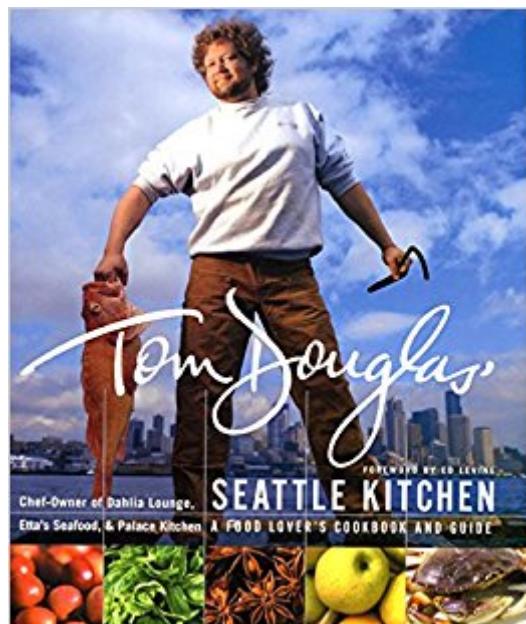


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Tom Douglas' Seattle Kitchen



Synopsis

There's a new culinary melting pot. It's called Seattle. Here you'll find everything from Japanese bento box lunches and Thai satays to steaming bowls of Vietnamese soups and all-American blackberry cobblers. No chef embodies this diversity with more flair and more flavor than chef/author/restaurateur Tom Douglas. And no book does it better than Tom Douglas' *Seattle Kitchen*. Tom's creativity with local ingredients and his respect for Seattle's ethnic traditions have helped put his three restaurants and Seattle on the national culinary map. Join Tom and celebrate the Emerald City's rich culinary tradition: sweet I Dungeness crabs, razor clams, rich artisan cheeses, and deeply flavored Northwest beers. Share in the delight of sophisticated Washington wines, coffee fresh vegetables, fruits, and the exotic flavors of the Pacific Rim countries. Tom Douglas' style is laid-back sophistication with a dash of humor. You can see it in the names of his chapters, "Starch Stacking," "Slow Dancing," and "Mo' Poke, Dadu" (this last title, courtesy of his daughter, Loretta, means "More Pork, Daddy"). And you can taste it in his signature dishes such as Dungeness Crabcakes with Green Cocktail Sauce, Roast Duck with Huckleberry Sauce and Parsnip-Apple Hash, Udon with Sea Scallops in Miso Broth, and Triple Cream Coconut Pie. Try his hearty Long-Bone Short Ribs with Chinook Merlot Gravy and Rosemary White Beans or spicy Fire-roasted Oysters with Ginger Threads and Wasabi Butter. Relax in the comfort of the comfort foods he prepares for his own family: Loretta's Buttermilk Pancakes with Wild Blackberries, Basic Barbecued Baby Back Ribs, and Five-Spice Angel Food Cake. They're all clear, simple recipes that'll have you cooking like Tom Douglas from the very first page. But this is more than a cookbook; it's a food lover's guide to Seattle. Join Tom on a tour of his city with his list of top ten best things to do -- and eat -- in Seattle, from his favorite ethnic markets and neighborhoods to where to get the best breakfast. Why not turn your kitchen into a Seattle kitchen? All it takes is a little help and inspiration from Tom Douglas.

Book Information

Hardcover: 288 pages

Publisher: William Morrow Cookbooks; 1 edition (December 5, 2000)

Language: English

ISBN-10: 0688172423

ISBN-13: 978-0688172428

Product Dimensions: 8 x 0.8 x 10 inches

Shipping Weight: 2.5 pounds ([View shipping rates and policies](#))

Average Customer Review: 4.4 out of 5 stars 34 customer reviews

Best Sellers Rank: #359,591 in Books (See Top 100 in Books) #19 in Books > Travel > United States > Washington > Seattle #43 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #836 in Books > Travel > United States > West > Pacific

