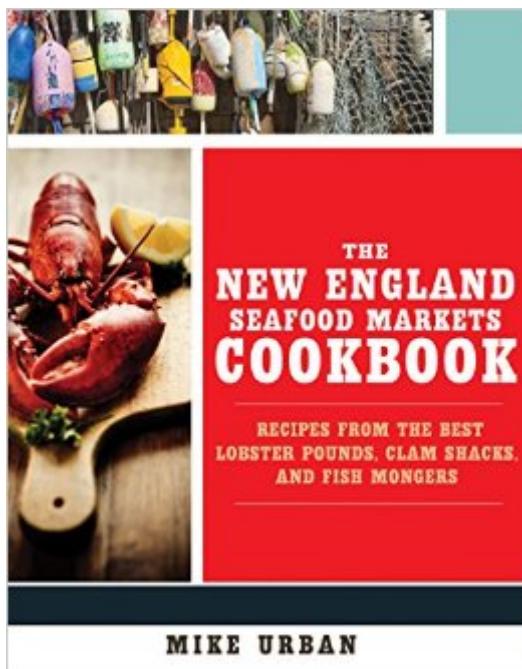


The book was found

The New England Seafood Markets Cookbook: Recipes From The Best Lobster Pounds, Clam Shacks, And Fishmongers



Synopsis

150 recipes from the best seafood markets in New England From New Haven to Bar Harbor, the New England coast is home to some of the best lobster pounds and fish markets in the world. Dedicated staff bring in the freshest catches every day, so who better to get cooking tips from? The New England Seafood Markets Cookbook features delicious recipes from all around the region, including: Cappyâ™s Clear-Broth Clam ChowderShackford and Gooch Salt Codfish CakesPresidential SwordfishSmoky Monkfish and Mussels MarinaraBudâ™s Deviled Stuffed ClamsMaineâ™s Original Lobster RollThroughout, the recipes are supplemented with profiles of more than 30 of the top seafood markets?their histories, their owners, and their specialties?and sidebars that highlight the best of the areaâ™s seaside culinary culture. 75 color photographs

Book Information

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Customer Reviews

The wisdom of people who really know seafood seasons this wonderful recipe collection. Fresh, fast, and fairly simple--this is what works in the kitchen to keep tastes clean and tempting.. Yet there's no lack of variety here. I loved the clear-broth clam chowder and Thai-style squid salad no less than the classic crab cakes and lobster rolls, the Italian-style sole piccata and Spanish shrimp with garlic alongside the traditional American baked shad and bluefish. The recipes come from people who have managed to succeed--and in many cases for a very long time--in a business built on what's often unpredictable and always highly perishable. They have to build trust, and if that informs their recipes it also makes them interesting subjects for Urban's interviews. The photos

make you want to go visit--and not only for the very good eating but also for the connections the weather-beaten establishments have with history and the sea.

Great book very interesting, I love it.

A great selection of recipes.

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