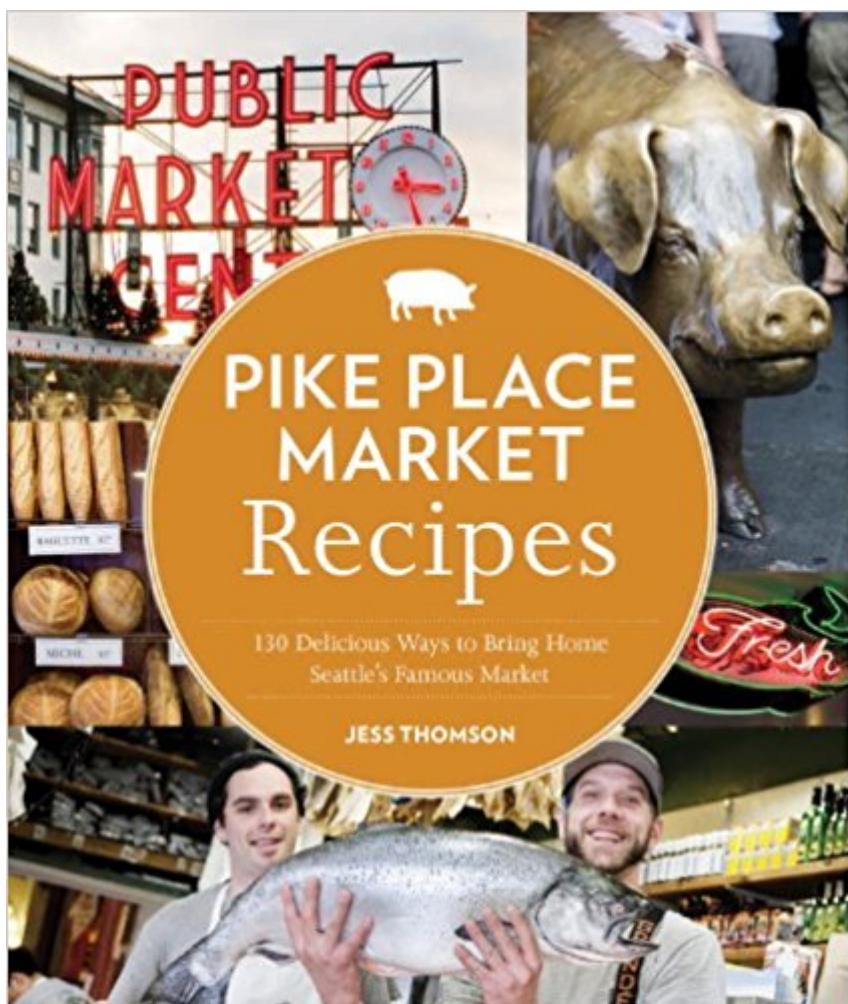


The book was found

Pike Place Market Recipes: 130 Delicious Ways To Bring Home Seattle's Famous Market



Synopsis

The Pike Place Market sits in the center of downtown Seattle and at the center of the Seattle food scene. With its famous seafood and locally grown produce, it is seven acres of wonderful ingredients and inspiration for the home cook. Cookbook author Jess Thomson has prowled the Market's stalls, shops, restaurants, and purveyors to assemble 80 wonderful recipes that express all of the flavors of the Pike Place Market. Included here are Le Pichet's Salade Verte, Etta's Mini Dungeness Crab Cakes by Tom Douglas, and the Pink Door's Linguine alla Vongole. The author has also created recipes that are inspired by ingredients found at the market, such as Spanish Chickpea and Chorizo Stew (with Uli's Sausage) and a MarketSpice Tea Cake. The author is so well versed in the market that her cookbook can also serve as a guide to the specialty shops and off-the-beaten path purveyors and cafes. With gorgeous images by photographer Clare Barboza of prepared recipes, dazzling ingredients, and scenes of the Pike Place Market, this is the ultimate Seattle cookbook.

