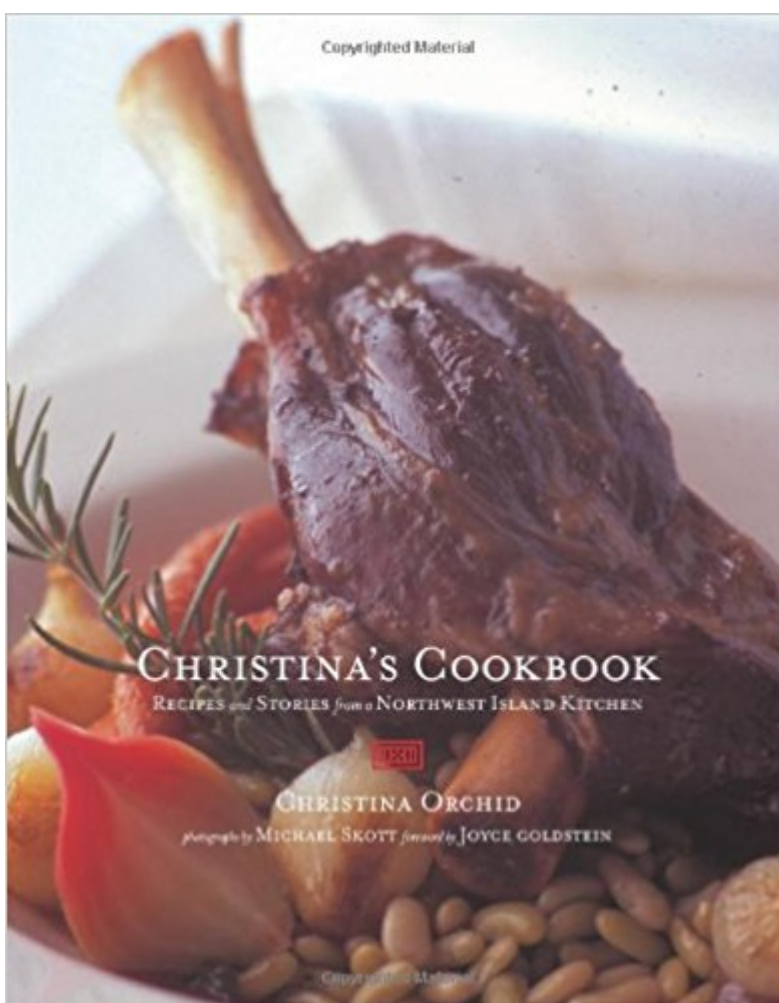


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Christina's Cookbook: Recipes And Stories From A Northwest Island Kitchen



Synopsis

Deeply evocative of the San Juan Islands, the recipes and ingredients of Christina's Cookbook give readers a flavorful tour through all of the area's eddies, bays, and gardens. Just for starters, readers can try recipes for Crab Fondue and Fennel Breadsticks, Mussels with Garden Lilies and Curry, or Singing Scallops with Sweet Cicely and Cider. Add to this a side dish of charming tales and worldwide adventures, and the innovative recipes become all the more enticing. Roasted Halibut comes with a story on how it got its glaze; a millionaire playboy in the South of France is behind the delicious lamb recipe; and if readers want to discover how icy Doug Fir Granitas came to be served at the James Beard House, they can open up to the chapter on desserts (which also includes Poached Cherries and Lavender Ice Cream). For fans of authentic Northwest cooking and seafood alike, this cookbook is deliciously entertaining.

