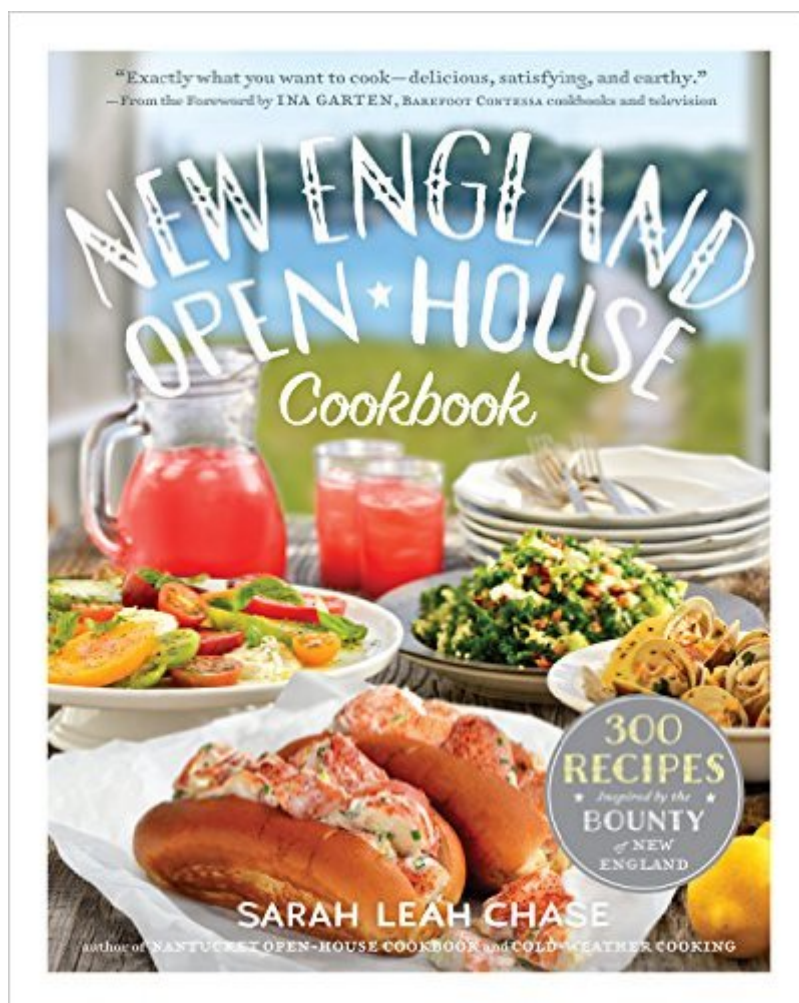


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New England Open-House Cookbook: 300 Recipes Inspired By The Bounty Of New England



Synopsis

â œlâ™ve adored Sarah Chaseâ™s cookbooks for decades! This is exactly what you want to cook at homeâ™delicious, satisfying, earthy food your friends and family will love.â • â™Ina Garten, Barefoot Contessa Cookbooks and Television From a born-and-bred New Englander comes a book that sings with all the flavors and textures of the beloved region. Sarah Leah Chase is a caterer, cooking teacher, and prolific writer whose booksâ™including The Silver Palate Good Times Cookbook (as coauthor) and Nantucket Open-House Cookbookâ™have over 3.4 million copies in print. For New England Open-House Cookbook, she draws from her memories of growing up in Connecticut and Maine; her experience living and cooking on Cape Cod; and her extensive travels meeting farmers, fishermen, and chefs. The result is a wide-ranging cookbook for everyone who has skied the mountains of Vermont, sailed off the coast of Maine, dug for clams on Cape Cod, or just wishes they had. It reflects the bountiful ingredients and recipes of New England, served up in evocative prose, gorgeous full-color photographs, and 300 delicious recipes. All of New Englandâ™s classic dishes are represented, including a wealth of shellfish soups and stews and a full chapter celebrating lobster. From breakfast (Debbieâ™s Blue Ribbon Maine Muffins) to delightful appetizers and nibbles (Tiny Tumbled Tomatoes, Oysters â œClark Rockefellerâ •) to mains for every season and occasion: Baked Bluefish with New Potatoes and Summer Rib Eyes with Rosemary, Lemon, and Garlic. Plus: perfect picnic recipes, farmstand sides, and luscious desserts.

