

Join us as we celebrate this delicious vegetable in season at PCC Community Markets or one of these restaurants

LARK

952 E Seneca Street
Seattle, WA 98122
larkseattle.com



THE WALRUS AND THE CARPENTER

4743 Ballard Avenue NW
Seattle, WA 98107
thewalrusbar.com



STEELHEAD DINER

95 Pine Street
Seattle, WA 98101
steelheaddiner.com



TAVOLÀTA BELLTOWN

2323 Second Avenue
Seattle, WA 98121
ethanstowellrestaurants.com

T A V O L À T A

TAVOLÀTA CAPITOL HILL

501 East Pike Street
Seattle, WA 98122
ethanstowellrestaurants.com

T A V O L À T A

BATEAU

1040 East Union Street
Seattle, WA 98122
restaurantbateau.com



BARNACLE

4743 Ballard Ave NW
Seattle, WA 98107
thebarnaclebar.com



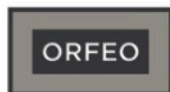
THE WHALE WINS

3506 Stone Way
North Seattle, WA 98103
thewhalewins.com



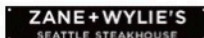
ORFEO

2107 3rd Avenue
Seattle, WA 98121
orfeorestaurant.com



ZANE + WYLIE'S SEATTLE STEAKHOUSE

624 Olive Way
Seattle, WA 98101
zaneandwylies.com



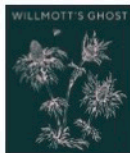
HOW TO COOK A WOLF

2208 Queen Anne Ave N
Seattle, WA 98109
ethanstowellrestaurants.com

How to cook
a wolf.

WILLMOTT'S GHOST

2100 6th Avenue
Seattle, WA 98119
willmottsguest.com



BAR MELUSINE

1060 East Union Street
Seattle, WA 98122
barmelusine.com



DEEP DIVE

620 Lenora Street
Seattle, WA 98121
deepdiveseattle.com



BLUEACRE SEAFOOD

1700 7th Avenue
Seattle, WA 98101
blueacreseafood.com



THANK YOU TO OUR SPONSORS:



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Grilled Purple Sprouting Broccoli Bagna Cauda with Poached Hen Egg

(SERVES 4)

John Sundstrom
Lark, Seattle

"In the cold misty Northwest winter, purple sprouting broccoli is one of the few fresh vegetables around that isn't a tuber or a root, and is most welcome on the menu at Lark. Bagna cauda means 'hot bath' in Italian, and is a specialty of Piedmont in the North. The modern version is usually made without milk, but I like the older version, which to me has a deeper more complex flavor. A great dressing for raw and cooked vegetables, and perfect for this dish!"

- 4 garlic cloves, sliced thin
- 12 anchovy filets (salt and oil packed)
- 1 cup milk
- Pinch controne pepper (or ground red chile)
- 1 cup extra virgin olive oil
- fresh ground black pepper, to taste

Combine all ingredients in a small saucepot and simmer gently for 1 hour. Reserve warm.

- 1 bunch purple sprouting broccoli, washed, trimmed, grilled
- olive oil, salt and pepper
- ¼ bunch Italian parsley, washed, dried and picked into leaves
- 4 hen eggs, cracked into 4 cups
- 1 teaspoon white vinegar

Bring 2 quarts water to boil, turn down to simmer, add vinegar. Swirl water with a spoon, gently place eggs in to water, poach for 4-5 minutes until set, but still runny inside.

Toss purple sprouting broccoli with olive oil, salt and pepper, grill for 2-3 minutes, turn and grill 1-2 minutes on the other side. Divide between four plates and place a poached egg on top of each pile. Dress generously with bagna cauda, stirring each time it is spooned. Sprinkle parsley over top. Enjoy!