



Signature Tastes
of
SPOKANE



FAVORITE RECIPES FROM OUR LOCAL KITCHENS
STEVEN W. SILER
Edited by Nicole L. Manganaro

RECIPES
&
RESTAURANTS

BLE MEAT







TWENTY-FIRST CENTURY COCKTAIL

Signature Tastes of SPOKANE

Bon Bon is a sweet and sassy classic cocktail joint located on the corner of Monroe Street and Garland Avenue, attached to the Garland Theater. The lovely staff has been studying vintage recipes from dusty old cocktail books unearthing cocktails that will knock your socks off! A refreshing libation to enjoy under the twinkling lights of the marquee would be the Twenty-first Century Cocktail.

*splash of absinthe
2 oz. tequila
3/4 oz. crème de cacao
3/4 oz. fresh squeezed
lemon juice*

1. Pour a splash of absinthe into a martini glass and swirl to coat the inside of the glass. Spill out the remainder of the absinthe so that it leaves only a small puddle in the bottom of the glass.
2. Combine tequila, crème de cacao, and lemon juice in a cocktail shaker filled with ice. Shake well and strain into the absinthe coated glass.

926 WEST GARLAND AVENUE
BON BON

*“The problem with the world is that everyone is a few drinks behind.”
Humphrey Bogart*





CARROT-CAKE CUPCAKES

Signature Tastes of SPOKANE

Celebrations Bakery is located in the quaint Garland District located in North Spokane where you'll find folks strolling along Garland Avenue, shopping at the Corner Cottage, eating at the historic Milk Bottle, or taking in a movie at the Garland Theater. Our cupcakery is known for its vast variety of delectable flavors like maple bacon, banana split, peanut butter cup, and our tempting red velvet with cream cheese frosting, as well as our Happy hour – where else can you get over fifteen different flavors of cupcakes for one dollar the entire hour?

Cupcakes:
2 eggs
1 1/8 C. white sugar
1/3 C. brown sugar,
packed
1/2 C. vegetable oil
1 tsp vanilla extract
1 3/4 C. shredded carrots
1/2 C. crushed pineapple,
drained well
1 1/2 C. all-purpose flour
1 1/4 tsp baking soda
1/2 tsp salt
2 tsp cinnamon
1/4 tsp ground ginger
3/4 tsp ground nutmeg
1 C. finely chopped
walnuts (optional)

Cream Cheese Frosting:
1 (8-oz.) package of
cream cheese, softened
1/2 C. unsalted butter,
softened
1 tsp vanilla extract
3 C. confectioners'
sugar

Cupcakes:

1. Preheat oven to 350°F.
2. Lightly grease a 12-cup muffin tin.
3. Using a mixer, beat together the eggs and sugars in a bowl.
4. Mix in the oil and vanilla.
5. Fold in the carrots and pineapple.
6. In a separate bowl, mix together the flour, baking soda, salt, cinnamon, ginger, and nutmeg.
7. Add flour mixture into the wet carrot mixture and stir until moist.
8. Fold in walnuts (optional).
9. Pour batter into muffin tins and bake cupcakes for 25 minutes or until a toothpick inserted into the center comes out clean. Cool completely on wire racks before frosting.

Cream Cheese Frosting:

1. Beat the cream cheese, butter, and vanilla extract together with a mixer set over high speed until light and fluffy.
2. Add the confectioners' sugar and beat at medium speed until frosting is smooth.
3. Spread or pipe the frosting onto the cooled cupcakes.

Note: The frosted cupcakes can be garnished with additional chopped walnuts or cinnamon sugar, if desired.

CELEBRATIONS BAKERY
713 WEST GARLAND AVENUE

"We absolutely love how many smiles a cupcake will bring and we look forward to really getting to know each and every customer."

Christina Levinson, Owner



BLUEBERRY MUFFIN FRENCH TOAST



Signature Tastes of SPOKANE

The idea for Chaps was first conceived when I was a little cowgirl in Montana, where I was nurtured and championed by my two loving grandparents. They remain very much alive today within the decor, the food, and hopefully, the warmth I remember so vividly. I designed, built, and furnished the café with materials, art, and objects from my family's homestead in order to evoke special meaning and memories. I am proud to serve you in the same aprons my grandmother wore while caring for her own family. I hope your time at Chaps brings as much pleasure to you as I am having in sharing it!

