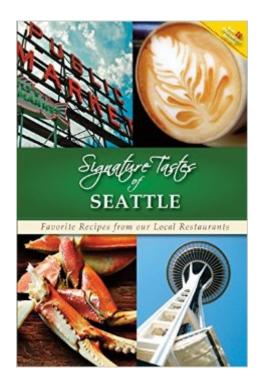
The book was found

Signature Tastes Of Seattle: Favorite Recipes From Our Local Restaurants





Synopsis

Do you remember enjoying a meal at that famous restaurant, and wishing you could get the recipe for it? Or visiting a city for the first time, and eating at that cute little café that everyone raved about? Well now, you literally have your cake and eat it too. Or at least the recipe for the cake. The Signature Tastes of Seattle captures the actual recipes from the restaurants that define the culinary tastes, as well as trivia and facts, about the city. With almost 70 recipes from every corner...from the El Gaucho's Wicked Shrimp, to the Local 360's famous Fried Chicken, these are the restaurants and signature recipes that define the Emerald City. Â Etta's Crab Cakes Â Ingredients 1 large egg volksÅ 1 tablespoon cider vinegarÅ 1 tablespoon Dijon mustardÅ 1 tablespoon finely chopped red bell peppers 1 tablespoon finely chopped onions 2 teaspoons chopped parsley 1 teaspoon Tabasco sauce 1/2 teaspoon paprika 1/2 teaspoon chopped fresh thyme 1/4 teaspoon kosher salt 1/4 teaspoon fresh ground black pepper1/4 cup olive oil 1/4 cup sour cream 1 lb fresh Dungeness crabmeat, picked clean of shell and lightly squeezed if wet 4 cups fresh breadcrumbs 3 tablespoons chopped parsley 4 tablespoons approx. unsalted butter Â Directions 1. In a small food processor, combine egg yolk, vinegar, mustard, bell pepper, onion, parsley, Tabasco, paprika, thyme, salt and pepper. Â 2. Pulse to mince the vegetables and combine the ingredients. Â 3. With motor running, slowly add oil through the feed tube until the mixture emulsifies and forms a thin mayonnaise. 4. Transfer mayonnaise mixture to a large bowl and stir in sour cream, then carefully fold in crabmeat. Â 5. Gently form into 8 crabcakes, about 3 inches across and -inch thick. 6. Put the fresh bread crumbs in a shallow container and stir in parsley. 7. Lightly dredge the crab cakes on both sides in the bread crumbs. Â 8. Chill for at least 1 hour (preferably longer). 9. Put 2 large nonstick skillets over medium heat and add about 2 tablespoons butter to each pan. When butter is melted, add 4 cakes to each pan. 10. Gently fry until golden brown on both sides and hot through, turning once with a spatula, about 4 minutes on each side. 11. Depending on appetites, suggest service of two crab cakes per serving, with lemon wedges.

Book Information

Series: Signature Tastes Paperback: 44 pages Publisher: CreateSpace Independent Publishing Platform (October 10, 2014) Language: English ISBN-10: 1502804921

ISBN-13: 978-1502804921

Product Dimensions: 6 x 0.1 x 9 inches Shipping Weight: 4.2 ounces (View shipping rates and policies) Average Customer Review: Be the first to review this item Best Sellers Rank: #860,393 in Books (See Top 100 in Books) #88 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest

Download to continue reading...

Signature Tastes of Seattle: Favorite Recipes from our Local Restaurants When Wine Tastes Best 2016: A Biodynamic Calendar for Wine Drinkers (When Wine Tastes Best: A Biodynamic Calendar for Wine Drinkers) Our Favorite Halloween Recipes Cookbook: Jack-O-Lanterns, Hayrides and a Big Harvest Moon...It Must Be Halloween! Find Tasty Treats That Aren't Tricky ... Tips too! (Our Favorite Recipes Collection) Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory Soup of the Day: 150 Delicious and Comforting Recipes from Our Favorite Restaurants Hawaii Cooks with Spam: Local Recipes Featuring Our Favorite Canned Meat Tastes Like Chicken: A History of America's Favorite Bird North Carolina's Roadside Eateries: A Traveler's Guide to Local Restaurants, Diners, and Barbecue Joints (Southern Gateways Guides) Killer Pies: Delicious Recipes from North America's Favorite Restaurants (Killer (Chronicle Books)) Vegetarian Southwest: Recipes from the Region's Favorite Restaurants (Cookbooks and Restaurant Guides) Adventures of Huckleberry Finn: A Signature Performance by Elijah Wood (Audible Signature Classics) Where Chefs Eat: A Guide to Chefs' Favorite Restaurants (2015) The Food & Cooking of Indonesia & the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes The Vegan Scoop: 150 Recipes for Dairy-Free Ice Cream that Tastes Better Than the "Real" Thing United Tastes of Texas: Authentic Recipes from All Corners of the Lone Star State Handbook of Local Anesthesia: Text with Malamed's Local Anesthesia Administration DVD Package Local SEO: Proven Strategies & Tips for Better Local Google Rankings (Marketing Guides for Small Businesses) Wiley GAAP for Governments 2014: Interpretation and Application of Generally Accepted Accounting Principles for State and Local Governments (Wiley ... of GAAP for State & Local Governments) New York Baby: A Local Baby Book (Local Baby Books) America's Best Breakfasts: Favorite Local Recipes from Coast to Coast

<u>Dmca</u>