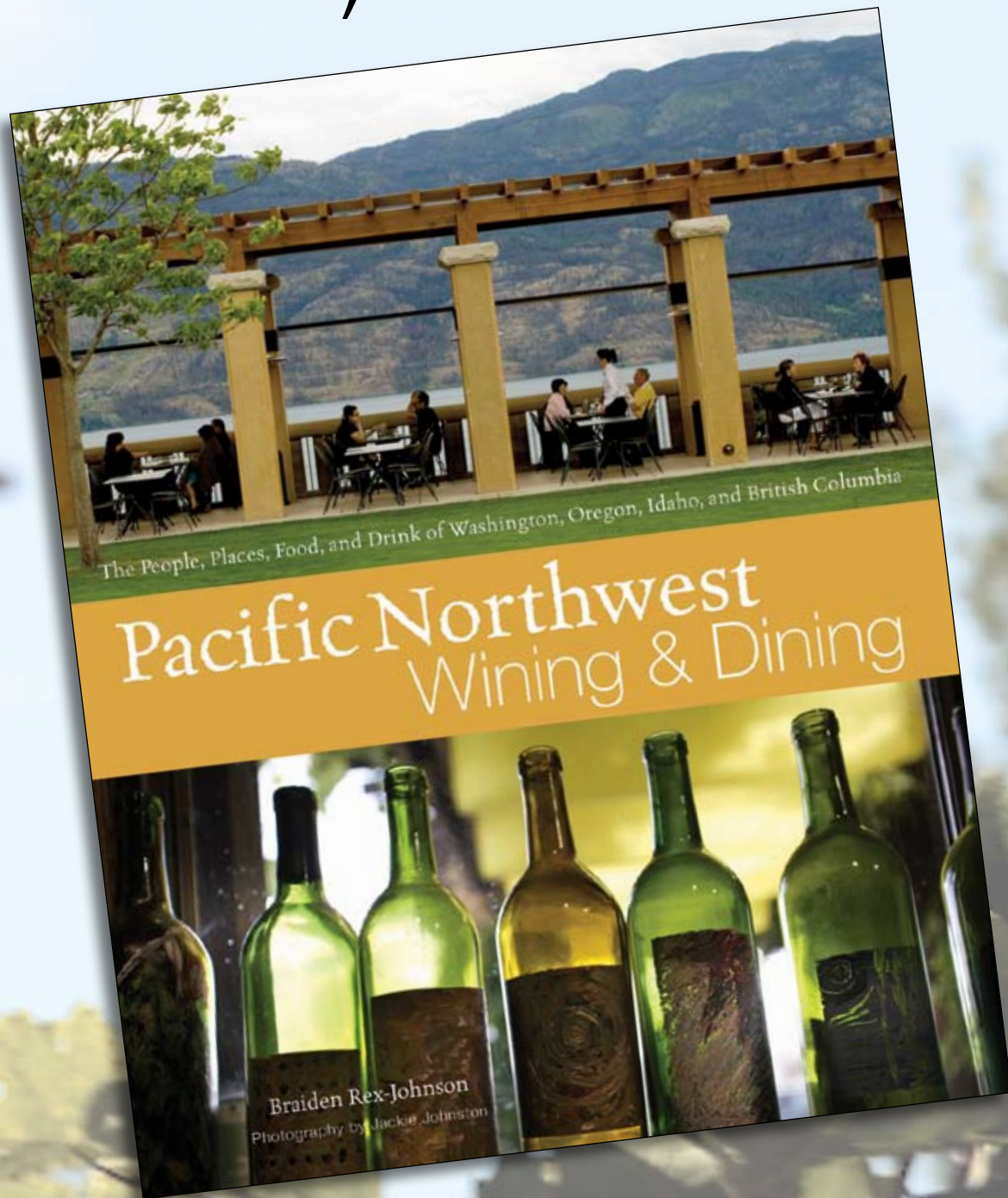


# Explore the region of salmon, cherries, and Pinot Noir.



In this dazzling cookbook, Braiden Rex-Johnson takes us along as she visits the Pacific Northwest's most accomplished chefs and winemakers, showcasing the dishes and wines that have made the region a gastronomic mecca. Brimming with stories and lore, illustrated with 186 gorgeous color photos, and featuring 113 recipes and wine pairings, her book brilliantly brings to life the Pacific Northwest's unique culinary character.

