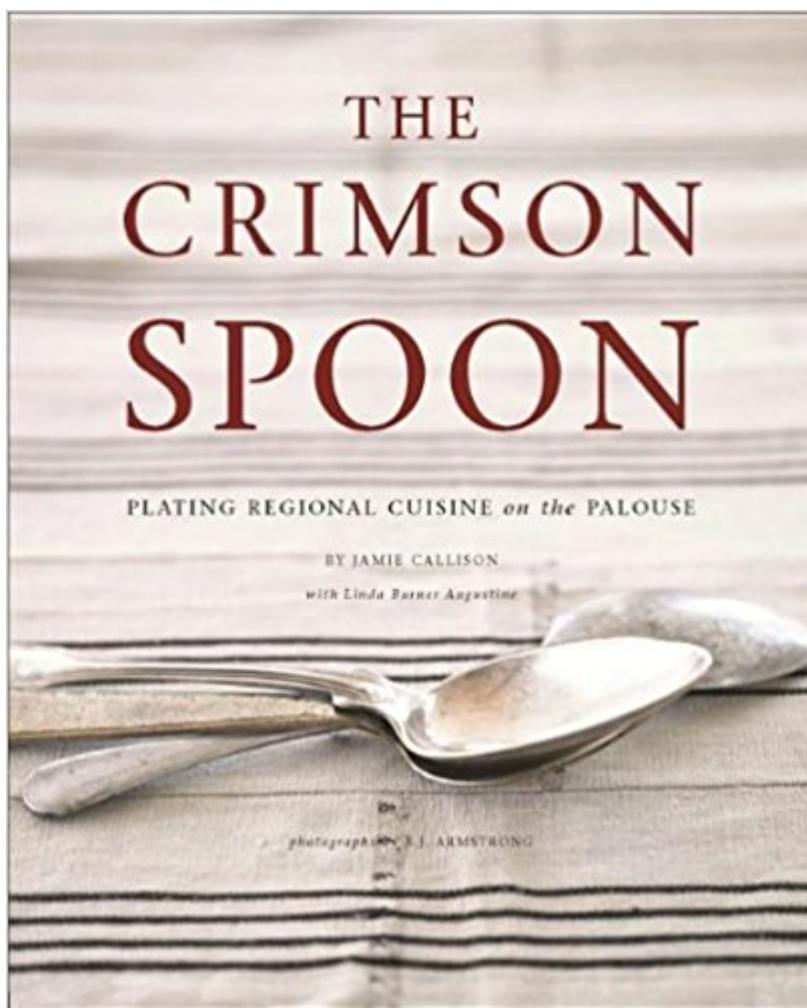


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The Crimson Spoon: Plating Regional Cuisine On The Palouse



Synopsis

"Start with quality ingredients, apply simple cooking techniques, and magic happens." Celebrating Pacific Northwest ingredients and produce like Washington State University's Wagyu beef, garbanzo beans and lentils, soft durum wheat flour, salmon and scallops, and world-famous Cougar Gold cheese, this lavishly illustrated cookbook by Executive Chef Jamie Callison features 105 recipes to create mouth-watering cuisine-- from comfort food like Cougar Gold Mac & Cheese to elegant fare such as Pear and Mascarpone Ravioli.

Book Information

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Customer Reviews

"Start with quality ingredients, apply simple cooking techniques, and magic happens." From Jamie Callison's perspective, the Palouse region of the Pacific Northwest is a chef's playground. It's rare that chefs have, within walking distance of their kitchens, a cattle herd, a world-class creamery, local honey, an organic farm, bountiful fruit orchards, and local legumes and grains. The area's "edible backyard" has inspired this collection of Chef Callison's recipes. "The Crimson Spoon" features more than 100 of Chef Callison's recipes--from comfort food like Cougar Gold Mac & Cheese and Thanksgiving classics to elegant, company-worthy Pear and Mascarpone Ravioli and Rainier Cherry Clafoutis. Many celebrate local ingredients like WSU Wagyu beef, garbanzo beans and lentils, soft durum wheat flour, world-famous Cougar Gold cheese, organic vegetables, orchard fruit, and honey. Others highlight coastal treasures such as salmon and scallops. Callison believes delicious food, beautifully presented, allows us to pause with family and friends to rediscover a sense of togetherness. Lush color photographs showcase his dishes, and articles tucked throughout

the pages highlight the region's resources and Chef Callison's life story and cooking philosophy. He combines his passion for food with his gift for teaching to inspire students in the Washington State University School of Hospitality Business Management. Now he shares his creations with all who love good food.

Jamie R. Callison, CEC, AAC, is Executive Chef/culinary Instructor at Washington State University School of Hospitality Business Management and has won multiple culinary awards and recognitions, including creating the nation's first known Charter ESL Apprenticeship Program for Spanish-speaking students (2004-2005). Additionally, he was a medalist the World Culinary Olympics (1988); was voted Chef of the Year by the Washington State Chef's Association (1999); and received the Presidential Medallion from the American Culinary Federation (2002). Callison completed the ACF Culinary Apprenticeship Program in 1990. He became a certified executive chef in 1995 and was inducted into the American Academy of Chefs in 2003. Linda Burner Augustine is a Seattle-based freelance food consultant and teacher specializing in recipe development and writing. She is a Washington State University graduate and studied at Ecole de Cuisine La Varenne in Paris, France, on a scholarship from Julia Child. She has developed recipes for food companies and restaurants, written for numerous food publications, owned and operated a catering business, taught at many Seattle-area cooking schools, and appeared on television featuring her recipes. She writes the blog AYearAtTheTable.com featuring main dish dinner recipes.

This cookbook is a must-have! Have not tried a recipe that I did not like. The photos are beautiful! Everyone should have this cookbook, as well as a large tin of Cougar Gold Cheese! :)

Love this book. Beautiful pictures wonderful recipes great addition to any cooks library. Highly recommend this book to anyone who is looking for a challenge in the kitchen. Very well written I'll be it. The stories in the book are just as interesting as the recipes.

Amazing recipes; especially the pot roast, coffee rub, and mad chicken which are in regular rotation at my house now. Some of the recipes look a little intimidating at first, a little fancy, but once you give them a try it comes together. Aesthetics of the actual book are really beautiful too, photos, construction, etc. I'll also give bonus points for the use of local ingredients including lots of Cougar Gold cheese.

she said 4/5. The book is beautiful and the recipes honor the region and Washington State University. Being a Cougar Alum and a foodie, I loved this book. It doesn't get a full five stars only because the recipes aren't exactly easy, everyday recipes. They take a little more work to make, but they are very delicious.

Jamie Callison is a wonderful chef and teacher. This book uses ingredients of the northwest in wonderful, straightforward ways. The photography is beautiful and the writing is poetic for a cookbook.

Great recipes. And the ingredients are fresh and available! Cougar Gold potato apps are a big hit with friends.

This is a beautiful book and has some really great recipes. Chef Callison is a very good teacher and I was happy to have this collection of recipes.

This was a present for a friend and it though it was on backorder, it was sent as soon as it came in stock. It was a beautiful book!

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