Book Information

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Customer Reviews

Over the past 25 years, Orchid's intimate restaurant, Christina's, situated over a refurbished gas station on Orcas Island north of Seattle, has developed a local cult following as well as become a pilgrimage destination for foodies. With her first book, Orchid shares the robust approach to American cooking that has won her so many fans. Bringing together her grandparents' ranch traditions, basic French and Italian techniques and the Northwest's abundant local ingredients, she has produced an appealing volume that showcases both her skill and her down-to-earth philosophy. Orchid's impeccably clear and simple recipes are organized around the parts of the meal—appetizers, salads, main courses, etc.—interspersed with essays on ingredients (tomatoes, salmon) and objects (tools). There are familiar dishes, such as Planked

Salmon, but also a happy abundance of more idiosyncratic Orchid twists, including her signature chutneys and breadsticks, as well as dishes like Cold Halibut Ceviche Soup, Grilled Sturgeon with Blueberry Chutney, and Pomegranate Lamb Chops. Those living outside the Northwest may find certain ingredients hard to find (e.g., Ling cod, sockeye and Dungeness crab), but Orchid's fondness for pairing strong natural flavorings is within the reach of most dedicated home cooks. Photos. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"In the sea of restaurant cookbooks, Christina's is an island from an island. From the story of her restaurant's creation to her reflections on oysters, her writing is so personal and engaging it's like sharing dinner conversation with a cherished friend

Nice recipes but very good reading as well.

I was prepared to love this cookbook after reading the other reviews and knowing something of Christina's history. However, I am not sure how tested the recipes are. For instance, the Lamb Shanks, Flageolet and Root Vegetables (the cover). In the directions, it says to remove the shanks from the oven after 1 and 1/2 hours and add the beans. The next direction is to remove 1/2 hour BEFORE it's done to add the root vegetables. Now I'm something of a seasoned cook so I don't have any trouble determining when my beans are nearly done but a novice might get confused so it would be nice to at least estimate the length of time the beans should cook. For me the recipes are lovely and I am able to convert or adapt as needed in cooking for one or two people. I recommend the book to anyone that loves to cook.

As customers who have already enjoyed Christina's restaurant--which, as expats visiting from France, my family and I stumbled into 20 years ago--we may be biased. But this is more than a compendium of the wonderful cuisine we have enjoyed there, more than the sum of welcome and ambiance (and WHAT a view from the deck overlooking the waters of Eastsound!). Christina knows how to write as well as to cook. The little essays about discovering food as she grew up in the Pacific Northwest bring the recipes to life. They also provide a capsule history of a generation: from the wheat fields of eastern Washington to the burgeoning restaurants of Portland, Oregon, to the lovely little island north of Seattle (Orcas) that is home to the gem she created as a single mom a couple of decades ago. Read the book. Go to the restaurant. Live some history!

Christina opened her restaurant on beautiful Orcas Island over 25 years ago and it's still a restaurant we recommend to visitors as a must. Before it was fashionable she began her restaurant committed to fresh local ingredients and seasonal recipes. We love her cookbook because it's designed that way with pages dedicated to tomatoes, apples or oysters and we love her stories about growing up in the Northwest and how that shaped her vision of food. The best thing is the percentage of recipes we'd make again - always our judge of a great cookbook. We love her crab fondue, her steamed clams with thyme and lemon vodka, her picnic chicken liver terrine, roasted vegetable salad with tomato caper vinaigrette, hot and sour fish soup... and there's lots more. Makes your mouth water doesn't it!!!!!!

My wife and I enjoyed a night full of incredible food and music at Christina's on the evening of our wedding. The reception was attended by friends who took planes, trains, and ferries from as far away as Boston, Cincinnati, Chicago, and Ann Arbor... everyone fell in love with Christina's food, Bruce's smile, and Christopher's Hot Monks. A perfect night to a perfect wedding day. Christina's cookbook is a wonderful reminder of the unique flavors and fresh tastes that has always distinguished her restaurant as simply the best!

We purchased this book during a visit to the most beautiful of the San Juan Islands off the coast of Washington State, Orcas Island. The food reminds me so much about what I love about Orcas Island. Fresh, natural, organic foods prepared simply to create an elegant evening for any home. You will love this book. Every recipe is a supreme delight!

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