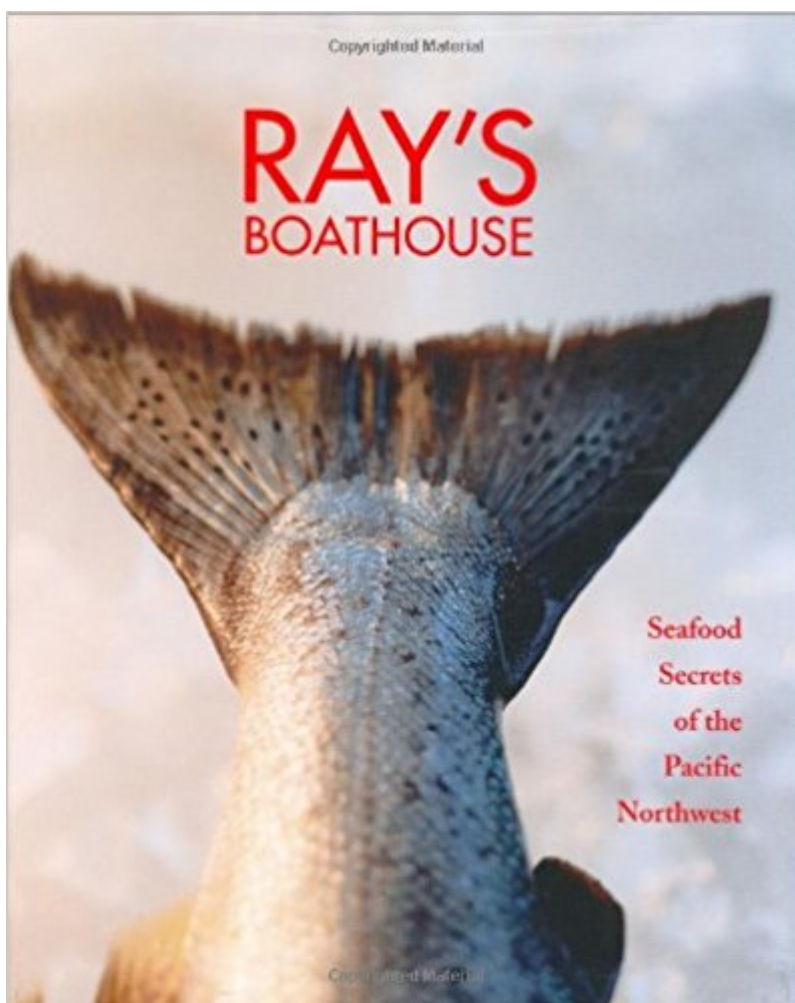


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Ray's Boathouse: Seafood Secrets Of The Pacific Northwest



Synopsis

It's a local legend sitting just feet above the waters of Puget Sound on Seattle's Shilshole Bay. The view is outstanding, the Café bustling and audacious, and the restaurant elegant with a down home attitude. Simply put, it's one of the best cold-water seafood restaurants in the world, and the locals call it Ray's. Ray's Boathouse: Seafood Secrets from the Pacific Northwest includes everything from appetizers featured in Ray's Café, like the Seafood Margarita, to tips for buying and cooking perfect salmon. With an introduction by international food writer Ken Gouldthorpe, it contains over 100 recipes for preparing and serving Ray's best cuisine at home, all triple-tested by Executive Chef Charles Ramseyer and the Ray's staff. A visual knockout with stunning food photography by Angie Norwood Browne, this highly anticipated cookbook offers an inspiring collection of recipes for cooks who love seafood.

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Customer Reviews

DANYEL SMITH is a former editor at large for "Time Inc," and the former editor in chief of "Vibe," She has also written for the "Village Voice," "Rolling Stone," "Spin," the "San Francisco Bay Guardian," and the "New York Times," Smith is on the part-time faculty at the New School University and wrote the introduction for the "New York Times" bestseller Tupac Shakur. She lives in Brooklyn but was born and raised in California. Visit her at www.danyelsmith.com. "From the Hardcover edition."

