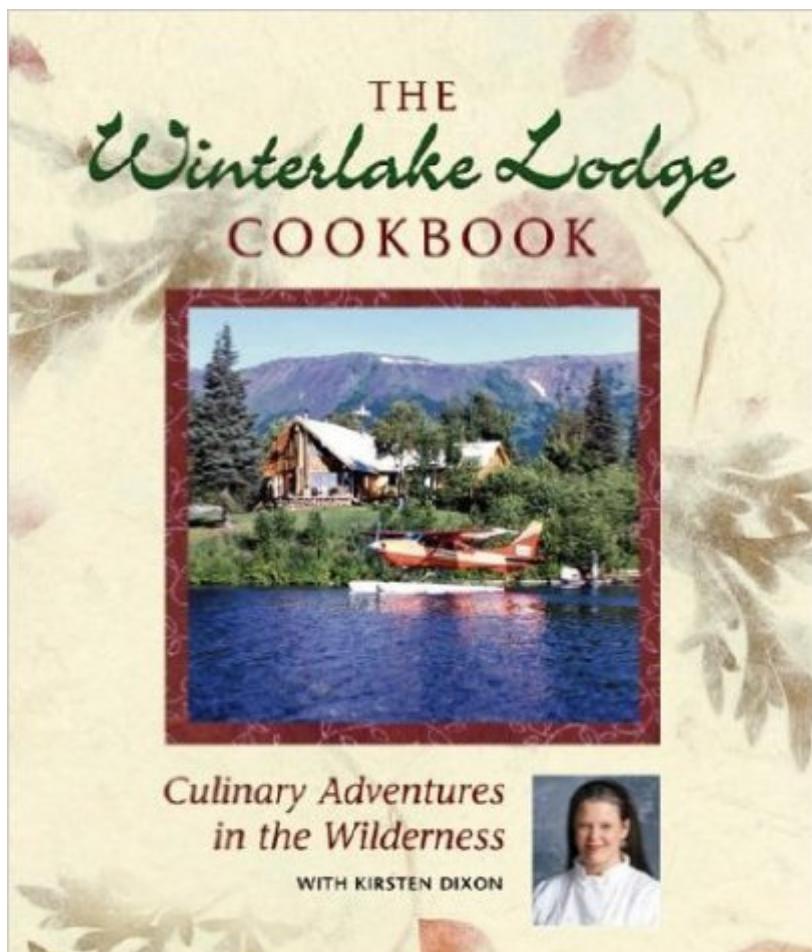


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# Winterlake Lodge Cookbook: Culinary Adventures In



## **Synopsis**

Chef Kirsten Dixon has successfully built her culinary reputation on the coupling of two themes: world-class cuisine and America's Last Frontier. Hailed by Bon Appetit, the James Beard House, Food Illustrated, the House of Blues, and Esquire, among many reviewers, Kirsten Dixon's elegant regional cuisine continues to excite international enthusiasm. Winterlake is one of three remote Alaska lodges operated by Kirsten and her husband; Carl. Nestled along the Iditarod Trail in the Alaska Range, Winterlake is accessible only by small plane, dog team, or snowmobile. Visitors are invariably gratified to sample her stylish fare along with log-cabin hospitality. In **THE WINTERLAKE LODGE COOKBOOK**, Kirsten divides the year into seasons, then commingles memoir and cooking lessons, inviting readers into this adventurous life. Lavishly illustrated with images of food, wildlife, and unsurpassable landscapes, this long-awaited sequel to Kirsten's **RIVERSONG LODGE COOKBOOK** (page 54) is as visually sumptuous as are her inspired recipes.

## **Book Information**

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## **Customer Reviews**

I had the good fortune to stay at Winterlake Lodge this past summer. Kirsten and Carl Dixon have built, literally with their own hands, a slice of heaven in the wilderness. Kirsten's new book captures the majic and majesty of their home on Finger Lake Alaska. Her recipes and narratives make you feel you are there. Actually, I had a chance to see the publisher's proof of the new cookbook during my stay. I even had a chance to join Kirsten in her kitchen to prepare her recipe for Gruyere cheese puffs. I couldn't wait for the book to finally go to press. After reading it again, I definitely plan to go back to Winterlake Lodge. But, in the meantime, I'll have a chance to relive my experience by trying some of Kirsten's simple, yet outstanding, recipes. This is a great book for cooking afficionado's and

for those who just want to learn more about the Alaska experience.

Alaska. This book is as wonderful and beautiful as the State of Alaska. Or perhaps I should write that the State of Alaska is almost as wonderful as KIRSTEN DIXON's book! FRED HIRSCHMANN's photography is as beautiful, as crisp and clear as Alaska's on a sunny day, as soft and mesmerizing as the snows of winter. He photographs with passion, with the experience of a professional photographer and the love of one who cherishes nature and beauty. His vision, coupled with Kirsten Dixon's genius in the kitchen combine to make the best of both worlds: that of the love of creating incredible food and that of creating mesmerizing photographs. I love, love, love this cookbook!

I bought it for my daughter, who is a chef, after seeing it in Homer, AK. Will give it to her for Christmas and I know she'll love it.

great !!!

Imagine sharing recipes with a wonderful friend you've never met and likely never will. Kirsten Dixon, who lives life in her remote, Alaskan Winterlake Lodge welcomes all comers throughout the guest season, taking from her garden, focusing on river and lake water fare along with the game hunted in the area to feed all comers. She calls on a repertoire of recipes garnered from the many parts of the world she's slipped away to learn from and puts them in terms that make understanding easy. Add her life expertise and it's a book I read through from cover to cover, then started marking pages for future recipe reference a day at a time. With a book of my own in the making involving sourdough I studied her recipes featuring that aspect of cooking with relish. Then I reached the dilemma, who to loan to first but this time the best I can do is recommend my favorite chefs get their own on .

Interesting stories to go along with great recipes! Most of us will never get there, but fun to live vicariously through this book!

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