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Customer Reviews

I was so excited to find a new Sarah Leah Chase book! I have had the book for 2 days and have

already made 4 things out of it. The Beet Tartare is delicious and beautiful. The Roasted Red Pepper Spread is so easy but so good. The Morning Glory Muffins were better than I remembered when I had them at the restaurant. Buck's Baked Haddock is easy and delicious and perfect for company. I am trying another 3 recipes today and have high hopes for them. Having grown up in Connecticut and traveled all over New England including Nantucket and Martha's Vineyard - I was thrilled to see all the local chefs and vendors she uses. Love the layout of the book and the stories that go with them. If you liked her first 2 books, you will love this one.

The book contains a lot of really tasty recipes. But in this day-and-age of sophisticated ebooks, how can the publisher release an ebook without complete recipe lists and/or no index at all, much less one without links to the recipes? It will be a tedious effort to bookmark recipes.

Sara's Nantucket Home cookbook (my copy is literally falling apart) featured many family favorites. Holidays wouldn't be the same without her scallop appetizer, stuffing, and creamed onions. This new cookbook is also delightful. I feel her recipes are simple yet bring out the best flavors of all the ingredients. Her easy lobster steam (lobster and clams are steamed over a mixture of beer, clam juice, potatoes and some herbs) yielded the BEST lobster I have ever had. And it was so much simpler than boiling pots of water (along with cleaning up your stovetop). Simple, but so delicious. Kudos to Sarah. A great cookbook writer. I especially love the anecdotes and history of each recipe or the person who inspired her/it.

I love Sarah's other cookbooks (they are well worn in my kitchen and I use them all the time) and I've been waiting for years for her to publish another one. I just received this book a few days ago and I want to make almost every recipe in it! I already made the Poppy Seed Coleslaw and it was delicious! Her recipes are always easy, well-tested and very tasty. She is also a great writer, so this cookbook is a great read. It is commendable that she took time off to raise her son (I agree with the quote from Jackie Kennedy that if you bungle raising your children, you don't have much to show in your life), but I am so glad she is back now and publishing again. Please give us more Sarah Leah Chase cookbooks! And, I really love this new New England Open House Cookbook!

I have all of Sarah Leah Chase's cookbooks & making her delicious Pork in Mustard Sauce (from Pedaling through Burgundy) this week sent me on a search to see what she might have published recently. Great luck! as she just this month published this mammoth compendium of New England

recipes, complete with delightful narrative. I have never cooked a lobster (& may not still) but just reading about how SLC does it makes me want to dive in. There is not a doubt in my mind that I'll make her cranberry compote at Thanksgiving this year - if not earlier to go with one of her roast pork recipes. She also gives sources for many of the ingredients she uses which is a great help. Highly recommend this book as the best of a very good lot!

This is a wonderful book. Full of tasty, homey and doable recipes you can make on weeknights, weekends, and parties. The name says it all, you will get lots of recipes with seafood and ingredients that are available in New England and maybe hard to get everywhere else, so beware of this if you don't live in New England and would not like to search for New England ingredients. In a time where Mexican, Indian, Arab, Korean, and fusion food are all the rave (and I LOVE them all), finding a cookbook with contemporary dishes and old time favorites with simple, soft, and "kind" flavors is a breath of fresh air. This does not mean that the recipes are boring or tasteless, all the opposite, they are full of fresh, vibrant, interesting and delicious flavors. And yes, New England also has the influence of many cultures and cuisines from the people from around the world that has called home that part of the Northeast, and you will see that on some recipes. The book took 5 years to be completed and Mrs. Chase searched through many community cookbooks, old recipes, family and friends' kitchen and her own twist on local food. The collection of recipes is so interesting you will find a dish for every time, season, celebration or holiday, all New England style and all delicious. My only complaint? As with so many cookbooks, you don't get a list of recipes on each chapter so if you want to find a specific soup you made some days ago, you better remember the page or some of the ingredients to search on the Index or worst, the name of the soup, which I never memorize, and again you have to go to the Index to find it. This fashion of no recipe list has to come to an end and soon, please!

New England Open House is a Yankee tour de force. Exceptionally well written with wonderful authentic recipes and stories that will make you a rock star of any dinner party. I loved making the grilled romaine salad with the Vermonster Chili for friends. What a great combination of flavors. These recipes are really good and this book will become a regular in my kitchen.

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