

The book was found

Signature Tastes Of Spokane: Favorite Recipes Of Our Local Restaurants



Synopsis

Have you ever enjoyed a delicious dish at your favorite local Spokane restaurant and wished you could ask the chef to share the recipe? Â With this book, you can have that cake from your favorite restaurant, and the recipe, too! The unique format ofÂ Signature Tastes of SpokaneÂ is designed to be used both as a guidebook and a cookbook--an interactive culinary postcard of the city of Spokane.Â ForÂ Signature Tastes of SpokaneÂ we sampled hundreds of dishes and selected the most iconic local restaurants and their signature dishes to bring you a cookbook with over 100 recipes from local chefs, bakers, farmers, wineries, and even a few local "celebrities."Â From the eclectic Garland District to the vibrant South Perry Street District and from the farm vistas of Greenbluff to the posh tables Downtown, these are the restaurants, recipes, and photographs that define the city of Spokane.Â

Book Information

Series: Signature Tastes

Paperback: 242 pages

Publisher: Signature Tastes (April 1, 2011)

Language: English

ISBN-10: 0986715522

ISBN-13: 978-0986715525

Product Dimensions: 7.5 x 0.5 x 9.2 inches

Shipping Weight: 13.6 ounces

Average Customer Review: 5.0 out of 5 stars 5 customer reviews

Best Sellers Rank: #1,428,588 in Books (See Top 100 in Books) #8 inÂ Books > Travel > United States > Washington > Spokane #266 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #444 inÂ Books > Cookbooks, Food & Wine > Professional Cooking

Customer Reviews

Steven W. Siler is a firefighter-cum-chef serving both in the Deep South and the Pacific Northwest.Â He is the best-selling author of the Signature Tastes cookbook series. Â Steven has spent over 20 years in the restaurant industry from BOH to FOH to chef.Â In addition, he has served as an editor and contributing writer for several food publications. Â Nicole L. Manganaro is the bestselling author of two cookbooks, Signature Tastes of Spokane and Signature Tastes of New Jersey. Combining her love of food and cooking, travel, and photography, she captures the culinary

essence of these cities and states through recipes and photographs. She is a native of New Jersey and currently lives in New Orleans, Louisiana.

Ambrosia Bistro & Wine Bar9211 East Montgomery AvenueRack of Lamb with Pomegranate-Port GastriqueÂ Good food, fine wine, and special friendsâ ¡what else is there? Ambrosia Bistro invites you to join us in celebration of the little things that make life truly worth living. Since 2006, Ambrosia Bistro has been the premier dining spot in the Spokane Valley, winning numerous accolades including the 2010 â œZ Best of Spokaneâ • Best New American Restaurant Award, and the 2010 Wine Spectator Award of Excellence. Conveniently located in Argonne Village, Ambrosia Bistro is close to downtown Spokane, South Hill, and the Northside. Our ample parking, exciting food and drink selections, attentive staff, and comfortable dÃ©cor make Ambrosia a great choice for any occasion.2 (8-bone, 14â “16 oz.) New Zealand lamb racks, trimmed and Frenched, cut into 4 bone sections.Â Rosemary Black-Pepper Crust:4 Tbsp fresh rosemary leaves1Â Tbsp whole black peppercorns3â “4 whole garlic clovesÂ olive oilÂ Pomegranate-Port Gastrique:Â 750 ml bottle California ruby Port, (approximately 1Â C.)1 3/4 C. granulated sugarÂ C. corn starch slurry (mix equal parts corn starch and water until smooth)3 oz. pomegranate molasses (found in specialty food stores)Â canola oilÂ Rosemary Black-Pepper Crust:1. In a food processor equipped with a chopping blade, pulse together the rosemary, black peppercorns, and garlic until finely chopped. With the motor running, drizzle olive oil through the top in a small stream until ingredients just come together. (Do not add too much oil.) Liberally coat the lamb rack with the paste, avoiding the bones. Place in a shallow pan, loosely cover, and refrigerate for 2â “24 hours.Â Pomegranate-Port Gastrique:1. In a non-reactive stock pot, reduce port by half over medium heat. Add pomegranate molasses and sugar and bring to a boil, stirring occasionally until the sugar melts. Add the corn starch slurry and continue to cook until the gastrique is thick enough to coat the back of a spoon. Keep warm.Â Lamb:1. Preheat oven to 350Â F.2. In an oven-safe pan, heat 1â “2 Tbsp of canola oil over medium-high heat and sear the lamb racks, bone side down, until well browned, about 3â “4 minutes.3. Turn the racks over and place the pan in the oven to finish, approximately 10 minutes for medium rare.4. Remove the pan from the oven, cover racks loosely with foil, and let rest 5â “7 minutes.5. Slice racks between the bones, divide among two plates, and drizzle with pomegranate-port gastrique. Serve with horseradish Yukon Gold mashed potatoes and grilled asparagus.Â â œCome taste Ambrosia for yourself!â •Jeremiah Timmons, Executive Chef

