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# Jasper White's Cooking From New England: More Than 300 Traditional And Contemporary Recipes



## Synopsis

A world-famous chef investigates the wide-ranging depth of traditional and contemporary New England cookery, offering delicious recipes for fish, venison, poultry, and other foods, with each dish reflecting both traditional taste and today's health concerns. Reprint. BH&G Alt.

## Book Information

Paperback: 384 pages

Publisher: Perennial (January 1993)

Language: English

ISBN-10: 0060923997

ISBN-13: 978-0060923990

Product Dimensions: 1.2 x 7.5 x 10.2 inches

Shipping Weight: 1.7 pounds

Average Customer Review: 4.1 out of 5 stars [See all reviews](#) (9 customer reviews)

Best Sellers Rank: #1,091,221 in Books (See Top 100 in Books) #163 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England](#)

## Customer Reviews

This cookbook has some of the most delicious recipes I have come across in years. Jasper creates distinctive recipes from New England and accompanies them with stories, both regional and personal. The recipes are easy to follow, within a person's budget and produce amazing results. I recommend this book to everyone who loves New England cooking.

Jasper White has put together a cookbook which you will refer to again and again. Whether you're looking to cook fish, shellfish, meat or game, poultry or pork, he'll have a recipe you'll enjoy. Also...need a dessert...or breads and noodles...or a list to source condiments, herbs, johnnecake meal and other grains...this book has it.Mr. White also gives tips on some of the basics from the different uses of various the peppers and salts used for seasoning, to making fish or veal stock, and making Beach Plum Puree or Persimmon Chutney.He also gives a story with many recipes making this book interesting to read as well as use.

We loved Jasper's restaurant back in Boston. (That tells how old we are.) We love this cookbook. Our two favorite dishes were his lobster in chervil butter and his breadsticks. We still make them using the recipes in this book. We've cooked a number of his other recipes, but we keep coming

back to the lobster in chervil butter and the breadsticks. We were like that back in his restaurant as well. His recipe for Boston brown bread is excellent. The cookbook is well written and full of imaginative food. Jasper White loved New England seafood, so many of his recipes are based on the classics. He also had a number of Portuguese influenced dishes reflecting the Portuguese influence on Boston area cooking. We mainly enjoy his recipes for seafood - salmon, cod, clams - but he has recipes for various meats and chicken as well. The recipes are well presented and work as written. This cookbook is not a novice level how-to-cook book, so it assumes you have some cooking background. The recipes are accessible. Some are even simple. You can do them in any moderately well equipped kitchen. If you've ever had your doubts about New England cooking, give this cookbook a try. You'll be pleasantly surprised.

I just moved to New England and wanted to prepare local dishes. Jasper White's cookbook is full of great tasting, easy to prepare recipes, made with locally available ingredients. A fine addition to any cookbook library.

Not so pleased with cook book. The book was received in very poor condition. There was no paper cover and the hard cover was damaged. Pages of the book were also damaged. We also bought the Chowder book by the same author. It was received in great shape. No complaints. It is probably one of my favorite cook books. The New England cook book was not like the Chowder cook book. Was disappointed in the condition of the book as well as the recipes. Couldn't believe it was by the same author.

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