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Hardcover • 288 pages • 8 x 10 • 113 recipes, 186 color photos  
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Lively headnotes capture the people and places of the Pacific Northwest food and wine scene

"Cook's Hints" offer kitchen tips and tricks

Seattle chef Maria Hines landed on the radar screens of national foodies when Food & Wine magazine named her one of the best new chefs in the U.S. in 2005. Back then, she was executive chef at Earth & Ocean, the hip restaurant at the even hipper

Detailed contact information helps visitors locate restaurants and wineries

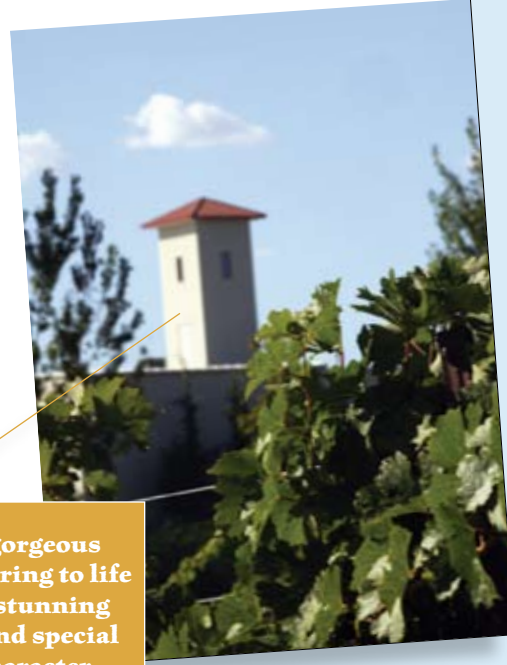
known for offering boldly flavored, seasonally inspired, dishes in the country to receive organic certification from the U.S. Department of Agriculture. Earth & Ocean is a Craftsman-style restaurant, a buttery-yellow space located in a Craftsman-style neighborhood of Seattle, a few miles north of downtown. The menu is preceded by the farmers' or fishers' names. At Full Circle Farm, Wild sockeye salmon is trolled by Pete Knutson. Chicken breasts and short ribs come from Skagit River Ranch. The chef's King's Garden Melon Salad is a precise dice of colorful fruit gently flavored with mint, sel gris, and a sprinkling of feta. Housemade Ricotta Pappardelle are lacy noodles enrobed in brown butter and hazelnuts. An autumn dessert offering of White Corn Crème Brûlée with a crumble of brown sugar and bacon demonstrates Chef Maria's style of cooking simple ingredients and creating bold flavors and beautiful plate presentations. The salad below takes on a more rustic look if you simply cut the golden beets into one-inch cubes and toss them with the vinaigrette instead of the beets and drizzling the vinaigrette.

5 sprigs fresh thyme, or ½ teaspoon dried thyme, crumbled  
Kosher salt  
Freshly ground black pepper  
¼ cup pine nuts, walnuts, or hazelnuts, toasted (see Techniques section, page XXX)  
½ cup (2 ounces) fresh, soft goat's-milk cheese (chèvre), crumbled

To serve, slice the beets into very thin rounds. Arrange them on 4 small plates in a spiral pattern, overlapping them to form a circle. Drizzle the beets with the vinaigrette, then sprinkle the pine nuts and goat cheese evenly over the beets. If desired, sprinkle lightly with salt and pepper.

**Cook's Hint:** Chef Maria uses a clean, dry kitchen towel to remove the beet skins by simply wiping them off, a method that also saves your hands from getting stained by beet juice.

Wine notes show which wines pair best with each dish



Golden Beet Carpaccio

SERVES 4 VARIETAL Chardonnay

**Herb Vinaigrette**  
4 sprigs fresh flat-leaf parsley  
4 sprigs fresh tarragon  
4 sprigs fresh chervil

To make the Herb Vinaigrette, mince the parsley, tarragon, chervil, and chives. Transfer to a small mixing bowl and gently stir in the olive oil and vinegar. Set aside.

Preheat the oven to 400°F. Line a small roasting pan with aluminum foil.

Trim the beets and thyme sprigs to the roasting pan and sprinkle with salt and pepper. Fill the pan with water until the beets are almost completely covered. Edged, cover with aluminum foil, and bake the beets for 1 to 1¼ hours, until they are very tender. To test, insert the tip of a small, sharp knife into the center of one of the beets. Remove the beets from the pan and let cool. When the beets are cool enough to handle, remove the skins (see Cook's Hint below).

Delicious recipes show how inventive chefs take advantage of the region's bountiful ingredients

Nearly 200 gorgeous color photos bring to life the region's stunning landscapes and special culinary character

ABOUT THE AUTHOR

BRAIDEN REX-JOHNSON served as the food editor at *Seattle Homes & Lifestyles* and has been writing about Pacific Northwest food and wine for more than fifteen years. She is the author of six books, including the bestselling *Pike Place Market Cookbook*.



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