I love the idea of this cookbook; "a little of this, a little of that", just like home cooking. Not only do

you get recipes for your favorite dishes, from the local establishments, but you get the rich history of the city and people behind each creation. This cook book is a guide to the city and your appetite. Also, I love to cook and try new recipes; I have tried several already. I find the recipes easy to follow and a delight to eat. I am especially fond of the Smoke Alarm Media series and the books, Boise, Bellingham, Charlotte, and Spokane. Each of these have become my coffee table centerpieces'; creating great conversations with family and guests alike. There are still several recipes that I plan on making and I have a list from each book of places I plan to visit and try myself. Thanks for making such an engaging cookbook. I love the personal approach!

I frequently travel to Spokane and have been fortunate enough to eat at many of the featured eateries. This book shows the pride of every chef, manager and owner while showcasing their love of food, pleasing their customer and community. I'm a foodie from way back and I think Spokane is lucky to have someone recognize what a great little foodie destination they are. The recipes are easy to follow and I can't wait to try them almost as much as I can't wait to get back and visit some new places I just learned about or didn't get a chance to eat at before.

I heard about this book and went to ; I was delighted to find it and bought one for my daughter as well as myself. We found some of the recipes we had enjoyed while dining out. Wonderful service...books were delivered to each of our homes without a hassle.

I bought my copy of this book at The Flying Pig on E Sprague. I am a regular at their sandwich shop/cafè and loved that they had a recipe in the book! This book really provides a good variety of recipes and from different places (obviously, since a new restaurant is featured each page). It is a good purchase because you get new local recipes as well as reminders of new places to try and old places to return too. Thank goodness Spokane still has some pretty amazing places to eat!

I don't cook a lot, but I do eat out all the time! I love this cookbook! it has all the places I like to go here in Spokane. I just wish you had gotten more outside the city itself. But thank you for a great cookbook!

[Download to continue reading...](#)

Signature Tastes of Spokane: Favorite Recipes of our Local Restaurants Signature Editions for Trumpet (John Williams Signature Edition - Brass) (John Williams Signature Editions) Our Favorite Road Trip Recipes (Our Favorite Recipes Collection) Our Favorite Halloween Recipes Cookbook:

Jack-O-Lanterns, Hayrides and a Big Harvest Moon...It Must Be Halloween! Find Tasty Treats That Aren't Tricky ... Tips too! (Our Favorite Recipes Collection) Ghosts of Spokane: The Haunted Locations of Spokane, Washington The Thomas Guide Spokane and Coeur d'Alene Street Guide (Thomas Guide Spokane & Coeur D'Alene Street Guide) Spokane DIY City Guide and Travel Journal: City Notebook for Spokane, Washington Signature Tastes of Charleston Adventures of Huckleberry Finn: A Signature Performance by Elijah Wood (Audible Signature Classics) Peter Green - Signature Licks: A Step-by-Step Breakdown of His Playing Techniques (Guitar Signature Licks) America's Most Wanted Recipes: Delicious Recipes from Your Family's Favorite Restaurants (America's Most Wanted Recipes Series) VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Great American Eating Experiences: Local Specialties, Favorite Restaurants, Food Festivals, Diners, Roadside Stands, and More Hawaii Cooks with Spam: Local Recipes Featuring Our Favorite Canned Meat BUENOS AIRES Travel Guide. What To Know Before You Go: The uncommon guidebook and insider tips for Buenos Aires, Argentina. Know Like a Local. Go Like a Local. Live Like a Local. Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) Autograph Signature Book: Green Blank Unlined Keepsake, Memory Book, Scrapbook For All Your Favorite Sports Stars, Disney Cartoon Characters. Memorabilia Album Gift | 8.25" x6" • Softback Book 100 Pages Autograph Signature Book: Blue Blank Unlined Scrapbook Keepsake For All Your Favorite Stars & Characters. Memorabilia Album Graduation Gift | 8.25" x6" • Softback Book 100 Pages Inheritance: How Our Genes Change Our Lives--and Our Lives Change Our Genes The Mind-Gut Connection: How the Hidden Conversation Within Our Bodies Impacts Our Mood, Our Choices, and Our Overall Health

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)