recipe with French Ossau-Iraty, Mt. Townsend Trailhead (also a great Seattle-area cheese), Beecher's Flagship and Tillamook Sharp Cheddar. Positively sinful. All of the recipes we've tried so far have turned out great, with the exception of the crab cakes, which were a little too bready. The instructions are extremely detailed and user-friendly. The photography and profiles of influential chefs in the area make a gorgeous presentation, a delight on the coffee table as well as the kitchen. Makes a great gift for friends around the country, as well as local foodie fans.

What a fantastic book! I first saw it at Pasta & Co. but was in a hurry so I didn't get the chance to look at it. I ended up buying it on a whim and haven't been disappointed. I've only made a few recipes thus far, but they've been delicious. The last thing I made was the double chocolate cookies - wow, intense chocolate flavor. Great for my 'diet' because they are super rich and you only need one small one.

I am not much into cooking, but I am into good food. I found that even I can do these recipes. The ingredients aren't so foreign that I'm intimidated before I even get started. This food is delicious and I loved the education and tips along the way on where to go and how to select the best ingredients that make these recipes pop! This is my go-to cookbook.

The recipes in this book are wonderful! The regional products are utilized to perfection. My mouth waters every time I open the book. The recipes are easy to follow & the pictures are beautiful. I love the brief biographies of local icons. Great book! Wonderful gift!

I adore this cookbook. The food is delicious and reasonable to prepare. I have made many recipes from this book and not a single one was a flop. Some of my favorites are the Tomato Cheddar Soup, Cheese-studded Turkey Meatloaf, Crab Cakes, World's Best Macaroni and Cheese....I could go on and on. I love this cookbook so much that I have already given it as a gift to four different friends/family members! I highly recommend it!

Really great book with a nice variety of PNW regional recipes. This isn't a novice cook book, but far

from difficult.

I have tried a few recipes and all have been excellent. The butter rubbed salmon was soo good and so quick to fix...Can't wait to try some more...I have given this cookbook as a gift to all my friends and family...We all are comparing and loving it...

A few months ago I bought 5 "Pacific Northwest" cookbooks in an attempt to teach myself more about cooking and my region. From my family's responses, this is the best cookbook of the bunch. I've made about 10 of these recipes. Most of them haven't required any special cooking skill, and the flavors have come forward in a very bright and almost sunshiny way -- from the white bean soup to the apricot pork tenderloins to the wonderful parsnip cake, this is really flavorful and satisfying food. Occasionally I wish for a more subtle treatment of the same kind of material. I find myself tempted to tone down the flavors in Dammeier's recipes. Or I can turn to a competing book, Wildwood: cooking from the source in the Pacific Northwest (1580081428) whose recipes typically involve a bit more preparation time, especially if you don't have stocks, etc., prepared ahead of time. But if I had to pick just one book, it'd be Dammeier's.

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