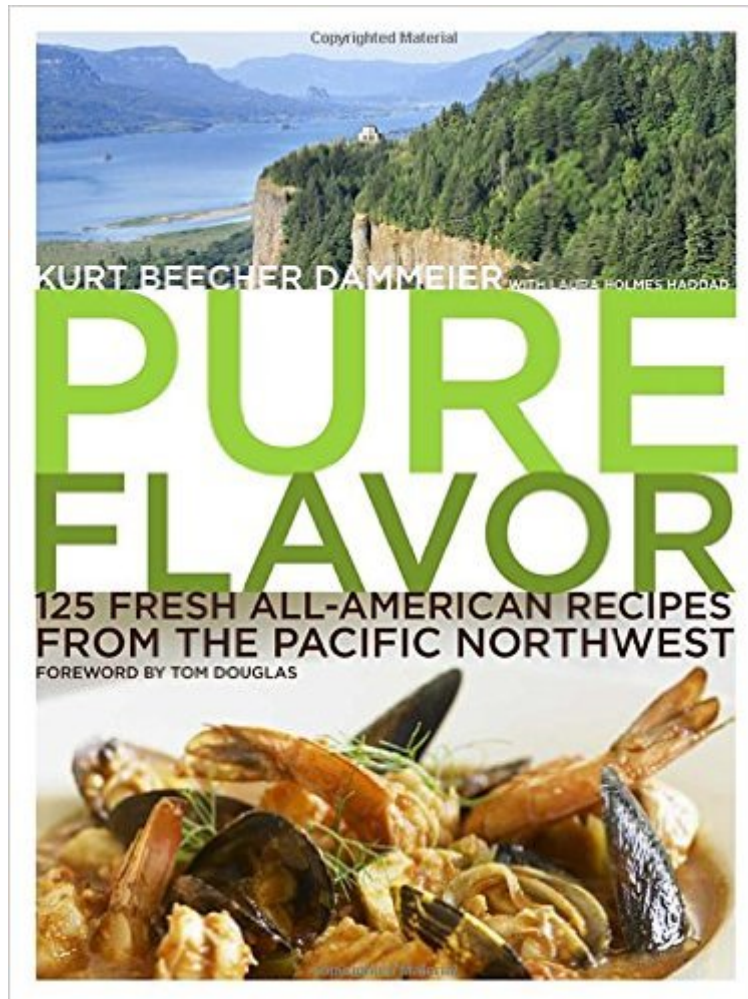


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# Pure Flavor: 125 Fresh All-American Recipes From The Pacific Northwest



## 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 pecktoe 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.

## Book Information

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## Customer Reviews

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.

I have made nearly a dozen recipes from this book, and every one has been delicious. New-to-me ingredients and interesting new flavor combinations have put some spark back in my cooking. Northwest Nicoise is now a regular in our weeknight dinner rotation, and the Salmon with Herb Butter and Blueberry Sauce was the star of our Christmas Feast this year. I have many cookbooks in my collection -- this one is definitely going to stay at the front of the shelf.

I was not familiar with Kurt Dammeier before receiving a copy of his book, but I was certainly familiar with his contribution to the culinary influences of the Pacific Northwest. I am a fan of his artisan cheeses and have had a Pasta & Co dish at my table or presented at a potluck on more than one occasion. We are lucky to have him among us and in the company of the likes of Tom Douglas as another Pacific Northwest institution. The book itself is sheer art if you, like me, enjoy reading recipes and looking at the pictures of the final result. In addition, the recipes are sheer delight for the palate. The black eyed pea and mustard green salad was a recent hit with my party crowd. The Scollop Orzo with Wild Mushrooms and Sherry was a quick after work dinner pleaser for me and a husband who can be a bit fussy about his food. Kurt demonstrates what makes Pacific Northwest cuisine special and spectacular by making use of and showcasing ingredients that abound in our

waters and on our shores. And he does so to perfection! He takes his bows but shares the spotlight with those who have been an influence on his development as a restaurateur, entrepreneur and sure to be Pacific Northwest Icon.

Yummy recipes that are both for dinner parties AND weeknight cooking. Yes the mac and cheese is great but there are also simple tips on things like cooking broccoli just right that I love. I also appreciate that every recipe has 'make ahead' instructions. This is a winner all around.

I own a lot of cookbooks and I must say, this is amongst my favorites. I received it as a gift in April and have made half a dozen recipes so far. Every recipe I have made is a winner. The salads are all wonderful-- the polka dot pasta salad was a huge hit with my extended family. I have made the blueberry buckle a couple of times and it is superb. All of the flavors in the recipes are so fresh. There is not a single thing I have made that I wouldn't make again.

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.

Innovative / Different Practical Fun to read / bravo to the writers Beautiful / the photographers capture the region's essence Doable recipes [mostly] Exposes an underknown area of American cuisine That pretty much sums up my opinions of the excellent book.

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