**Blueberry Muffin
French Toast:**
 2½ C. *unsalted butter*
 3 C. *sugar*
 5 *whole eggs*
 1 *tsp vanilla extract*
 6¼ C. *all-purpose flour*
 1 *Tbsp + 1 tsp baking powder*
 ½ *tsp salt*
 1½ C. *fresh blueberries*

Cream Cheese Frosting:
 3 (8-oz.) *packages of cream cheese, softened*
 1½ C. *confectioners' sugar*
 1 C. *fresh blueberries*
 ½ *tsp vanilla extract*
 ¼ *tsp salt*

1. Preheat oven to 350°F.
2. Using a stand mixer, cream the butter and sugar together on high speed until light and fluffy.
3. Add the eggs and vanilla and mix on medium speed until incorporated. Scrape down sides of the bowl.
4. Add the flour, baking powder, and salt and mix until well combined.
5. Add the blueberries and mix briefly on low speed.
6. Spread mixture into a greased 9x12-inch pan and bake for 1 hour, or until a toothpick inserted in the center comes out clean.
7. Meanwhile, make the cream cheese frosting by whipping all the ingredients together in a stand mixer set on high speed.
8. To serve, cut blueberry muffin French toast into squares and serve with whipped cream cheese frosting on top.

4235 SOUTH CHENEY SPOKANE ROAD
CHAPS

*"Dreams do come true!"
Celeste Shaw, Owner and Chef*



CITRUS-LACED HOT CHOCOLATE



Signature Tastes of SPOKANE

Chocolate Apothecary is a destination gourmet chocolate, gelato, and coffee shop. We dispense chocolate with knowledge and abandon! Come and enjoy our decadent selection. Drinking chocolates are our specialty and our staff is delighted to help you choose the correct tonic. Celebrate all the seasons of life with us!

Citrus Zest:
1 lemon, orange, or lime

Citrus-Zest Whipped Cream:
½ C. heavy cream
1 Tbsp confectioners' sugar
reserved fine citrus zest

Hot Chocolate:
4 C. whole milk
(may substitute soy)
reserved citrus zest strips
8 oz. premium semisweet chocolate

Citrus Zest:

1. Using a paring knife or zester tool, peel ¾ of the citrus fruit's zest into thin strips, being careful not to include the bitter white pith layer. Set aside.
2. Zest the remaining ¼ of the peel with the smallest holes on a box grater to create fine shreds. Reserve the fine citrus zest for the whipped cream.

Citrus-Zest Whipped Cream:

1. In a bowl, whip the heavy cream and confectioners' sugar together with a mixer set on high speed until light and fluffy. Stir in the fine citrus zest and keep chilled until ready to use.

Hot Chocolate:

1. In a sauce pan, combine the milk and citrus-zest strips and bring to a simmer over medium heat. Turn down the heat and let mixture simmer gently for about 5 minutes. Do not boil. Using a slotted spoon, remove the citrus-zest strips from the milk and discard.
2. Add the chocolate and stir constantly until melted.
3. Pour the hot chocolate into mugs and top each with the citrus-zest whipped cream and serve.

Note: For a lovely light drink, use a hand-held blender or milk frother to blend the hot chocolate just before serving.

CHOCOLATE APOTHECARY
621 WEST MALLON AVENUE

"I have the best job in the world! Every day at the shop I am witness to the fact that people are happier for having enjoyed the most pleasant medicine on the planet – Chocolate!"
Susan Davis, Owner





DRG PUTTANESCA

Signature Tastes of SPOKANE

The Downriver Grill offers an elegant and delicious dining experience. Family owned and operated since 2003, this award-winning restaurant serves the best in fresh and local food, as well as exquisite local Washington wines, hand-crafted cocktails and microbrews. Voted Spokane's "Best New Restaurant" by The Inlander Reader's Poll, and by the Washington Restaurant Association, The Downriver Grill is a favorite among locals. Come enjoy seasonal menu specials, flavorful sauces made from scratch, delicious sandwiches, the best in fresh seafood and steaks, and decadent housemade desserts.

