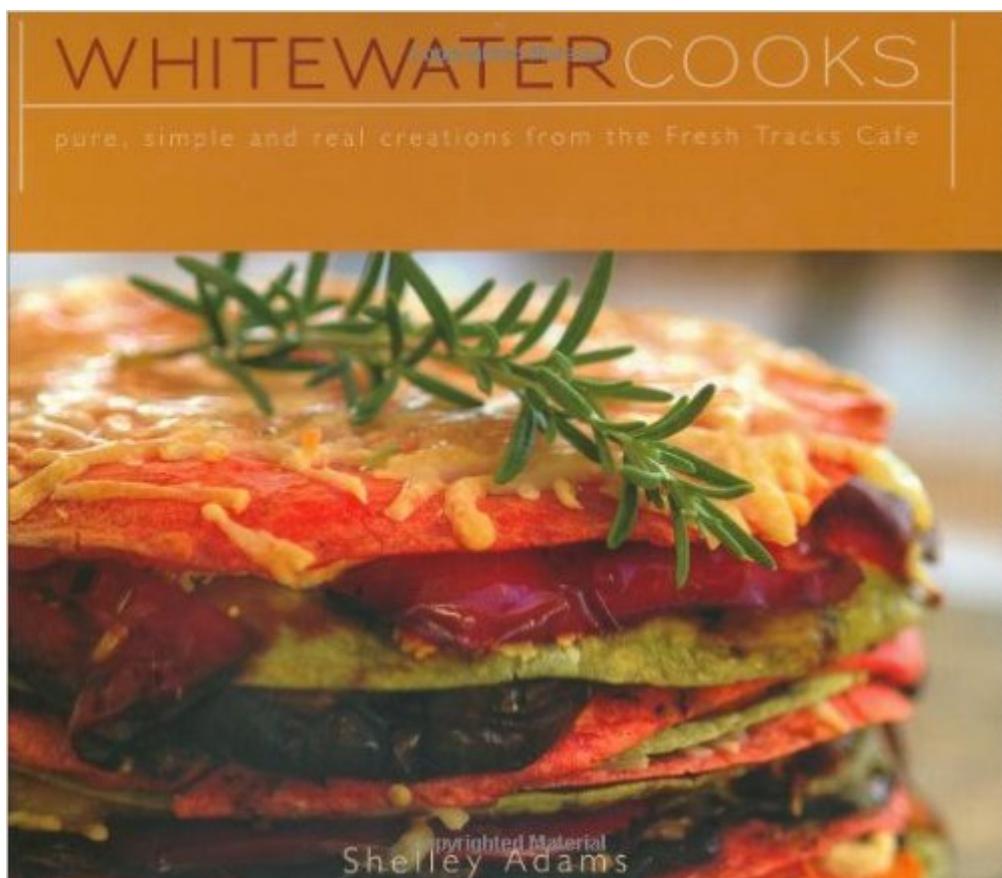


The book was found

Whitewater Cooks



Synopsis

Great recipes from a celebrated resort. Whitewater Resort in the Canadian Rockies is renowned for its spectacular scenery, deep snow and Fresh Tracks CafÃ©. Despite constant pleading from customers, recipes for dishes made famous there were as unattainable as snowflakes in July. Even the cafÃ© staff was sworn to secrecy. Now, Whitewater Cooks opens the kitchen doors. With this eagerly anticipated book, home cooks can re-create chef Shelley Adams' signature dishes. Readers will enjoy over 70 recipes from the cafÃ©'s selection of top sellers -- from warming soups to desserts -- indulging in such culinary favorites as: Whiskey-smoked salmon chowder Ymir curry bowl Whitewater veggie burger Runaway train wrap Peppercorn, brandy and gorgonzola sauce Crackle top snowy mountain cookies Whitewater brownies. Whitewater Resort is internationally recognized for its alpine scenery and the fine quality of its food. Now home cooks everywhere can share its most celebrated dishes.

