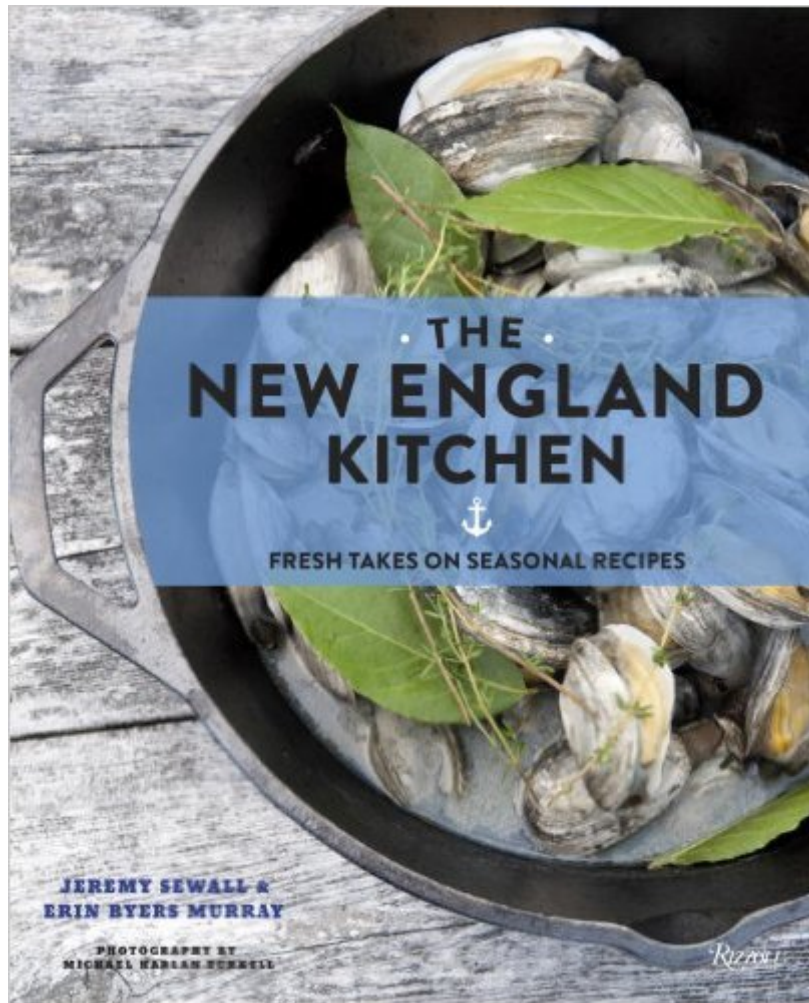


The book was found

The New England Kitchen: Fresh Takes On Seasonal Recipes



Synopsis

Award-winning Boston chef Jeremy Sewall presents contemporary versions of New England classics that capture the flavors of this time-honored cuisine. In this first cookbook to explore contemporary New England fare, Jeremy Sewall adapts the region's fresh, simple flavors into refined dishes for the home cook. More than one hundred delectable recipes highlight the area's celebrated farms and fisheries to incorporate distinct flavors throughout the year. For fall and winter, there are hearty dishes such as Maple-Brined Pork Rack with Apple and Leeks and Creamy Oyster Stew with Fennel. Dayboat Cod with Green Garlic Puree perfectly captures springtime, while summer brings the arrival of Sweet Corn, Bacon, and Crab Chowder and Hand-Dug Steamers with Bay Leaf and Thyme. Artful photographs illustrate thoughtful presentations for serving this satisfying food. There is a prep section demonstrating how to cook and eat a lobster, shuck oysters, and cure bacon. The book also includes profiles of a New England farmer, fishermen, and an artisanal beer brewer to capture the new revolutionary spirit.

Book Information

Hardcover: 256 pages

Publisher: Rizzoli; 1st Edition edition (September 30, 2014)

Language: English

ISBN-10: 0789327473

ISBN-13: 978-0789327475

Product Dimensions: 8.4 x 1.2 x 10.3 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #43,620 in Books (See Top 100 in Books) #6 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England](#) #62 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal](#)

Customer Reviews

I absolutely love cookbooks and I own an array of them. I use only a select few frequently. I primarily judge my books on a number of variables including the simplicity of acquiring the ingredients as well as the results of the recipes. Secondary judgement comes down to the practicality of process for each recipe, the storyline and inspiration behind them, the layout and ease of use and the overall theme of the book. That said, this book hits all these points with the highest grade. It not only brings you into Chef Sewall's inspired mindset, but provides a slew of fantastic

seasonal dishes with perfect explanation - so much so that the first instinct is to immediately just use it. You want to know what a great cookbook looks like? Its spine is worn to open flat, its cover tattered and its pages splattered. It won't be long until this book looks just like that.

Jeremy has such a simple and wonderful understanding of true New England Cooking. While some cookbooks are unapproachable for the average at home cook, this book is very approachable and the recipes are delicious! I would recommend this book to any cookbook fan and at home cook!

Incredible book with special occasion recipes but mostly just some amazing meals to cook everyday!

Already have it. Need another copy for my daughter-in-law who looked at it and had cook-book envy!

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

The New England Kitchen: Fresh Takes on Seasonal Recipes
The Seasonal Jewish Kitchen: A Fresh Take on Tradition
The Harvest Table: Welcome Autumn with Our Bountiful Collection of Scrumptious Seasonal Recipes, Helpful Tips and Heartwarming Memories (Seasonal Cookbook Collection)
Chef Daniel Bruce
Simply New England: Seasonal Recipes That Celebrate Land And Sea
New England Open-House Cookbook: 300 Recipes Inspired by the Bounty of New England
Delicious Holiday Treats: A Collection of Healthy Holiday Recipes (Dessert Recipes, Holiday, Seasonal, Desserts, Thanksgiving Recipes, Christmas Recipes) (Volume 1)
New Prairie Kitchen: Stories and Seasonal Recipes from Chefs, Farmers, and Artisans of the Great Plains
Low salt. Low salt cooking. Low salt recipes.: Saltless: Fresh, Fast, Easy. (Saltless: NEW fresh, fast, easy low salt, low sodium cookbook) (Volume 2)
Dream Homes New England: Showcasing New England's Finest Architects, Designers and Builders
Confessions of a Real Estate Entrepreneur: What It Takes to Win in High-Stakes Commercial Real Estate: What it Takes to Win in High-Stakes Commercial Real Estate
The Seasonal Baker: Easy Recipes from My Home Kitchen to Make Year-Round
Purely Pumpkin: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen
The Kitchen Witch: A Year-round Witch's Brew of Seasonal Recipes, Lotions and Potions for Every Pagan Festival
Silver Oak Cookbook: Life in a Cabernet Kitchen - Seasonal Recipes from California's Celebrated Winery
From Asparagus to Zucchini: A Guide to Cooking Farm-Fresh Seasonal Produce, 3rd Edition
Pasta Sfoglia: From Our Table to Yours, More Than 100 Fresh, Seasonal Pasta Dishes
California Fresh Harvest: A Seasonal Journey through Northern California One-Dish

Wonders: 150 Fresh Takes on the Classic Casserole Happy Hens and Fresh Eggs: Keeping Chickens in the Kitchen Garden, with 100 Recipes The Fresh Egg Cookbook: From Chicken to Kitchen, Recipes for Using Eggs from Farmers' Markets, Local Farms, and Your Own Backyard

[Dmca](#)