Book Information

Paperback: 224 pages

Publisher: Sasquatch Books (May 8, 2012)

Language: English

ISBN-10: 1570617422

ISBN-13: 978-1570617423

Product Dimensions: 6.8 x 0.7 x 8 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars 12 customer reviews

Best Sellers Rank: #162,038 in Books (See Top 100 in Books) #25 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #184 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal #347 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Natural Foods

Customer Reviews

...a wonderful rush of a book, filled with photographs of that dazzling mundane place...Â Jess gathered ingredients and recipes from nearly every purveyor in the place and turned those random scribblings into something great. "The Pike Place Market inspires good eating" reads the back cover. That was certainly true in this house. Danny and I flipped through the book and wanted to make nearly everything Âçâ ¬â •Ã Â wild mushroom tagliatelle! Spanish chickpea and chorizo

stew! deviled duck eggs with green olives, smoked paprika, and fried capers! ☺ Shauna Ahern, Gluten-Free Girl and the Chef...an excellent collection of recipes and stories from Seattle's public market. I laughed out loud so many times while reading some of the really great anecdotes in the book. ☺ I give it two thumbs up!Monica Bhide, A Life of SpiceWhole Wheat Cinnamon Pull-Apart Bread? Bliss, and perfect with a cup of Market Spice tea (the original flavor, if you have to ask). The apple clafouti ☺ what she calls the French Apple Custard Cake ☺ is another bit of bliss, combining the best of the produce smells with the best of the buttery bakeries. ☺ For savory things, the Spicy Marinated Feta is lovely, redolent of all the market's garlicky, spicy, pickled delights. ...reading and cooking with Jess's book is as close as I've ever come to duplicating a physical walk through the market without actually being there.Edible Seattle ☺ Seattle writer Jess Thomson navigates the wild wonders of our world-famous Market via this go-to guide, which includes recipes for fresh offerings at market stalls as well as specialties by Seattle restaurant royalty. Learn the secret to Le Pichet's salade verte, the pulled-pork sandwich at Matt's in the Market and Fran's Gold Bar brownies from Fran's Chocolates.Seattle MagazineThe cookbook has a good balance of simple recipes (including some particularly drool-worthy ☺ sopaipillas, fresh tortillas fried and topped with chipotle, cinnamon, and cumin) and more complex, fancy dinner party recipes (like a clam, mussel, and white bean paella). ☺ In the book, the vendors' hints are successfully combined with Thomson's food wisdom... With ☺ Pike Place Recipes, Thomson invites readers into the market as more than overwhelmed tourists or jaded locals ☺ instead we arrive as excited home chefs and members of an ever-growing food community.Nosh Pit blog, Seattle MetropolitanSeattle's iconic Pike Place Market is teeming with inspiration for delicious dishes, and likewise is home to many of our city's most beloved shops and restaurants. Thomson has collected into one volume the best of the best to be had at the Market, such as ☺ Market Spice Tea Cake, ☺ Downtown Duck Salad ☺ from the Pear Delicatessen, and ☺ Marche's Mussels with Pernod Cream. As if that isn't tasty enough, she also gives us a plethora of menu suggestions, handy hints and tips, and a listing of shops and restaurants featured in the book.Dishing with Kathy CaseyShe did a terrific job of fleshing out this collection of shops and stores and stalls in her book, ☺ Pike Place Market Recipes: 130 Delicious Ways to Bring Home Seattle's Famous Market, ☺ beautifully photographed by ☺ Clare Barboza... Brilliant!Al DentePike Place Market Recipes is more than a cookbook, flipping through its pages is like taking a tour through the variety and delight of Seattle's famous public market... The result is a book that captures the importance of place to a market like Pike Place. The place where

things come from, but also the place that is the market itself. A historic landmark, a public gathering place, an anchor for a city. **About.com Local Foods** The recipes in Jess' book are simple in design and execution but full of complex flavors -- and right there is some Pike Place Market Magic at work. **Â** What I love even more than the recipes is that she seems to have captured the "soul of Seattle" between the pages of a book - no easy feat, that, and one that will help locals and tourists, alike, celebrate our market for what I hope is a hundred more years. **Chef Reinvented** The book is well worth a look even if you're not from Seattle...it's full of fantastic recipes, and wonderful stories about the famed and storied market. **CakeSpy** **Â** I couldn't imagine a more perfect gift for a newcomer to the Seattle area than this book. It's part guidebook, part cookbook, part tale of food-lover in paradise. **Gastrognome** What you need to know about Jess comes through in everything she does. She pours her heart and soul into her writing. In this book, she basically connects you with the souls of the market and gets their recipes. But that's not it, she also gives you tips on what to do with foods you can find like her 10 way lists where she gives you 10 inspirational things to do with ingredients. This book is jam-packed with recipes and beautiful photos that highlight the beauty of the market. This is such a nice gift for someone who likes to cook. **Keren Brown,Â** **A Frantic Foodie**

Jess Thomson is a Seattle-based freelance writer and cookbook author. Her work appears in publications such as *Sunset*, *Cooking Light*, *Food & Wine*, *Edible Seattle*, and *Seattle Metropolitan* magazines. She is a contributor at Leite's Culinaria, where her work was chosen for inclusion in Best Food Writing 2008 and 2010. She was also a finalist for a Bert Greene Award for Food Journalism in 2009. Jess, a graduate of Middlebury College and The Cambridge School of Culinary Arts, is the author of the food blog *Hogwash*, where she pairs food and life. She is also author of *Top Pot Hand-Forged Doughnuts*. Find out more at jessthomson.wordpress.com. The author lives in Seattle, WA.

