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# Signature Tastes Of Spokane: Favorite Recipes Of Our Local Restaurants



## Synopsis

Have you ever enjoyed a delicious dish at your favorite local Spokane restaurant and wished you could ask the chef to share the recipe? With this book, you can have that cake from your favorite restaurant, and the recipe, too! The unique format of Signature Tastes of Spokane is designed to be used both as a guidebook and a cookbook--an interactive culinary postcard of the city of Spokane. For Signature Tastes of Spokane we sampled hundreds of dishes and selected the most iconic local restaurants and their signature dishes to bring you a cookbook with over 100 recipes from local chefs, bakers, farmers, wineries, and even a few local "celebrities." From the eclectic Garland District to the vibrant South Perry Street District and from the farm vistas of Greenbluff to the posh tables Downtown, these are the restaurants, recipes, and photographs that define the city of Spokane.

## Book Information

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## Customer Reviews

Steven W. Siler is a firefighter-cum-chef serving both in the Deep South and the Pacific Northwest. He is the best-selling author of the Signature Tastes cookbook series. Steven has spent over 20 years in the restaurant industry from BOH to FOH to chef. In addition, he has served as an editor and contributing writer for several food publications. Nicole L. Manganaro is the bestselling author of two cookbooks, Signature Tastes of Spokane and Signature Tastes of New Jersey. Combining her love of food and cooking, travel, and photography, she captures the

culinary essence of these cities and states through recipes and photographs. She is a native of New Jersey and currently lives in New Orleans, Louisiana.

Ambrosia Bistro & Wine Bar 9211 East Montgomery Avenue  
Rack of Lamb with Pomegranate-Port Gastrique  
Â Good food, fine wine, and special friends  
what else is there? Ambrosia Bistro invites you to join us in celebration of the little things that make life truly worth living. Since 2006, Ambrosia Bistro has been the premier dining spot in the Spokane Valley, winning numerous accolades including the 2010 "Z Best of Spokane" • Best New American Restaurant Award, and the 2010 Wine Spectator Award of Excellence. Conveniently located in Argonne Village, Ambrosia Bistro is close to downtown Spokane, South Hill, and the Northside. Our ample parking, exciting food and drink selections, attentive staff, and comfortable décor make Ambrosia a great choice for any occasion.

2 (8-bone, 14-16 oz.) New Zealand lamb racks, trimmed and Frenched, cut into 4 bone sections.  
Â Rosemary Black-Pepper Crust: 4 Tbsp fresh rosemary leaves  
1 Tbsp whole black peppercorns  
3 whole garlic cloves  
Â olive oil  
Â Pomegranate-Port Gastrique: 750 ml bottle California ruby Port, (approximately 1 C.)  
1 3/4 C. granulated sugar  
Â C. corn starch slurry (mix equal parts corn starch and water until smooth)  
3 oz. pomegranate molasses (found in specialty food stores)  
Â canola oil  
Â Rosemary Black-Pepper Crust: 1. In a food processor equipped with a chopping blade, pulse together the rosemary, black peppercorns, and garlic until finely chopped. With the motor running, drizzle olive oil through the top in a small stream until ingredients just come together. (Do not add too much oil.) Liberally coat the lamb rack with the paste, avoiding the bones. Place in a shallow pan, loosely cover, and refrigerate for 24 hours.  
Â Pomegranate-Port Gastrique: 1. In a non-reactive stock pot, reduce port by half over medium heat. Add pomegranate molasses and sugar and bring to a boil, stirring occasionally until the sugar melts. Add the corn starch slurry and continue to cook until the gastrique is thick enough to coat the back of a spoon. Keep warm.  
Â Lamb: 1. Preheat oven to 350 F. 2. In an oven-safe pan, heat 2 Tbsp of canola oil over medium-high heat and sear the lamb racks, bone side down, until well browned, about 3-4 minutes. 3. Turn the racks over and place the pan in the oven to finish, approximately 10 minutes for medium rare. 4. Remove the pan from the oven, cover racks loosely with foil, and let rest 5-7 minutes. 5. Slice racks between the bones, divide among two plates, and drizzle with pomegranate-port gastrique. Serve with horseradish Yukon Gold mashed potatoes and grilled asparagus.  
Â "Come taste Ambrosia for yourself!"  
• Jeremiah Timmons, Executive Chef

I love the idea of this cookbook; "a little of this, a little of that", just like home cooking. Not only do you get recipes for your favorite dishes, from the local establishments, but you get the rich history of the city and people behind each creation. This cook book is a guide to the city and your appetite. Also, I love to cook and try new recipes; I have tried several already. I find the recipes easy to follow and a delight to eat. I am especially fond of the Smoke Alarm Media series and the books, Boise, Bellingham, Charlotte, and Spokane. Each of these have become my coffee table centerpieces'; creating great conversations with family and guests alike. There are still several recipes that I plan on making and I have a list from each book of places I plan to visit and try myself. Thanks for making such an engaging cookbook. I love the personal approach!

I frequently travel to Spokane and have been fortunate enough to eat at many of the featured eateries. This book shows the pride of every chef, manager and owner while showcasing their love of food, pleasing their customer and community. I'm a foodie from way back and I think Spokane is lucky to have someone recognize what a great little foodie destination they are. The recipes are easy to follow and I can't wait to try them almost as much as I can't wait to get back and visit some new places I just learned about or didn't get a chance to eat at before.

I heard about this book and went to ; I was delighted to find it and bought one for my daughter as well as myself. We found some of the recipes we had enjoyed while dining out. Wonderful service...books were delivered to each of our homes without a hassle.

I bought my copy of this book at The Flying Pig on E Sprague. I am a regular at their sandwich shop/cafe and loved that they had a recipe in the book! This book really provides a good variety of recipes and from different places (obviously, since a new restaurant is featured each page). It is a good purchase because you get new local recipes as well as reminders of new places to try and old places to return too. Thank goodness Spokane still has some pretty amazing places to eat!

I don't cook a lot, but I do eat out all the time! I love this cookbook! it has all the places I like to go here in Spokane. I just wish you had gotten more outside the city itself. But thank you for a great cookbook!

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