Customer Reviews

Tom Douglas loves Seattle and Seattle loves Tom Douglas. The owner of and force behind three popular restaurants (Dahlia Lounge, Etta's Seafood, and Palace Kitchen), Douglas has made an in-depth study of Pacific Northwest foodstuffs and culinary influences--basically the man has happily eaten his way through the city for the past 25 years and then, to Seattleites' delight, has applied his knowledge to his restaurants. "With this book, we hope to communicate our experience of Seattle," says Douglas. "We want to share our thriving food scene with you--you can get on a plane and come see us or you can use this book to create your own 'Seattle' in your kitchen." Douglas focuses on using fresh, in-season ingredients in all his recipes. "My philosophy is: eat it when you've got it, enjoy the harvest when it's here," he says. In Seattle, that means Grilled Asparagus with Hazelnut-Star Anise Mayonnaise in the spring, Sake-Steamed Sockeye Salmon with Sake Butter with Oregon Pinot Noir Raspberry Sorbet on a summer evening, or the year-round favorite, Dungeness crab. Try Crab Salad with Asparagus, Avocado, and Lime Vinaigrette or Wok-Fried Crab with Ginger and Lemongrass. Use Washington State apples in Parsnip-Apple Hash or Maple-Cured Double-Cut Pork Chops with Grilled Apple Rings and Creamy Corn Grits. Douglas offers plenty of savory vegetarian dishes such as Potato Gnocchi with Roasted Tomatoes and Gorgonzola Cream, Wild Mushroom Ravioli with Arugula Salad, and Tuscan Bread Salad with Fresh Mozzarella and Basil (a perennial favorite at the Dahlia Lounge). Like a walk through the fish and vegetable stalls at Pike Place Market, Tom Douglas' Seattle Kitchen is fresh, inspiring, and filled with aromatic ideas. His prose is relaxed, colloquial, and encouraging--cook, eat, and enjoy are his basic tenets--and the book is filled with photos of Seattle life and institutions. Whether you live in the Emerald City or the Windy City, Tom Douglas' Seattle Kitchen will spark your imagination and enliven your palate. --Dana Van Nest

In his three Seattle restaurants, Douglas capitalizes on the wealth of seafood and produce in the Northwest, while also emphasizing the robust fusion of tastes inherited from the city's multiethnic community. These components inform such starters as Tom's Tasty Sashimi Tuna Salad with

Green Onion Pancakes and Tiny Clam and Seaweed Soup. One section of the book is devoted to the Japanese concept of bento, which traditionally presents several small tastes in a lacquered box. Douglas, however, employs a platter for his array of bento, which includes such items as Octopus with Green Papaya Slaw and Green Curry Vinaigrette, and Matsutake Dashi made with unusual matsutake mushrooms. Folks outside the area will need the mail-order sources Douglas suggests because some ingredients like matsutakes or kasu paste will be difficult to locate elsewhere. Most recipes, however, use accessible ingredients and techniques. The section on grilling includes Basic Barbecued Chicken and Maple-Cured Double-Cut Pork Chops with Grilled Apple Rings and Creamy Corn Grits. Recipes are primarily within the reach of home cooks, but many do require time. Roast Duck with Huckleberry Sauce and Parsnip-Apple Hash is one of the more demanding. Sides range from Red Beet Ravioli with Fresh Corn Relish to Grilled and Roasted Walla Walla Sweet Onions with Pine Nut Butter and Chard. Desserts are as simple as Peak-of-Summer Berry Crisp and as innovative as Apple Dumplings with Medjool Dates and Maple Sauce. (Jan.) Copyright 2000 Reed Business Information, Inc.

I splashed on my old copy too much which using it. I bought it used to reduce the cost of owning 2. Hey, I have two copies of The Herbfarm Cookbook too with dozens of post it tabs on each copy. Just single copies of my other references. I'd start with his seafood recipes but the Star Anise Ice Cream is just about perfect, just enough flavor with being too strong or bland. Do the suggested 5 spice cake pairing (with the suggested Orange Anglaise) but slightly increase the 5 spice, maybe mine was old? Copper River Salmon is in so this book will be used again soon as will The Herbfarm Cookbook. I just wish so much of my Chervil hadn't bolted.

I bought this attractive book as part of a Christmas gift for my daughter who lives in Seattle. The recipes were varied and interesting. There is plenty of information on local restaurants, food markets and other local attractions.

It was an awesome book!!

I got this book after moving to Seattle and shopping at Mutual Fish, which is in my neighborhood of Beacon Hill/Mount Baker. Tom Douglas shops here, and this book is an incredible description of what makes definitive Seattle cuisine interspersed with wonderful recommendations and reflections of restaurants, stores, and things to do for any food-lover in Seattle. Tom Douglas includes some of

his most sought-after recipes from his restaurants. This book is a delight for anyone interested in Northwest Cuisine (and Oregon Pinot Noir!), Living in Seattle, and some GREAT Food and recipes!

Great Clam Linguini Recipe. Also Red Cabbage. The two I've tried so far

Beautiful book. New, except for one inscription in the inside.

I've just received this cookbook, so it might be too early to review, but I'll give my initial impressions. I am a distracted sort of cook who looks for new ideas alongside basic kitchen guidance to keep me on track. This was sitting on my counter when I had forgotten how to make vinaigrette. Indeed, Tom includes a basic mustard vinaigrette, and includes this alongside a lovely-looking panzanella salad. I might not have tried the salad if it hadn't been right there, so here's kudos for the organization which allows those two not to be separated. He does a good job going over regional ingredients. He also notes popular items at his restaurants and tells how they were developed. This is particularly nice for Seattle residents like me who are familiar w/ those restaurants, I think. The reason I didn't give this cookbook 5 stars on the first pass is that there aren't enough recipes in it. but I might get over that quality-over-quantity decision and change the rating once I own the book for a little longer.

All fancy recipes

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