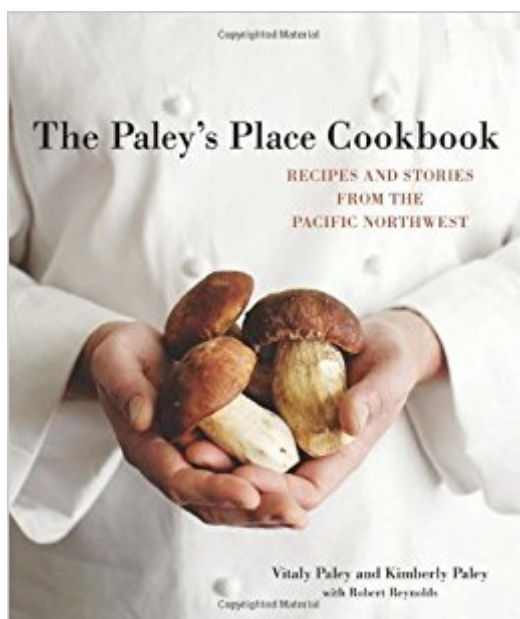


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The Paley's Place Cookbook: Recipes And Stories From The Pacific Northwest



Synopsis

Nestled in a converted Victorian in Portland's trendy Northwest District, Paley's Place Bistro and Bar has been serving Vitaly Paley's creative, beautifully executed cooking for over a decade. Co-owner Kimberly Paley's joyous hospitality has helped make their restaurant into a West Coast destination. Both Paleys' unquenchable ardor for local, luscious, sustainably produced food and drink means the Paley's Place dining experience just keeps getting better. With characteristic generosity, Vitaly and Kimberly bring their elegant, soulful fare home in *The Paley's Place Cookbook*. Chapters on appetizers; soups, salads, and sandwiches; pastas and grains; fish and shellfish; meat, game, and fowl; vegetable side dishes; and desserts are complemented by extras, including a primer on putting together a knockout Oregon cheese course and a bevy of recipes for hand-crafted and seasonal cocktails. Wine pairings point the reader to well-matched styles and makers from the Pacific Northwest and France. Teaching the reader to create blissfully perfect dishes from the ground up, whether simple (Grilled Figs Wrapped in Prosciutto; Tomato-Bread Soup) or showy (Duck Wellington with Mole Sauce; Vegetable-Stuffed Morels with Green Garlic Confit and Parmesan Cream), the authors emphasize the building blocks of wonderful food: great ingredients and great technique. Throughout the book, the Paleys introduce us to some of the many skilled food producers who make the Pacific Northwest a culinary treasure trove, and also take us inside the chef's thought process as he creates and refines his recipes. Evocative photographs of finished dishes, gorgeous local foodstuffs, and the people who produce the food that gives so much pleasure round out this personal, passionate, enlightening, and utterly delicious cookbook.

