

Seeley Lake artists create a masterpiece for cooks

By Jackie Rice, Staff Writer
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Some say cooking is an art. If so, a Seeley Lake group is right on the money.

The nonprofit Alpine Artisans released its first cookbook, "Artisans in the Kitchen," which showcases the arts and cuisine of Montana artists and patrons.

The book is available at Pizazz, 403 Central Ave., for \$16 or may be ordered on the group's Web site, www.alpineartisans.org for \$16, plus shipping and handling.

"The cookbook has been two years in the making," says Larrine Abolt, cookbook committee chairperson. "From its inception, the process has been a group effort. We feel the end result is a cookbook that's a feast for the eyes as well as the stomach."

The cookbook is comprised of 450 recipes, from soup to nuts, with more than 190 contributors. Its cover features a vibrant grizzly bear by watercolorist Marilyn Wolff, with additional members' artwork throughout the book.

Proceeds from the cookbook will benefit Alpine Artisans' endeavors in preserving and promoting the arts in Western Montana.

From the cookbook:

CRAISIN SALAD

- **2 bunches romaine lettuce**
- **1 cup cashew halves**
- **1 cup raisins (dried cranberries)**
- **1 cup Swiss or mozzarella cheese, shredded**
- **1 fresh pear, unpeeled**
- **1 to 2 fresh apples, unpeeled**

Wash, dry and tear lettuce. Place in salad bowl with the cashews, raisins and cheese. Cover and refrigerate. Slice pear and apples into small pieces and set aside. Mix dressing and add pear and apples to prevent discoloration. Cover and refrigerate. Toss salad and dressing with fruit just before serving. Serves six.

DRESSING

- **1/2 cup sugar**
- **1/3 cup lemon juice**
- **2 tsp. green onion, chopped**
- **1/2 to 2/3 cup vegetable oil**
- **1 tsp. Dijon mustard**
- **1 tbsp. poppy seeds**

Mix all ingredients and add to salad as directed.