Book Information

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Customer Reviews

I love this cookbook. The pictures alone are wonderful, and the recipes themselves turn out both beautiful to look at and delicious to eat. I've made about ten of the recipes. So far, our favorites are the black bean vegetarian chili, the corn bread, and the white chocolate-hazelnut brownies. The only criticism I have is that the book is poorly edited. Some of the ingredients are not specific enough (for example, "1 tsp mint"; dried? extract? fresh chopped?) and the instructions are sometimes incomplete. Still, by guessing as best I could, the recipes turned out well. I hope that the next edition of this book is more complete and specific.

While visiting in Canada, a relative made the Whitewater Vegie Burgers for dinner. I have never tasted any like these before. The book is right when it says, once you eat these you will never go back to ordinary vegie burgers. I had a little trouble grinding up the almonds, but once I figured out how to use my food processor, they turned into powder in no time. The batter even looks like hamburger meat, but tastes nothing like it. We cook the entire batch on the BBQ then froze them for later. I made the Hamburger sauce that goes well with it. THat was so easy and so good! I took one to work to give a few friends a bite. They fell in love and had to have the recipe! It was so worth the purchase. And the beautiful colored pitcures are mouth watering, too!

Over the years I've had the pleasure of visiting the Whitewater Resort and the Fresh Tracks Cafe many times and neither I, nor anyone in my family has ever been disappointed in the food that we've had - we've always enjoyed it. So when I found out that they had a cookbook, I immediately bought it - and again, I have not been disappointed. It's full of great recipes (I've tried several and LOVE them all) that are fresh, easy and yummy. The recipes tend to be on the healthy side (which I like) but are not lacking in flavor in anyway - they are some of the most flavorful I've had. They are also very simple and most could be made quickly on a weeknight. This is a definite keeper for us!

I bought this book based on a single recipe recommendation...but now I am working my way through the recipes every weekend. So far, the recipes have been fantastic! I highly recommend the Smoked Salmon Chowder, and look for the Honey Curry Dressing recipe...try it over roasted beets & salad greens...I love that they suggest ways to use the sauces, not just in one recipe. Love the book!

I bought this book on a recent trip to Canada, mainly because I'd heard about the Glory Bowl and wanted to try it. It didn't disappoint, and the other recipes I've tried so far (especially the Whiskey Smoked Salmon Chowder) have also been delicious. The writing is fun and pictures are gorgeous - definitely make me want to visit Whitewater. I have to agree, though, with an earlier reviewer who noted that the book could have used stronger editing. Some ingredients need to be more specific - for example "8 potatoes" isn't very helpful without some indication of the size of the potatoes, or preferably total volume (e.g. 2 cups diced potatoes). There are also several obvious spelling and grammatical errors, including "stocks" of celery! I hope the later books are better edited, and that perhaps there will be a new version of this one with some of the errors and omissions addressed. In

the end, though, it's all about the food!

Admittedly I have not prepared any of the recipes from this cookbook. I just received it a week ago. They may very well be amazing. My review is based on my personal taste in recipes and that alone. Many of the recipes in this cookbook have a long list of ingredients. They look absolutely delicious and I would be happy to order them at a restaurant, but I won't be preparing them at home very often. A few recipes require ingredients that are a bit obscure, like galangal root, garam masala, pappadums. Overall this cookbook seems like one I might pull out a few times a year to make something unique, but not one I would use day in and day out. Cookbooks are difficult to review. Each cook has different preferences. The ones that I'm sharing are just mine. :) It's a beautiful book. And for the right person with the right taste in food it would be a fantastic gift.

Worth the price for the veggie burger recipe alone! I have made several recipes from the book and each one was a hit. The instructions are clear and most of the ingredients are easy to find.

A unique cookbook but not for fast or general appetites. Good food if you are willing to take the time to find the ingredients and cook. A great philosophy on food!

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