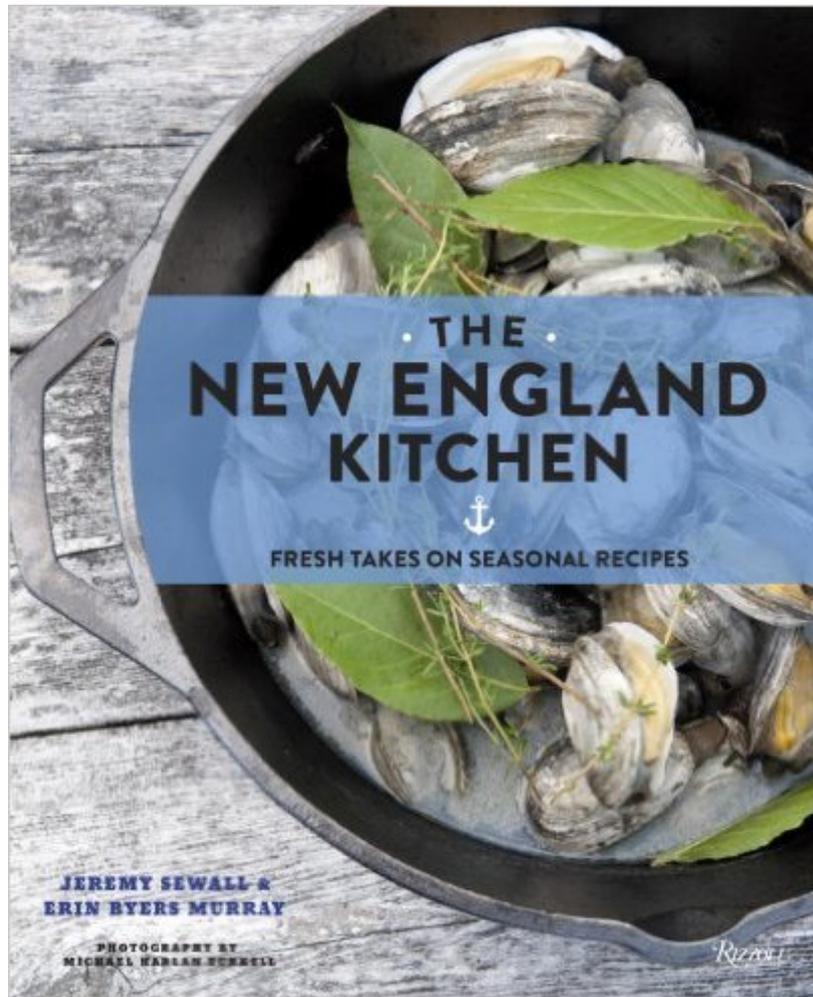


The book was found

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

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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!

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