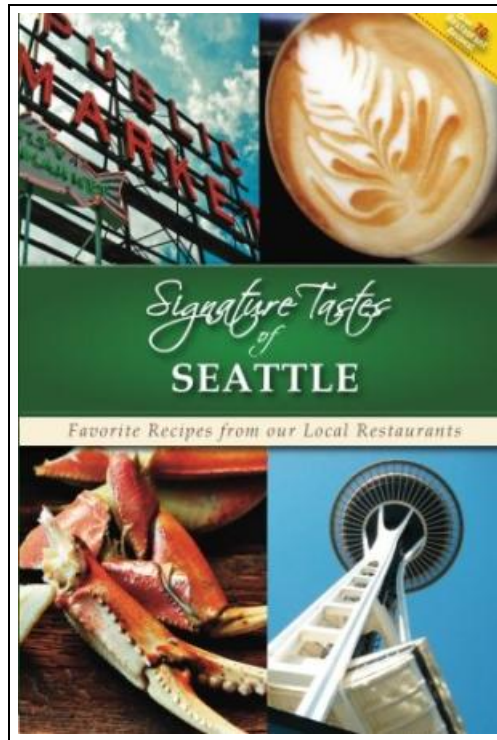


Signature Tastes of Seattle: Favorite Recipes from Our Local Restaurants



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Reviews

Absolutely one of the best pdf I actually have possibly read. Better then never, though i am quite late in start reading this one. I realized this book from my dad and i encouraged this ebook to discover.

(Ms. Beth Conroy V)

SIGNATURE TASTES OF SEATTLE: FAVORITE RECIPES FROM OUR LOCAL RESTAURANTS

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Ingredients 1 large egg yolks 1 tablespoon cider vinegar 1 tablespoon Dijon mustard 1 tablespoon finely chopped red bell peppers 1 tablespoon finely chopped onions 2 teaspoons chopped parsley 1 teaspoon Tabasco sauce 1/2 teaspoon paprika 1/2 teaspoon chopped fresh thyme 1/4 teaspoon kosher salt 1/4 teaspoon fresh ground black pepper 1/4 cup olive oil 1/4 cup sour cream 1 lb fresh Dungeness crabmeat, picked clean of shell and lightly squeezed if wet 4 cups fresh breadcrumbs 3 tablespoons chopped parsley 4 tablespoons approx. unsalted butter
Directions 1. In a small food processor, combine egg yolk, vinegar, mustard, bell pepper, onion, parsley, Tabasco, paprika, thyme, salt and pepper. 2. Pulse to mince the vegetables and combine the ingredients. 3. With motor running, slowly add oil through the feed tube until the mixture emulsifies and forms a thin mayonnaise. 4. Transfer mayonnaise mixture to a large bowl and stir in sour cream, then carefully fold in crabmeat. 5. Gently form...

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