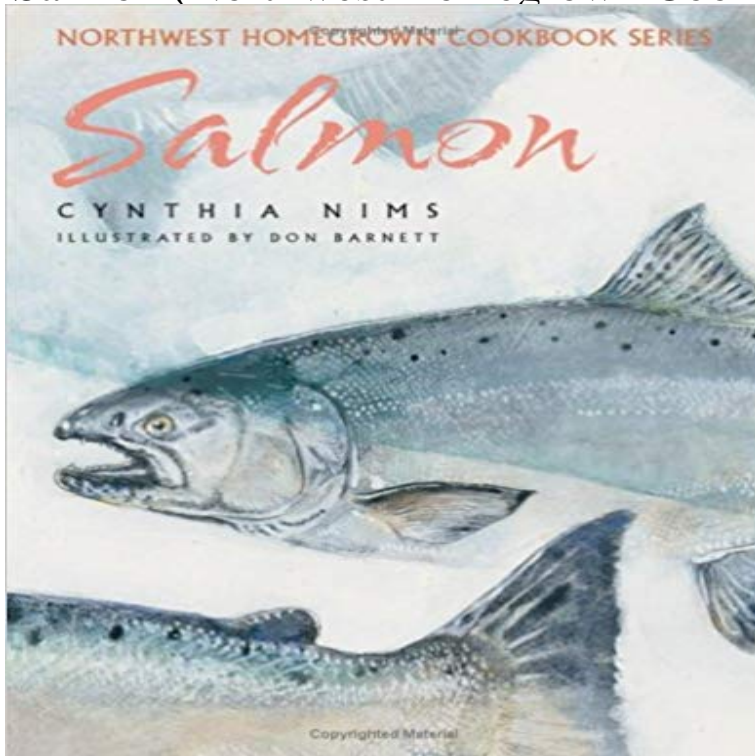


Salmon (Northwest Homegrown Cookbook)



First she brought you CRAB-succulent and fresh. Then it was sweet STONE FRUIT, followed by WILD MUSHROOMS and now SALMON. What better way to continue the wildly popular Northwest Homegrown Cookbook Series by award-winning chef and author, Cynthia Nims? Perhaps you'd like to start your day with the Salmon, Potato and Sweet Onion Breakfast Bake, or get your party going with a Deviled Salmon Skewers appetizer, or really wow your guests with a main course of Sesame-Crusted Salmon Steaks with Wasabi Butter. As with her first three books, Cynthia tells the story of Northwest cuisine-in this case salmon-includes a long list of recipes to choose from and, as always, offers plenty of tips for buying, storing, and cooking salmon. A calendar of events appears as bonus material. Simple or challenging, fast or project-style, these recipes, helpful hints, and colorful illustrations will have beginner and expert chefs alike experimenting with Cynthia's inventive ideas. Featuring sumptuous watercolor illustrations by Don Barnett, the latest book in the Northwest Homegrown Cookbook Series is a reference that lovers of the Northwest cuisine should not-cannot-be without.

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