Puttanesca Sauce:
 5 oz. Sonnenberg's sausage, casings removed, crumbled
 ½ C. Northern Lights Cream Ale beer
 1½ tsp olive oil
 2 large anchovy fillets
 pinch of chili flakes
 1 tsp minced garlic
 ½ tsp minced shallots
 pinch of dried basil
 ¼ C. Kalamata olives, pitted
 ¾ tsp capers
 pinch of dried rosemary
 pinch of dried basil
 ¼ C. red wine
 5 oz. marinara sauce
 salt and pepper, to taste
 10 oz. cooked linguini

Garnish:
 freshly grated parmesan cheese
 chopped basil

1. Place the sausage and the beer in a small sauté pan and heat over medium heat until the sausage is cooked through. Drain excess liquid.
2. Add the olive oil to a medium sauté pan and heat the oil over medium-high heat. Once the oil is very hot, but not smoking, add the anchovies and chili flakes. Stir to dissolve the anchovies. Add the garlic and shallots and cook for 2 minutes. Add the cooked sausage, olives, capers, and a pinch of dried rosemary and dried basil and stir well.
3. Deglaze the pan with the red wine and reduce liquid by half, then add the marinara sauce. Season to taste with salt and pepper.
4. Toss the cooked linguini with the puttanesca sauce, divide pasta among two plates, and garnish with freshly grated parmesan cheese and chopped basil.

DOWNRIVER GRILL
 3315 WEST NORTHWEST BLVD

"We are excited about partnering with other great local companies and we are thrilled to be a part of the culinary culture in Spokane!"
 Aaron Sweatt, General Manager



WHITE CHEDDAR CRAB BISQUE



Signature Tastes of SPOKANE

The 9th Street Bistro is located inside Huckleberry's Natural Market, which has been Spokane's leading natural and organic food provider for over fourteen years. The 9th Street Bistro provides classic and alternative dining for those seeking a natural, earth-friendly approach to cooking and living. The Bistro serves breakfast, lunch, and dinner with a rotating seasonal menu and strives to use local and fresh ingredients to support the local farms and producers in the Northwest.

1 C. unsalted butter
1 medium white onion,
diced
3 Tbsp minced garlic
1 pt. pale ale-style beer
12 C. heavy cream
1 lb. Dungeness crab
meat, broken into
small pieces
8 oz. aged sharp white
cheddar cheese, grated
(such as Cougar Gold)
salt and pepper,
to taste

1. Melt the butter in a 6 qt. pot over medium heat and add the onion and garlic and sauté until soft and golden.
2. Add the pale ale and bring to a simmer, then reduce liquid by half, approximately 12 minutes.
3. Add the heavy cream and bring to a boil, stirring constantly so liquid does not boil over.
4. Add the crab meat, reduce the heat, and simmer until liquid is reduced by 1/4, approximately 15 minutes, or until thick.
5. Turn off the heat and slowly add the grated cheddar, stirring constantly so that the cheese doesn't stick. Keep stirring in the cheese until it has completely melted and bisque has thickened. Season to taste with salt and pepper.

HUCKLEBERRY'S 9TH STREET BISTRO
 926 SOUTH MONROE STREET

"It has been my pleasure to be a part of such a great community cornerstone that is Huckleberry's. I will continue to provide fresh, local fare to the people of Spokane and the surrounding area, as well as push the boundaries for organic, vegetarian, vegan, and gluten-free food choices."
Nicholas Marinovich, Executive Chef and Manager





PROSCIUTTO PIZZA

Signature Tastes of SPOKANE

Coming to the South Perry District is like stepping into a small town. We are so proud to exist here among the other locally-owned businesses that comprise this flourishing district. The neighborhood seamlessly blends the charm of its historic buildings with a forward-thinking community. Like the neighborhood, our prosciutto pizza exudes incredible flavor and uniqueness. We strive to create delicious pizzas that satisfy without overwhelming – that push the bounds of typical American pizza while still providing its classic comfort. This pie does exactly that!

Pizza Dough:
1 1/2 C. flour
1 tsp salt
3/4 tsp active dry yeast
1/2 C. lukewarm water
(plus more as needed)
1 Tbsp olive oil

Prosciutto Pizza:
12 oz. pizza dough
1 Tbsp + 1 tsp olive oil
3/4 C. whole milk mozzarella, shredded
4 slices prosciutto, finely chopped
2/3 C. mascarpone cheese
1 C. arugula
12 grape tomatoes, halved

Pizza Dough:

1. Stir together the dry ingredients, including yeast, in a large bowl. Add the water and olive oil and stir until the dough starts to come together.
2. Place dough on a lightly floured surface and shape into ball. Knead the dough for 2 minutes, or until smooth and place in a lightly oiled bowl and turn the dough to coat. Cover with plastic wrap and let rise in a warm place for 1 or 2 hours, until the dough has doubled in size.
3. Once the dough has risen, punch down the dough to release any air pockets. Reshape the dough into a ball and set it on a lightly floured surface and let it rest, covered loosely with plastic wrap, for 20 more minutes.

