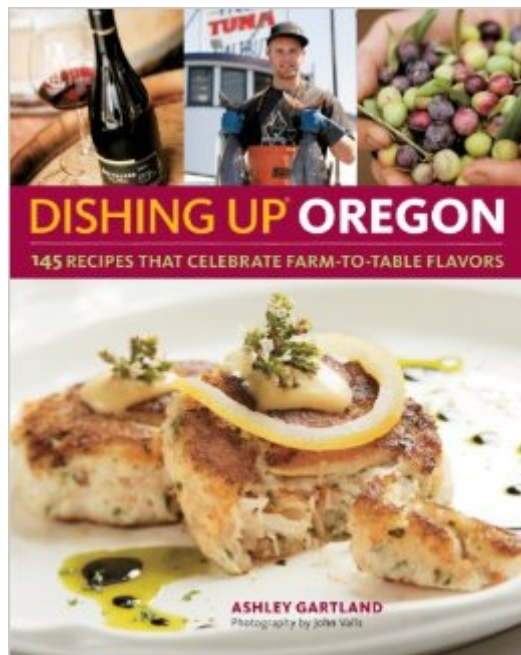


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# Dishing Up® Oregon: 145 Recipes That Celebrate Farm-to-Table Flavors



## Synopsis

Explore Oregon's varied and exciting food traditions. With delectable dishes that range from Hazelnut-Crusted Salmon with Balsamic Vinaigrette to Blackberry Bread Pudding and Flank Steak with Sorrel Salsa Verde to Rustic Pear Galette, Ashley Gartland covers the entire range of Oregonian cuisine. Profiles of local food producers are paired with stunning photography of Oregon's farms, inns, and vineyards, bringing the state's vibrant food and drink scene to life. Pass the locally sourced cranberry chutney!

## Book Information

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Average Customer Review: 4.9 out of 5 stars See all reviews (7 customer reviews)

Best Sellers Rank: #130,229 in Books (See Top 100 in Books) #16 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #51 in Books > Travel > Food, Lodging & Transportation > Dining #268 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

## Customer Reviews

This book is a must have for any food lover. All the recipes are contributed from local chefs, and if you live in one of Oregon's bigger cities you've likely visited a few of the restaurants. Besides the recipes themselves, which are mouth-watering (Seared Asparagus w/ Hard-Boiled Eggs, Crispy Morels, and Mustard Creme Fraiche? Oh yes.) the book profiles some of the best restaurants, farms, and dairies in the state, giving you a big picture of eating in Oregon - where the food is grown and the thought and creativity that goes into getting it to you as the meal you enjoy. If you live in Oregon, this book will make you proud to live here, and if you don't, well, you can make one of these dishes and thank an Oregon chef. I had to subtract one star for formatting on the Kindle version. I bought the Kindle version and loved the writing, loved the recipes, then saw the paperback in the store and was impressed with the layout - amazing pictures and colors on each

page. I know the formatting wouldn't come over the the ebook, but I'm disappointed they didn't include more pictures. Oregon's a beautiful state, and pictures of the food is usually what gets me motivated to try a new dish. Overall, my complaint is minor and I'd still recommend this book (hardcopy or Kindle) to anyone who appreciates a good meal.

I ordered this cookbook because a friend made the Rustic Pear Galette and it was delicious. Keep on going...the chefs in Oregon seem to have excellent taste buds and share their recipes! The recipes are simple enough to easily tackle and you'll find this to be one of your favorite recipe books.

I live in Eugene, Oregon and love this book! Excellent price/value. Many quality photos, excellent recipes and a focus on local ingredients. I highly recommend this book for any northwest chef/cook or lover of great NW restaurants.

My best friend lives in Oregon and they loved the cookbook. They are passing it around to their friends also!

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