This is a great cookbook for seafood lovers. Ray's Boathouse is one of my favorite restaurants. I could not have been more excited to learn they had a cookbook out. The book features tempting recipe after tempting recipe. The photography is stunning and serves its mouth-watering intentions. The recipes are easy to follow and the cookbook provides instructions for every accoutrement unlike a "competitor" that features a lot of store bought items as ingredients. The cookbook also features a glossary for those rare and less common ingredients such as Sambal Oelek and Pea Vines, both of which I have now discovered through Ray's Boathouse Seafood Secrets of the Pacific Northwest, and both of which are now favorite consumables of mine. I wouldn't know where to begin listing all my favorite recipes, but some real standouts include: * The Crab Cakes. My search for the quintessential crab cake recipe is now over. * The smoked anything. 'Nuff said. * The Cioppinno. My mom never liked mussels until she had them in this dish. * The Calamari. The texture comes out just perfect. * The Salmon with the Blackberry-wine reduction over pea vines. This is *the* salmon-for-entertaining recipe. Anyone who enjoys seafood in the Pacific Northwestern style can't go wrong adding this cookbook to his or her library. Those who haven't discovered Pacific Northwestern Seafood cooking methods will find this book a great introduction to the topic.

Ray's Boathouse is one of my favorite restaurants. This cookbook allows me to make some of their wonderful food at home. Even without the view, the food tastes fabulous. I have used several of their recipes for our Gourmet Group -- the salmon with cherry sauce, whole salmon, clam chowder, salad with candied walnuts are all favorites. Fancy enough for company but not that hard to make. And then comes dessert -- I think the lemon mousse and lemon mousse torte are perfect ways to finish off a fantastic seafood feast. Thank you for sharing your secrets.

This is a rare find---a local cookbook which is first class, in both its layout and recipe accumen. The photography here is breathtaking, as it would appear the views are from this Puget Sound restaurant. There is early in this book a two-page sunset which is simply breathtaking. This is followed by nice history of the restaurant, which now includes as one of the owners Jack Sikma of Sonics fame. Trying to find good Pacific Northwest recipes, this one certainly provides that in abundance. Especially seafood with its Ray's Cafe Seafood Margarita; Shrimp-Stuffed Artichokes with Herbed Cream Cheese; Dungeness Crab & Rock Shrimp Cakes with Ancho Chile Mayo; Grilled Copper River King Salmon with Pinot Noir Sauce; Ray's Cafe Salmon Burger with Basil Mayo and Wasabi Slaw; Parmesan Crusted Halibut with Roasted Tomato and Artichoke Ragout; Yakima Peach & Blackberry Crisp with Caramel Sauce; Well thoughtout and balanced work with

striking photos and accompanying prose to excite one to try these Seattle favorites. Meant to please and it delivers.

Wonderful cookbook. Makes a great gift especially for someone living in the W/ NW of the United States.

Purchased Ray's Boathouse because my friend had served several wonderful dishes using recipes from this cookbook. She also purchased the book for her daughters because she thought the book was wonderful. Not one of those cookbooks that you find only one or two recipes that you like. Looking forward to our dinner party using three additional recipes that we found and enjoyed.

This book is a wonderful addition to my cookbook collection! The condition of the book was as promised. I'm very happy. Happy ordering everybody!

some good recipes. Most I would not be able to make but I love cookbooks of any kind and enjoyed this one.

Ray's Boathouse is a legendary restaurant at Seattle's Shilshole Bay. With an enviable panoramic view of the Olympic Mountains and Puget Sound, this has become a comforting location to enjoy a meal, watch boats sail by and enjoy entertaining conversations with friends and family. My mother loves Coconut Prawns and I think that is why she purchased this cookbook. She has been so kind as to lend it to me for a few weeks. If you love seafood you will find recipes for everything from Black Pepper Dungeness Crab to Ray's Crab and Corn Chowder. You may enjoy trying recipes for the Parmesan-Crusted Halibut or the Pan Roasted Copper River Sockeye Salmon on a bed of sweet corn and fiddlehead ferns. Tempting Recipes: Spiced Peach-Currant Chutney Shrimp Spring Rolls Roasted Garlic Cheesecake Boathouse Salad with Raspberry Vinaigrette Dungeness Crab Cakes with Orange Tarragon Butter Sauce Chardonnay Prawn Butter Scharffen Berger Chocolate Indulgence - Chocolate Ganache with Chambord Sabayon Deep-Dish Apple Pie Lemon Mousse Double Chocolate Walnut Brownies The pictures in this cookbook make you want to run down to Pike Place Market to pick up fresh fish and other supplies. You might also want to visit Larry's Market to find a few of the produce items. Well, actually, if you are in Seattle, why not just visit this restaurant. We love Rays and I'm happy my mother bought this cookbook. She might not be seeing it for a few more months although she might be seeing me because I found a \$10 off

coupon for a lunch or dinner at Ray's Boathouse. While many of the recipes look very gourmet in the pictures, they are not difficult to make and your only real concern will be where to find the freshest seafood possible in your local area. also has a gourmet food section so you can look for Scharffen Berger bittersweet chocolate for the chocolate indulgence recipe. You need at least three 9.7-ounce bars and the recipe serves 12.~The Rebecca Review

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