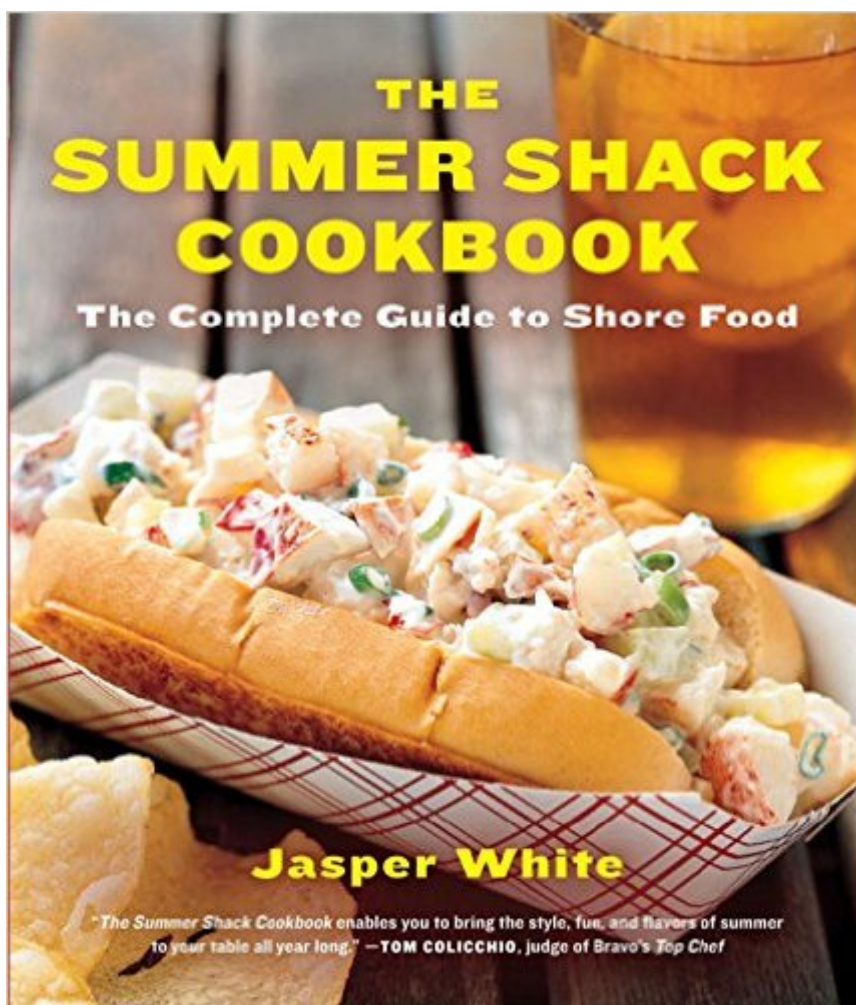


The book was found

The Summer Shack Cookbook: The Complete Guide To Shore Food



Synopsis

"Enables you to bring the style, fun, and flavors of summer to your table all year long." •Tom Colicchio, judge of Bravo's Top Chef In this collection of 200 easy-to-make dishes, Jasper White shows you how to make seafood classics like creamy Cape Cod clam chowder, Maine lobster rolls, and scallops wrapped in smoky bacon. Other shack favorites include fried chicken, sausage sandwiches, grilled skirt steak, and blueberry pie. A treasure trove of information, The Summer Shack Cookbook also advises on the proper way to shuck clams, pick apart a lobster, and scale a fish. This is the only cookbook you'll need when it's really too hot to cook or to fuss. 24 pages of four-color illustrations and 50 line drawings

Book Information

Paperback: 384 pages

Publisher: W. W. Norton & Company (May 31, 2011)

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Average Customer Review: 4.5 out of 5 stars • See all reviews (20 customer reviews)

Best Sellers Rank: #504,369 in Books (See Top 100 in Books) #79 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England #150 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #431 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

This is a delightful cookbook because it is so wonderfully put together. Each recipe has a few paragraphs providing background for the dish. These articles can talk about a variety of things: the history of the dish, the author's personal association with the dish (always interesting), and considerations about the ingredients, preparation, or equipment needed. The list of ingredients also includes equivalents and the steps for preparation provides helpful information about what you can do to work ahead of time and variants. There are some beautiful color plates of selected dishes grouped in various sections of the book. The first 50 pages or so include very helpful introductory information about preparing and service seafood along with the equipment you will need and want to have to prepare it properly. The book has eleven chapters (each with its own introduction and

table of recipes for easy lookup): the first chapter lays out the basics, chapter two talks about eating seafood raw, especially oysters, clams, and such. Chapters 3 & 4 are about kettle cooking by steaming, boiling, soups, chowders, and stews. Chapter 5 uses your icebox for chilled dishes and seafood salads. You move to the grill in chapter 6 and 7 takes you to indoor cooking on your stovetop and in your oven. Chapter 8 provides favorite Shack fried dishes. You get into the morning baking of biscuits, breads, pies, and other dessert items in chapter 9. Chapter 10 takes you into drink recipes. The final chapter addresses basic sauces, dressings, and stocks you will use in preparing and serving other dishes. There is also a very useful index. I was fortunate to meet Chef White at a special dinner here in Ann Arbor at Zingerman's Roadhouse (a wonderful place to eat anytime, by the way).

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