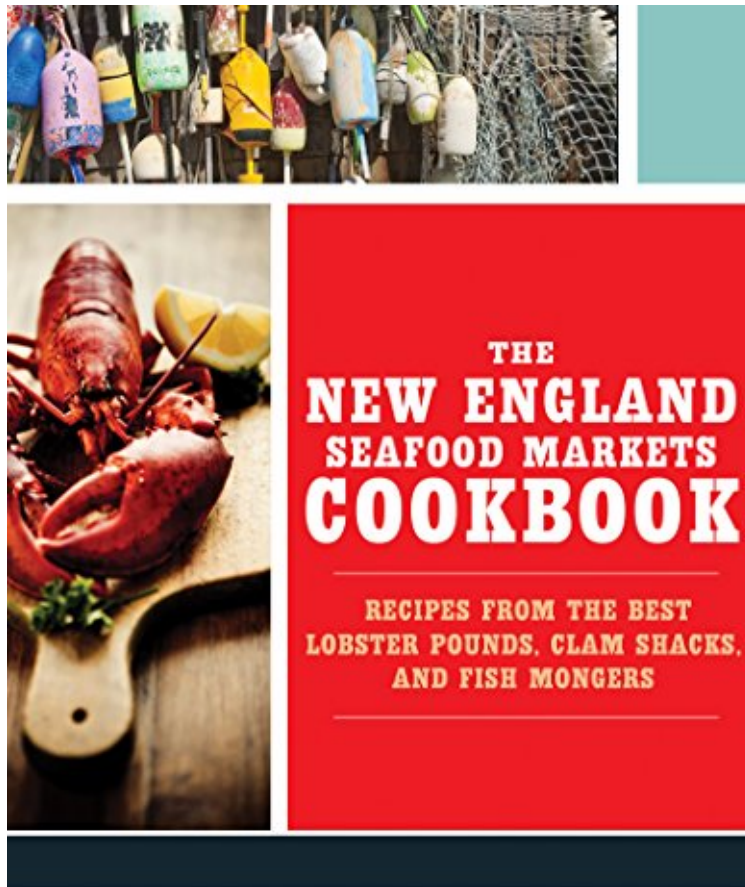


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The New England Seafood Markets Cookbook: Recipes from the Best Lobster Pounds, Clam Shacks, and Fishmongers

Michael Urban

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Michael Urban : The New England Seafood Markets Cookbook: Recipes from the Best Lobster Pounds, Clam Shacks, and Fishmongers before purchasing it in order to gage whether or not it would be worth my time, and all praised The New England Seafood Markets Cookbook: Recipes from the Best Lobster Pounds, Clam Shacks, and Fishmongers:

3 of 3 people found the following review helpful. Seafood from the ExpertsBy nhsThe wisdom of people who really know seafood seasons this wonderful recipe collection. Fresh, fast, and fairly simple--this is what works in the kitchen to keep tastes clean and tempting..Yet there's no lack of variety here. I loved the clear-broth clam chowder and Thai-style squid salad no less than the classic crab cakes and lobster rolls, the Italian-style sole piccata and Spanish shrimp with garlic alongside the traditional American baked shad and bluefish.The recipes come from people who have

managed to succeed--and in many cases for a very long time--in a business built on what's often unpredictable and always highly perishable. They have to build trust, and if that informs their recipes it also makes them interesting subjects for Urban's interviews. The photos make you want to go visit--and not only for the very good eating but also for the connections the weather-beaten establishments have with history and the sea.0 of 0 people found the following review helpful. wast of moneyBy jofesnot very good,there are better receipes in yanky magazine0 of 0 people found the following review helpful. Yummy seafood recipesBy BarbArrived timely in good condition. The recipes I have tried are yummy. Thanks

150 recipes from the best seafood markets in New England From New Haven to Bar Harbor, the New England coast is home to some of the best lobster pounds and fish markets in the world. Dedicated staff bring in the freshest catches every day, so who better to get cooking tips from? The New England Seafood Markets Cookbook features delicious recipes from all around the region, including: Cappys Clear-Broth Clam ChowderShackford and Gooch Salt Codfish CakesPresidential SwordfishSmoky Monkfish and Mussels MarinaraBuds Deviled Stuffed ClamsMaines Original Lobster RollThroughout, the recipes are supplemented with profiles of more than 30 of the top seafood markets?their histories, their owners, and their specialties?and sidebars that highlight the best of the areas seaside culinary culture. 75 color photographs

About the AuthorMike Urban is an editor, writer, and book packager who specializes in travel, outdoor recreation, sports, food, and business/career books. He has been in book publishing for over thirty years, last serving as Vice President and Associate Publisher of Globe Pequot Press, where he edited hundreds of travel guides and created a plethora of guidebook series. Urban lives in Old Saybrook, Connecticut, with his wife and four children.