Book Information

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Customer Reviews

This scrumptious collection of recipes and stories from the owners of Paley's Place Bistro and Bar in Portland, Ore., offers an intriguing mélange of Eastern European Jewish, Mediterranean, mainstream American and Pacific Northwest culinary influences, from Truffled Crab Melt to Duck Wellington with Mole Sauce, designed to match a Syrah's flavors of cinnamon, clover, black pepper, cayenne, butter, chocolate, tobacco and fungus. Some recipes are almost outrageously simple, like George's Gathered Greens: mixed greens, lemon, olive oil, salt and pepper. But most are complex, and many, like Chicken Roulade, in which chicken legs are ground with herbs and wrapped with breasts in caulfat—the lacy lining of a pig's abdominal cavity that keeps the chicken beautifully moist, then melts away in the cooking—require elaborate preparation, which, fortunately, the authors illustrate with excellently detailed photos. The Paleys often highlight their suppliers, such as Gene Thiel, a potato farmer in his 70s, who speaks of the pleasing esters present in potatoes, explaining how they affect both taste and smell and likes to breakfast on a pan-sized steamed potato pancake with herbed scrambled eggs and vinegared bread. Recipes for pantry items such as ketchup, maraschino cherries and persillade (a mix of chopped garlic and parsley) are included, as well as imaginative suggestions for wines to complement the dishes. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"This is a cookbook that will be used until it's in tatters." — Shelf Awareness "With the release of The Paley's Place Cookbook, we can fall in love all over again with the Pacific Northwest." — Portland Oregonian "This scrumptious collection of recipes and stories from the owners of Paley's Place Bistro & Bar offers an intriguing mélange of Eastern European Jewish, Mediterranean, mainstream American, and Pacific Northwest culinary influences." — Publishers Weekly "Whenever people ask me where they should eat in Portland, the first place I recommend is Paley's. Vitaly's food is creative, spot-on, and always delicious. The Paley's Place Cookbook is the perfect complement to a great restaurant: a great book that both professional chefs and home cooks will enjoy for many years." — Ethan Stowell, chef/owner of Union Restaurant, Seattle "Vitaly and Kimberly Paley's good nature and good cooking fill this book with gastronomic joy abounding." — Fergus Henderson, author of The Whole Beast "The Paley's Place Cookbook is much more than a collection of wonderful recipes and wine pairings. It expresses the inventive and curious spirit of Vitaly and Kimberly Paley, whose enthusiasm for fresh seasonal ingredients and willingness to

follow their instincts and palates is infectious. It makes you want to cook, eat, and drink with gusto!"

— Daniel Johnnes, Wine Director for Daniel Boulud's Dinex Group

Beautiful book! Paley's Place is my favorite Portland Restaurant - and this has awesome recipes. And I was super impressed by the seller - thoughtfully wrapped with a nice note - felt like I was getting a gift!

Paley's Place Cookbook is a delight to the eye, and the recipes are a delight to the palate. I have shelves of cookbooks at home, so I am jaded, I must admit. I bought this book because I had had a fabulous meal at Paley's Place restaurant in Portland, Oregon, and was curious about what was underneath it all. I didn't expect to find recipes that I could actually follow successfully! And for the cook just starting out, the book draws you in with its information about the region, the products, and, therefore, the life in the Northwest. This is a great book to give as a gift, to learn from as a cook, and to take pleasure in as a reader.

The Paleys wrote a wonderful, tasty cookbook filled with "technically accessible" recipes that are feasible to be materialized in the kitchen even in the unexperienced hands of a diligent novice, which I am not. This is not to say, however, that I am ready to brave the Wellington Duck yet despite the pleading for the dish from my 8 year old son. I especially enjoy trying "Russian" dishes that Mr. Paley, who spent his childhood and adolescent years in Russia, presents with his own creative twists. "Olivier" is a Russian classic, and no holiday table is complete without it... Mr. Paley adds green string beans to the old fashioned classic and it gives a new kick of flavor! Kisel, a delicious winter berry drink, is a must for anyone who, like me, avoids carbonated soft drinks. Mushroom lovers will find mouthwatering options for their favorite fungi. The award winning haute cuisine chef, Mr. Paley, started his grown up life as a classical pianist- a metier that requires, among other skills, a precise touch, perfect sense of time and, of course, good taste. I find Mr. Paley's recipes benefiting from his Julliard sophistication:) All the dishes that I have tried so far come out nicely, as long as I follow the recipe precisely! The book is written in a very active, upbeat voice, with just right amount of personal anecdotes and informative tips. Actually, I could use even more tips as far as my everyday cookings goes. For instance, I did not know that regular table salt kills the flavor of foods due to the additives. So, go ahead and use Kosher salt instead. The illustrations are tempting and appetizing, and the recipes are easy to follow. Highly recommend this book. I hope one day to eat at the Paley's place restaurant in Oregon.

Looking forward to playing with the recipes.

Excellent food. Actually, went to the restaurant and loved everything about it. Food was superb, service was outstanding and a perfect way to learn the cookbook.

Great cookbook that you actually want to read. Almost all of the recipes sound good and not too complicated. A great way to celebrate the bounty of the PNW.

Awesome !!! N

This book covers all the corners. . It is used as a reference often, and it explains every method of cooking in great detail and success. Renee Evers

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