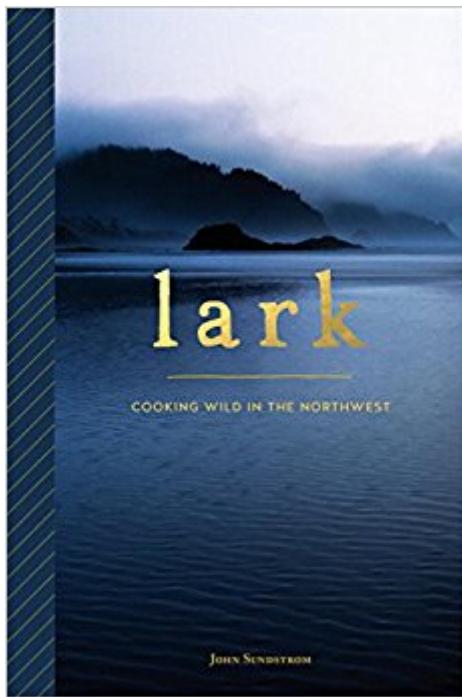


The book was found

# Lark: Cooking Wild In The Northwest



## Synopsis

A James Beard Award-winning chef tells the story of Seattle's popular restaurant, Lark, and shares his recipes for the local seasonal cuisine that has made it a Northwest destination for over ten years. Now available in paperback, Lark is John Sundstrom's culinary homage to the Pacific Northwest, inspiration for his rustic yet elegant cuisine. In this new edition Sundstrom adds a chapter of his restaurant's favorite everyday kitchen staples, including recipes for cordials and syrups, house-made pasta, mayonnaise, dressings, breads, and smoked and pickled foods. Lark celebrates the distinctly moody and majestic Northwest and its bounty of ingredients with more than 100 recipes and stunning full-color photographs.

## Book Information

Paperback: 304 pages

Publisher: Sasquatch Books; Reprint edition (August 23, 2016)

Language: English

ISBN-10: 1632170701

ISBN-13: 978-1632170705

Product Dimensions: 7.1 x 1 x 10.5 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #89,721 in Books (See Top 100 in Books) #12 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #162 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows #615 in Books > Cookbooks, Food & Wine > Cooking

Education & Reference

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Lark: Cooking Wild in the Northwest Pacific Northwest Foraging: 120 Wild and Flavorful Edibles from Alaska Blueberries to Wild Hazelnuts (Regional Foraging Series) Northwest Style: Interior Design and Architecture in the Pacific Northwest Karen Brown's Pacific Northwest 2010 (Karen Brown's Pacific Northwest: Exceptional Places to Stay & Itineraries) Northwest Passage: Twenty-Five Years of the Burlington Northern in the Pacific Northwest Lark- Cooking Against the Grain Edible Wild Plants: Wild Foods From Dirt To Plate (The Wild Food Adventure Series, Book 1) Preparing Fish & Wild Game: The Complete Photo Guide to Cleaning and Cooking

Your Wild Harvest Native Indian Wild Game, Fish, and Wild Foods Cookbook: New Revised and Expanded Edition (Cooking) Wild Seasons: Gathering and Cooking Wild Plants of the Great Plains Ivar's Seafood Cookbook: The O-fish-al Guide to Cooking the Northwest Catch Wildwood: Cooking from the Source in the Pacific Northwest The Pacific Northwest (Williams-Sonoma New American Cooking) Northwest Essentials: Cooking with Ingredients That Define a Region's Cuisine Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Handbuilt Ceramics: Pinching \* Coiling \* Extruding \* Molding \* Slip Casting \* Slab Work( A Lark Ceramics Book) Kids' Crafts: Polymer Clay: 30 Terrific Projects to Roll, Mold & Squish (Lark Kids' Crafts) Polymer Clay: 30 Terrific Projects to Roll, Mold & Squish (Lark Kids' Crafts)

[Dmca](#)