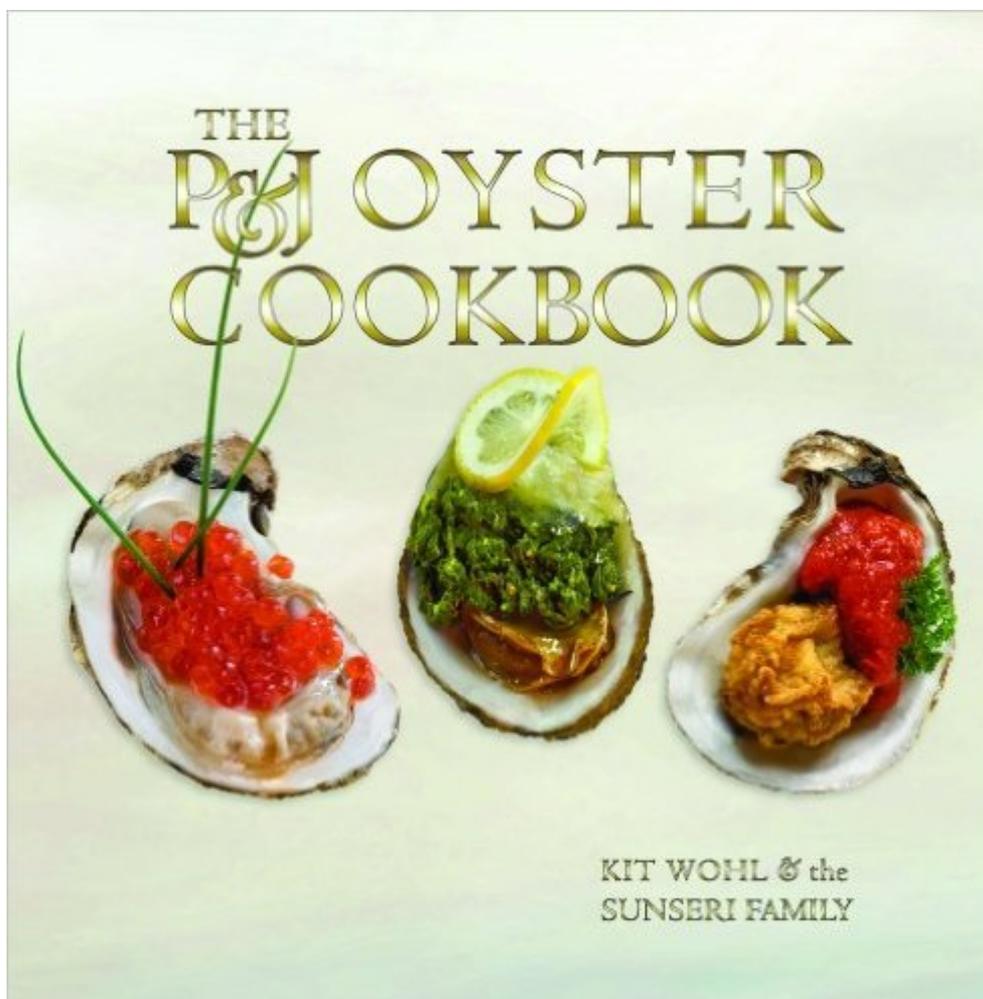


The book was found

P&J Oyster Cookbook, The



Synopsis

The bivalve lover's guide to Louisiana's best oysters. From the brackish bayous of Louisiana to the tables of some of the most beloved restaurants around the country, P&J oysters are among the best in the industry. Featuring recipes for oysters on the half shell, oyster appetizers, baked oysters, and grilled oysters, this lavish cookbook includes a history of the legendary P&J Oyster Company, tantalizing photographs of prepared oyster dishes, and shots of oysters in their native beds during the harvesting process.

Book Information

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (18 customer reviews)

Best Sellers Rank: #424,061 in Books (See Top 100 in Books) #118 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#)

Customer Reviews

I have been avidly following the talented Kit Wohl since her first cookbook "Arnaud's Restaurant Cookbook" and this latest tome is over the top! Who would have thought an entire cookbook devoted to this common mollusk could be captivating and evocative of so many memories of divine meals of the past? The photos (all done by the author, I believe) are stunning in their detail and brilliant color and the stark photographic style of a close up, single image is as fresh as it is bold. Even if you have never met an oyster, first hand, this book will send you scurrying to the local fishmonger for your first sack of these tasty bivalves. No fishmonger in your neck of the woods? You will just have to sit back and let the clearly written recipes stimulate your tastebuds and your imagination take you through some of the most creative concoctions ever put together. Bravo, Ms Wohl! You have done it again!

Most people probably don't need a whole cookbook for oysters. But I have a friend who does an annual oyster roast, and I've taken it upon myself to prepare trays of grilled and broiled oysters, so I

needed to add a few new recipes to my repertoire. If you have an abundant source of oysters, you might find this book to your liking.

My husband owns an oyster farm ("Montauk Pearls" - Montauk Shellfish Co., Montauk, NY). I got him this book for Christmas this year & he has been making EVERY recipe in here! We are LOVING it! Great great great!!!

I was introduced to this book in an oyster cooking class. The dishes we made were fantastic, so I bought the book. I'm working my way through, and most of the recipes are hits. There is a lot of redundancy, where basically the same recipe with one ingredient or topping changed is billed as a different dish, but the luscious photos are so enticing, you really want to try every one. Unlike my other oyster cookbooks which are deliberately regional, this one draws from different cultures. A nice reference when you're making an oyster dish for company.

Very nice cookbook with beautiful pictures and interesting recipes. I have only used a couple of recipes so far but they are great. Lots of new ideas for me. This is a cookbook you can just sit down and browse and be very entertained.

This book contains all my favorite oyster recipes. We bought a gallon of oysters over the weekend and worked our way through a few recipes. Can't wait to try them all. The book is well organized and the recipes are easy to follow and bring out the best in the oysters. As a bonus the pictures are beautiful, and the food always looks like the pictures when you are done cooking.

Love this cookbook, has many good pictures, lots of oyster recipes, you name it its in there ! Love the recipes !

This cookbook is the greatest cookbook for cooking with oysters. It gives you the true feel of what New Orleans food is all about. The Sunseri Family know oysters!!!

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