Have you been to The Pike Place Market? Then you'll love this cook book. It will take you back to vendors you visited and make you remember the vast array of ingredients available. Each recipe I've tried has been a triumph. If you haven't been there, then make a recipe, enjoy it's success and it will make you long to visit. The recipes do not call for exotic ingredients you cannot get in other areas of the country, by the way. This book was a treat...so glad I got it!

Love this book. Makes me want to stroll back through the market and find all the wonderful things

mentioned.

My home town, a great place to spend the day!

gave book to my Grand daughter.

Enjoyed by recipient.

Bought this as a gift for some out of town friends, and they really loved it. They enjoyed seeing recipes from places they recognized from their trip to the market. It's a well done, attractive book.

Great cook book

After living in and leaving Seattle, this was a great book to remember a favorite place of mine when there and relive some of the great food/recipes from the region.

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

Pike Place Market Recipes: 130 Delicious Ways to Bring Home Seattle's Famous Market In the Kitchen with the Pike Place Fish Guys: 100 Recipes and Tips from the World-Famous Crew of Pike Place Fish Artisanal Seattle: Traditional Seattle Recipes (Artisan Recipes, Artisan Cookbook, Seattle Cookbook, Seattle Recipes Book 1) Seattle 25 Secrets - The Locals Travel Guide For Your Trip to Seattle (Washington - USA): Skip the tourist traps and explore like a local : Where to Go, Eat & Party in Seattle 2016 Seattle 2017 : 20 Cool Things to do during your Trip to Seattle: Top 20 Local Places You Can't Miss! (Travel Guide Seattle- Washington) Pike Place Public Market Seafood Cookbook Low Carb Recipes: American Cooking Recipes - Paleo Diet Cookbook for Healthy Eating, Quick and Easy Recipes, Weight Loss Cooking Recipes, Salad, 130+ Additive Free, American Recipes Literary Market Place 2017: The Directory of the American Book Publishing Industry with Industry Indexes (Literary Market Place (Lmp)) Baking for Breakfast: Sweet and Savory Treats for Mornings at Home: A Chefâ€“s Guide to Breakfast with Over 130 Delicious, Easy-to-Follow Recipes for Donuts, Muffins and More Ketogenic Crockpot Recipes: Over 130+ Ketogenic Recipes, Low Carb Slow Cooker Meals, Dump Dinners Recipes, Quick & Easy Cooking Recipes, Antioxidants ... Weight Loss Transformation Book) (Volume 5) Ketogenic Crockpot Recipes: Over 130+ Ketogenic Recipes, Low Carb Slow Cooker Meals, Dump Dinners Recipes, Quick & Easy Cooking Recipes, Antioxidants & ... Weight Loss Transformation Book Book 5) CAKE

COOKBOOK: The Top 100 Cake Recipes: cake recipes, cake cookbook, cake, cake recipe, cake recipe book, delicious cake recipes (cake recipes, cake ... cake recipe book, delicious cake recipes) 21 Famous Portuguese Dessert Recipes -Made Quick and Easy- Portuguese food - Portuguese cuisine- Portuguese Recipes: World Famous Recipes Made Quick and Easy Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) Air Fryer: 130 Delicious Healthy Recipes For Busy Working People(Air Fryer Cookbook, Instant Pot, Clean Eating, Weight Watcher, Healthy Cookbook, Paleo, Vegan) Thai Food: Top 50 Most Delicious Thai Recipes [A Thai Cookbook] (Recipe Top 50s Book 130) The Ultimate Smoothie Book: 130 Delicious Recipes for Blender Drinks, Frozen Desserts, Shakes, and More! Keto: 130 Delicious Keto Diet Recipes with an Easy Guide for Rapid Weight Loss Edition 2nd Just 1 hour Amazing Guam Travelling Book Bring this book to travel: Edition 2nd Just 1 hour Amazing Guam Travelling Book Bring this book ... travel (English Speaking) (Japanese Edition) Seattle City Walks: Exploring Seattle Neighborhoods on Foot

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)