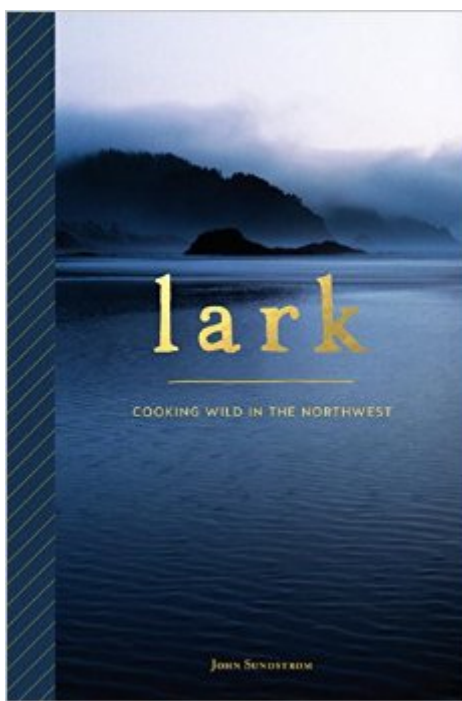


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# Lark: Cooking Wild In The Northwest



## Synopsis

A James Beard Award-winning chef tells the story of Seattle's popular restaurant, Lark, and shares his recipes for the local seasonal cuisine that has made it a Northwest destination for over ten years. Now available in paperback, Lark is John Sundstrom's culinary homage to the Pacific Northwest, inspiration for his rustic yet elegant cuisine. In this new edition Sundstrom adds a chapter of his restaurant's favorite everyday kitchen staples, including recipes for cordials and syrups, house-made pasta, mayonnaise, dressings, breads, and smoked and pickled foods. Lark celebrates the distinctly moody and majestic Northwest and its bounty of ingredients with more than 100 recipes and stunning full-color photographs.

## Book Information

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