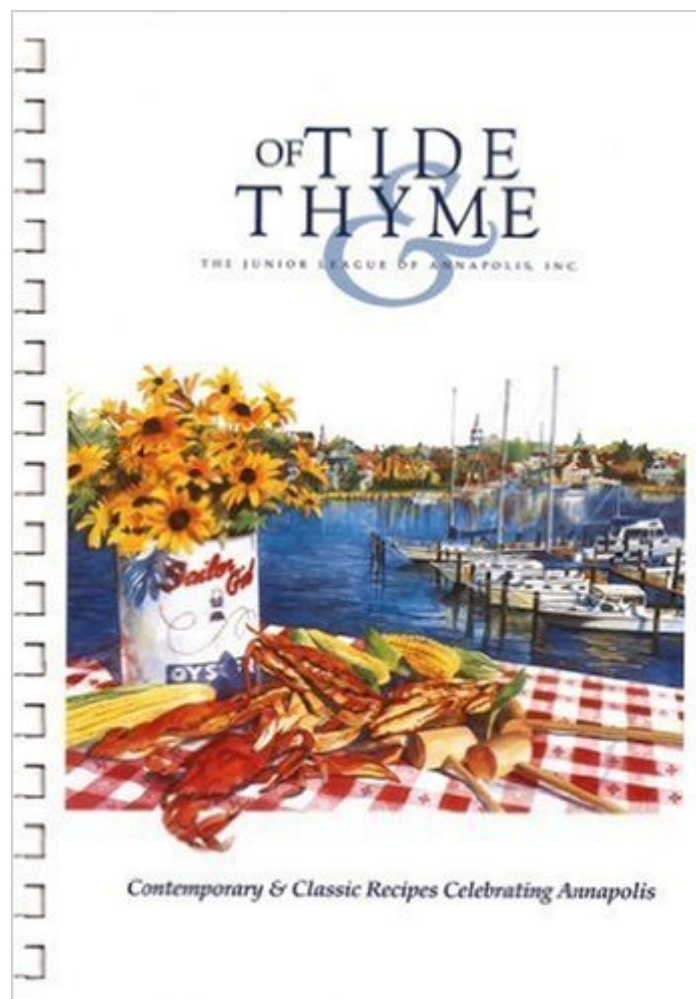


The book was found

Of Tide & Thyme



Synopsis

An elegant spiral bound cookbook compiled and triple tested in the Junior League tradition. Cooks will appreciate the excellent mix of gourmet and everyday recipes celebrating the region.

Easy-to-read divider pages delight readers with narratives of history, charm, and memories that have attracted visitors to Annapolis for over 300 years.

Book Information

Plastic Comb: 416 pages

Publisher: The Cookbook Marketplace; Spi edition (January 1, 1995)

Language: English

ISBN-10: 0964213907

ISBN-13: 978-0964213906

Product Dimensions: 7.2 x 1.4 x 9.3 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (19 customer reviews)

Best Sellers Rank: #377,687 in Books (See Top 100 in Books) #62 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic](#) #97 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#) #1154 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays](#)

Customer Reviews

I'm never afraid to try new recipes from Of Tide & Thyme. Everything I have prepared from this cookbook has been excellent. At a recent holiday cocktail party, I prepared the Chafing Dish Crab Dip, and everyone rated it as the BEST they had ever had. I also prepared the Broccoli Cheese Dip, which was not only pretty, but also WONDERFUL!!! One of my favorite recipes is for the Marinated Pork Tenderloins. The marinade is fantastic and gives it such a great flavor. I cook my tenderloins on the grill rather than in the oven. We prepare this quite a bit for tailgating at VA TECH--GO HOKIES!!! This truly is the best cookbook in my collection and I have at least 50 to 75 cookbooks!!!

I purchased this cookbook in a gift store in Ocean City, MD on one of our family vacations about 5 years ago. I had many cookbooks before it and many more cookbooks since. Out of them all, this is my hands down favorite. Every recipe that I have made from it is delicious. When relatives and friends like something I make enough to ask where I got the recipe, it is usually from this cookbook. I have actually bought it as a gift for my mom, my mother-in-law and all my close friends. Thank you

Junior League of Annapolis for the best cookbook ever!

I have "tried" several recipes from this wonderful book on my colleagues -- and all of my co-workers have survived to compliment the cook effusively! Of all the cookbooks I own, this is the one I go back to time and again for a new twist on an old reliable. And the best touch: excellent guidelines for hosting a Maryland crabfeast.

I am from Southern Maryland, and I received this gift for my wedding shower and it is wonderful. You really can't go wrong with any of the dishes. An easy crowd favorite is the Strawberry salad, they just rave on and on about it! I have given this book many times as a gift since, because of the great recipes and especially since it represents Maryland!

I picked this cookbook up on a whim about 10 years ago while at a friend's wedding in Annapolis and it is hands-down the best cookbook I own. I haven't hit a bad recipe yet. The crabcakes are to die for as are the creamy potato salad and marinated vegetable salad. It is my go-to cookbook whether I am going to cook for my family or the whole crowd is coming over.

This cookbook is one of the best Junior League cookbooks I own! The recipes are clear and concise and there are many for both everyday meal preparation and entertaining. It makes a great gift (I gave 4 last Christmas) because it incorporates history of Annapolis and the Chesapeake Bay. I love the low fat substitutions I have found throughout the book!

I love this cookbook!! It has tons of classic recipes from fondues to entrees and everything in between, even includes beverage recipes. You MUST try the Bubbly Peach Punch on page 65 or Roman Rum Punch on page 71. A crowd pleaser is the Wye River Crab Fondue on page 30. In the fall, Pumpkin and Apple Bisque is delish!!!(page 133) I highly recommend this cookbook!

As a Chesapeake girl transplanted to Southern California, I just love this cookbook! Each recipe in the book takes me back to the authentic southern cooking I enjoyed in my native Maryland/Virginia family homes! The recipes are clear, rated for difficulty, sophisticated, yet destined to become family favorites! And each has a fabulous sense of style that will mark you as a fabulous hostess! Don't tell my friends in the Junior League of Pasadena, but this cookbook is right up there in excellence with ours, and Lord knows, ours are just fabulous!! absolutely love this cookbook! It is superb!

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