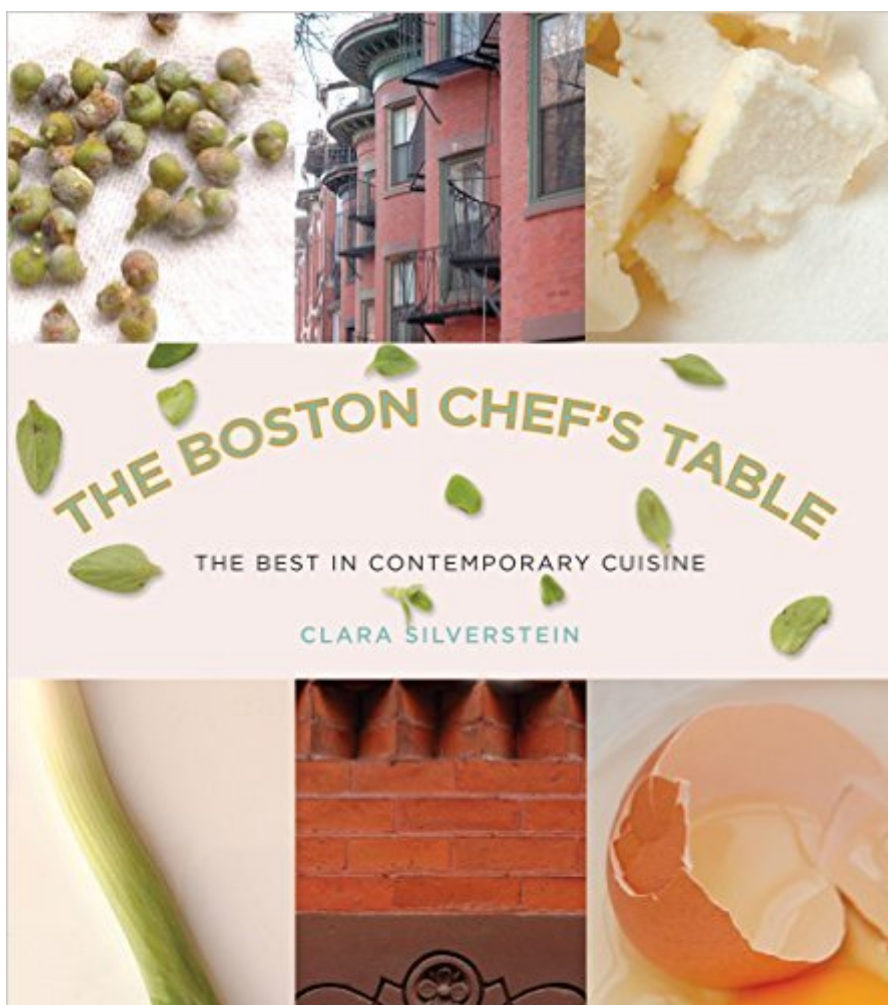


The book was found

Boston Chef's Table: The Best In Contemporary Cuisine



Synopsis

Recipes from the hottest trend-setting restaurants This all-new hardcover cookbook highlights recipes from the best chefs in the Boston area, including Lydia Shire, Jasper White, Todd English, Ming Tsai, and Barbara Lynch. Far from being stodgy standards, these contemporary recipes include endive salad from Aquitaine, Olivesâ€™s lasagna (baked inside a pumpkin!), delectable chickpea salad from Tamarind Bay, and gingered sea bass from Skipjackâ€™s. But the traditional favorites are also here, such as the incomparable Italian dishes of the North End, Boston baked beans from Union Oyster House, and Todd Englishâ€™s take on the lobster roll, among others. The recipes have been customized for home cooks, in chapters organized by appetizers, soups, salads, pasta, seafood, poultry, meat and vegetarian entrees, side dishes, desserts, and a whole chapter on brunch, as served by the Boston Park Plaza and the Four Seasons, among other venerable locales. A beautifully designed layout, extensive headnotes, and sidebars on cooking hints, Boston lore, and foodie secrets add to the more than 100 recipes. *17 million tourists dine at these restaurants each year! *Clear, step-by-step instructions, with color photos, sidebars, glossary, and index

Book Information

Series: Chef's Table

Hardcover: 224 pages

Publisher: Globe Pequot; 1st edition (October 1, 2007)

Language: English

ISBN-10: 0762745142

ISBN-13: 978-0762745142

Product Dimensions: 8.5 x 0.5 x 9.8 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #835,645 in Books (See Top 100 in Books) #95 in Books > Travel > United States > Massachusetts > Boston #126 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England #430 in Books > Travel > Food, Lodging & Transportation > Dining

[Download to continue reading...](#)

Boston Chef's Table: The Best In Contemporary Cuisine Mr. Boston: Official Bartender's and Party Guide (Mr. Boston: Official Bartender's & Party Guide) The Scavenger's Guide to Haute Cuisine: How I Spent a Year in the American Wild to Re-create a Feast from the Classic Recipes of French

Master Chef Auguste Escoffier Chef Ronaldo's Sabores de Cuba: Diabetes-Friendly Traditional and Nueva Cubano Cuisine Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) The Young Chef's Mexican Cookbook (I'm the Chef) The Unexpected Cajun Kitchen: Classic Cuisine with a Twist of Farm-to-Table Freshness Washington, DC Chef's Table: Extraordinary Recipes From The Nation's Capital Houston Chef's Table: Extraordinary Recipes From The Bayou City'S Iconic Restaurants San Francisco Chef's Table: Extraordinary Recipes from the City by the Bay Twin Cities Chef's Table: Extraordinary Recipes from the City of Lakes to the Capital City Portland, Oregon Chef's Table: Extraordinary Recipes From The City Of Roses At the Chef's Table: Culinary Creativity in Elite Restaurants Russian Cuisine: Traditional and Contemporary Home Cooking California Kosher: Contemporary and Traditional Jewish Cuisine The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State (The Farm Table Cookbook) The New Mexico Farm Table Cookbook: 100 Homegrown Recipes from the Land of Enchantment (The Farm Table Cookbook) Money on the Table: What You Don't Know Leaves Money on the Table How Did That Get to My Table? Salad (Community Connections: How Did That Get to My Table?)

[Dmca](#)