



Ethan Stowell's New Italian Kitchen: Bold Cooking from Seattle's Anchovies & Olives, How to Cook A Wolf, Staple & Fancy Mercantile, and Tavolàta

Ethan Stowell, Leslie Miller

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Welcome to *Ethan Stowell's New Italian Kitchen*--not so much a place as a philosophy. Here food isn't formal or fussy, just *focused*, with recipes that honor Italian tradition while celebrating the best ingredients the Pacific Northwest has to offer. We're talking about a generous bowl of steaming handmade pasta--served with two forks for you and a friend. Or perhaps an impeccably fresh crudo, crunchy cucumber and tangy radish accenting impossibly sweet spot prawns. Next up are the jewel tones of a beet salad with lush, homemade ricotta, or maybe a tangle of white beans and clams spiked with Goat Horn pepper--finished off with a whole roasted fish that begs to be sucked off the bones. Oh, some cheese, a gooseberry compote complementing your Robiola, or the bittersweet surprise of Campari sorbet.

This layered approach is a hallmark of Ethan's restaurants, and in his *New Italian Kitchen*, he offers home cooks a tantalizing roadmap for re-creating this style of eating. Prepare a feast simply by combining the lighter dishes found in "Nibbles and Bits"--from **Sardine Crudo with Celery Hearts, Pine Nuts, and Lemon** to **Crispy Young Favas with Green Garlic Mayonnaise**--or adding recipes with complex flavors for a more sophisticated meal. Try the luscious **Corn and Chanterelle Soup** from "The Measure of a Cook;" or the **Cavatelli with Cuttlefish, Spring Onion, and Lemon** from "Wheat's Highest Calling." Up the ante with a stunning **Duck Leg Farrotto with Pearl Onions and Bloomsdale Spinach** from "Starches to Grow On," or choose one of the "Beasties of the Land," like **Skillet-Roasted Rabbit with Pancetta-Basted Fingerlings**. Each combination will nudge you and your guests in new, unexpected, and unforgettable directions.

Every page of *Ethan Stowell's New Italian Kitchen* captures the enthusiasm, humor, and imagination that make cooking one of life's best and most satisfying adventures. It's got to be good--but it's also got to be fun.

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