Prosciutto Pizza:

1. Insert a pizza stone into the bottom 1/3 of the oven and preheat oven to 500°F.
2. Stretch pizza dough to 1/8-inch thickness. Place the dough onto floured bottom of a baking sheet or a pizza peel.
3. Brush the olive oil over the dough leaving a 1/2-inch perimeter dry for the crust.
4. Cover olive oil layer with shredded mozzarella and sprinkle the prosciutto overtop, then drop the mascarpone by spoonfuls around the pizza.
5. Slide the pizza directly onto the pizza stone or place the entire baking sheet in the oven if you don't have a stone. Bake for 10-12 minutes or until crust is golden brown and cheese is melted. Arrange the arugula and tomato halves evenly over the pizza and serve.

SOUTH PERRY PIZZA
1011 SOUTH PERRY STREET

*"I love my pizza so much, in fact, that I have come to believe in my delirium that my pizza might actually love me, in return. I am having a relationship with this pizza, almost an affair."
Elizabeth Gilbert, Eat, Pray, Love*





OATMEAL STOUT STEW

Signature Tastes of SPOKANE

Waddell's Pub & Grille is located on the South Hill of Spokane. We are proud to have the largest draft selection in town with thirty-five handles. Along with the outstanding beer, our food is also making a name for itself—the best burgers in town, Reuben sandwiches, hand-dipped fish-n-chips, and the list goes on. Waddell's has been featured on the Food Network's Diners, Drive-Ins, and Dives and we invite you to come and try some of our mouthwatering specials. If watching the big game is what you're after we have plenty of TV's and a great patio to enjoy the sun!

- Sachet d'épice:**
1 piece of cheesecloth
1 cinnamon stick
3 whole cloves
6 black peppercorns
2 bay leaves
2 fresh sprigs of thyme
- Stew:**
4 slices of bacon, finely chopped
1 (2-lb.) flank steak or brisket, cut 1/2" cubes
1/4 C. tomato paste
3/4 C. all-purpose flour
11 C. beef broth, warmed
3 C. of stout beer, at room temperature
4 C. baby red potatoes, 1/2-inch dice
4 medium carrots, 1/2-inch dice
1 large white onion, 1/2-inch dice
3 stalks of celery, 1/2-inch dice
2 C. fresh sugar peas
4 garlic cloves, minced
2 Tbsp sugar
1 tsp red pepper flakes
Tabasco sauce, to taste
salt and pepper, to taste
2 C. grated havarti cheese

- Place all the spices in the center of the cheesecloth and fold up to make a small pouch, twist and tie with a piece of butchers twine long enough to tie around the sachet and then to the handle of the pot. Set aside.
- Cook the bacon in an 8-qt. stew pot over medium heat until crispy, stirring often, about 5 to 6 minutes.
- Add the beef and cook, stirring often, about 25 minutes. Add tomato paste and cook for 2 minutes. Add the flour to make a roux and cook for 5 minutes, stirring constantly.
- Slowly add the beef broth to the roux, stirring constantly, turn the heat to low and cook for about 10 minutes to cook off the starch in the flour.
- Add the beer and simmer for 20 minutes.
- Add the red potatoes and cook for 5 minutes. Add the carrots, cook for 5 minutes. Add the onion, cook for 5 minutes. Add the celery, cook for 5 minutes, and add the fresh peas, cook for 5 minutes (if using frozen peas, add at the end of cooking). Finally, add the minced garlic.
- Place the sachet d'épice into the pot and tie the twine to the handle of the pot. Simmer the stew uncovered, for 30–45 minutes, until all vegetables and meat are tender and stew is thickened. (Add the frozen peas at this point, if using.)
- Season the stew with the sugar, red pepper flakes, Tabasco sauce (optional), and salt and pepper. Ladle stew into bowls, sprinkle with grated havarti cheese and serve with warm rustic bread. Cheers!

WADDELL'S PUB & GRILLE
4318 SOUTH REGAL STREET

"Our customers are the greatest! Thank you for making Waddell's Pub & Grille part of the neighborhood. Go Zags!"

Michael Noble, Chef



POBLANO-ARTICHOKE DIP WITH BLUE CORN CRACKERS



Signature Tastes of SPOKANE

Wild Sage is Spokane's premier downtown bistro for casual and romantic dinners or for drinks, desserts, and small plates after an evening show or event. The restaurant is located in the core of the city's flourishing arts and entertainment venues, including the Fox and Bing Crosby theatres. The award-winning cuisine favors simple, whole foods creatively prepared with surprising blends of color, texture, and flavor. Returning guests anticipate the elegant artistry of each plate as much as the exquisite fare.

