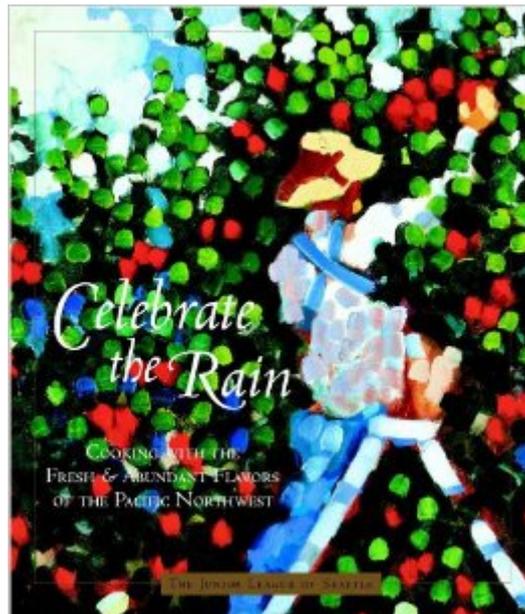


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# Celebrate The Rain: Cooking With The Fresh And Abundant Flavors Of The Pacific Northwest



## Synopsis

Celebrate the Rain is the highly anticipated follow-up to the award-winning Simply Classic. Enjoy the culinary riches of the Pacific Northwest through more than 175 recipes, such as Walla Walla Onion Soup, Mixed Greens with Yakima Nectarines, Pacific Northwest Cedar Planked Salmon, and Lemon Boutique Cookies. Tabasco Community Cookbook Award (Regional Winners): West (2004) ForeWord Magazine Cookbook Awards: Finalist - Cookbook Category (2004) USA Book News Award: Honorable Mention - Cookbook Category (2004) FRP Junior League Cookbook Award: Winner (2004)

## Book Information

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## Customer Reviews

Since this book just came out, I haven't had time to make but a few things from it. I eagerly awaited its release, wondering how it would compare to the JLS's other celebrated cookbook, Simply Classic. It is a pretty cookbook like the other, but rather than one artist/illustrator, it features paintings from numerous local area artists. The recipes are similar in style - enticing, not too many ingredients, not overdone, and "current" in terms of what you'd be interested in cooking or eating in a restaurant today. Based on what I've seen so far, this seems like its a winner just like Simply Classic (which if you don't have, I'd highly recommend). I'm dying to try the "Molten Chocolate Cake" in this book...its like those cakes in the restaurants that have the yummy runny chocolate centers.

What a fabulous cookbook! It is absolutely beautiful. The photographs make me want to try every recipe. The book has a great mix of interesting recipes and the instructions are easy to follow. I

have already tried six recipes and all have been delicious. Be sure to try the Sun-Dried Tomato Capered Chicken, Bing Cherry Chops, and Chocolate Lava Cakes.

This is the next best cookbook from the Junior League of Seattle. I have their first one, "Simply Classic" and it was a great cookbook. I waited for them to come out with another one and WOW! If you loved Simply Classic you will not be disappointed. This cookbook has excellent recipes that are gourmet in taste but are easy to prepare with everyday common ingredients. I hope their next cookbook they don't wait so long to publish!

I love this cookbook! Originally from the PNW, I now live in Europe, and I was attracted to this cookbook because of the promise of flavors and artwork from "home". I haven't been disappointed. The recipes are easy to follow, the ingredients lists are complete, and my dishes have turned out every time. Moreover, I'm especially impressed by the tips for cooking and suggestions for pairing of wines. I'm only a novice cook, and I have learned a lot about how to become a better cook in the year since I purchased this book. Many recipes require a lot of time to prepare -- counting buying fresh ingredients and actual food preparation. Since I don't always have a lot of time after getting home from work, I usually use this cookbook to prepare a nice meal on the weekend. Very appealing photographs which tempt me to make the dish accompany many recipes. Too bad every recipe doesn't have a photo. All-in-all, I love this cookbook -- for the yummy food, the things I'm learning about cooking, and the reminder of home.

Purchased because of the attractive cover, however recipes appeared more difficult and pretentious than a casually sophisticated retired person would fix. More appropriate for the Microsoft influenced set in Seattle or the 30-45 yr. olds who have extra money/energy and desire to "put on the dog". Superficial. Would make nice display book. I'll read it again and see if I want to update my review.

I LOVE this cookbook. I have made over a dozen recipes from it and all of them have been exceptional. The chicken recipes are creative, delicious and crowd pleasers. I have made several recipes over and over again. I have a kitchen full of cookbooks and this is the one I grab first.

Easy and tasty recipes. Clear instruction, ingredient list has plenty of space to add or sub ingredients. With all cook books, not all recipes are usable due to regional ingredients, so get creative and have fun with great value. I bought the used condition, it was in excellent un-used

condition, no marks.

I purchased this cookbook after seeing it at a friend's house in the Seattle area. As a somewhat-novice cook, I found numerous recipes that I could handle. I've attempted at least a half-dozen dishes in this book and have been very pleased with the results every time. This book offers some great ideas for meals you can make for entertaining -- and offers some great flavor from a different part of the country from where I live. It's a great book that I keep coming back to.

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