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# 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

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## Customer Reviews

...a wonderful rush of a book, filled with photographs of that dazzling mundane place... Jess gathered ingredients and recipes from nearly every purveyor in the place and turned those random scribbles 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 a "wild mushroom tagliatelle! Spanish chickpea and chorizo stew! deviled

duck eggs with green olives, smoked paprika, and fried capers!Â Shauna Ahern, Gluten-Free Girl and the Chef...an excellent collection of recipes and stories from Seattleâ™s public market. I laughed out loud so many times while reading some of the really great anecdotes in the book. Â 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 clafoutiâ™ what she calls the French Apple Custard Cakeâ™ is another bit of bliss, combining the best of the produce smells with the best of the buttery bakeries.Â For savory things, the Spicy Marinated Feta is lovely, redolent of all the marketâ™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 SeattleÂ 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 Pichetâ™s salade verte, the pulled-pork sandwich at Mattâ™s in the Market and Franâ™s Gold Bar brownies from Franâ™s Chocolates.Seattle MagazineThe cookbook has a good balance of simple recipes (including some particularly drool-worthyÂ 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).Â In the book, the vendorsâ™ hints are successfully combined with Thomsonâ™s food wisdom... WithÂ Pike Place Recipes, Thomson invites readers into the market as more than overwhelmed tourists or jaded localsâ™ instead we arrive as excited home chefs and members of an ever-growing food community.Nosh Pit blog, Seattle MetropolitanSeattleâ™s iconic Pike Place Market is teeming with inspiration for delicious dishes, and likewise is home to many of our cityâ™s most beloved shops and restaurants. Thomson has collected into one volume the best of the best to be had at the Market, such asÂ Market Spice Tea Cake,Â Downtown Duck SaladÂ from the Pear Delicatessen, andÂ Marcheâ™s Mussels with Pernod Cream. As if that isnâ™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,Â Pike Place Market Recipes: 130 Delicious Ways to Bring Home Seattle's Famous Market,Â beautifully photographed byÂ 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 FoodsThe 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. 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 ReinventedThe 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 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. GastrognomeWhat 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, 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](http://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.

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