Crackers:
 ¾ C. all-purpose flour
 ½ C. blue cornmeal
 1½ tsp salt
 1½ tsp sugar
 1 tsp ground cumin
 1 tsp paprika
 1 tsp chili powder
 1 tsp baking soda
 3 Tbsp + 1 tsp unsalted butter, softened
 ¼ C. + 3 Tbsp cold water

Poblano-Artichoke Dip:
 1 poblano chili
 1 C. marinated artichoke hearts, drained
 ¼ C. sour cream
 1 (8-oz.) package cream cheese, softened
 1 tsp garlic, chopped
 ¼ C. mayonnaise
 ¼ C. grated parmesan cheese
 1 tsp finely chopped jalapeño
 ¼ C. scallions, finely chopped
 ¼ C. cilantro, finely chopped
 pinch of salt and pepper
 1 C. shredded Manchego cheese

Blue Corn Crackers:

1. Preheat oven to 275°F (250°F for convection oven).
2. Combine all the dry ingredients in a bowl. Add the butter and blend with a pastry cutter or by hand until butter is well incorporated. Add the cold water and gently mix (the batter will be slightly sticky). Turn onto a floured surface and fold together until the dough forms a ball. Allow to rest at room temperature for 10 minutes.
3. Divide dough in half. Place each half on a baking sheet lined with floured parchment paper. Roll dough out to fit the baking sheet, adding flour when needed to assist in rolling. Bake as is or cut into desired shape with a pizza wheel or knife. Bake for 20–25 minutes. Crackers will curl up slightly in center when done. Let cool.

Poblano-Artichoke Dip:

1. Roast the poblano chili over high heat of a grill until charred on the outside, place in a bowl and cover with plastic wrap for 15 minutes. Remove skin and seeds, finely chop.
2. Place all the ingredients into a mixing bowl and stir until thoroughly incorporated.
3. Place the dip in a medium sauce pan and heat slowly over medium-low heat. Melt shredded Manchego cheese over the top and serve with the blue corn crackers.

WILD SAGE AMERICAN BISTRO
916 WEST SECOND AVENUE

"At Wild Sage, our award-winning concept featuring fresh, locally grown and Northwest inspired cuisine will make you want to come back again and again. We update our menu frequently and are constantly in search of unique ingredients and flavors."

Charlie Connor, Executive Chef





ARROZ CON GANDULES

Signature Tastes of SPOKANE

Mike Gonzalez is news anchor at KXLY 4 TV and the founder of the Hispanic Food Network which was launched in 2010. Mike is also the host of HFNTV's show In the Kitchen ("En La Cocina") which features Latin cooking and culture in the Northwest. Born in Miami, Mike comes to Spokane from news stations in Nebraska, Missouri, and North Carolina. To keep up with Mike as he profiles local businesses, people, and the stories behind the food visit www.hispanicfoodnetwork.com and www.hfntv.com

- 3 Tbsp olive oil
- 4 Tbsp sofrito
(jarred or make your own by dicing onion, bell pepper (any kind), garlic, cilantro, and tomato)
- 1/4 C. chopped bacon
- 1/4 C. chopped ham or sausage
- 5 C. water
- 1 (15-oz) can green or dry pigeon peas, drained
- 2 Tbsp Spanish olives
- 1/2 tsp tomato paste
- 1/2 tsp ground oregano
- 1/2 tsp ground cumin
- 2 bay leaves
- 1 envelope sazón with annato
- salt and black pepper, to taste
- 2 1/2 C. long-grain white rice

1. Heat the oil in a pot over high heat. When the oil is hot, add the bacon. When the bacon is cooked but not crisp, add the ham or sausage. Once browned, add the sofrito. Stir fry for about 1 minute.
2. Next add the water, peas, olives, tomato paste, oregano, cumin, bay leaves, and the envelope of sazón. Add salt and pepper to taste.
3. Bring mixture to a boil then stir in the rice. Once it has begun to boil again, lower the heat, stir once, then cover with a tight fitting lid.
4. Let simmer for about 30-40 minutes on low heat, stirring occasionally (once about every 10 minutes) until the rice is tender.

MIKE GONZALEZ
NEWS ANCHOR, KXLY-TV

"This Arroz con Gandules is a traditional Puerto Rican Dish that I grew up with."
Mike Gonzales