

The book was found

The Hog Island Oyster Lover's Cookbook: A Guide To Choosing And Savoring Oysters, With 40 Recipes



Synopsis

Seductive but standoffish, oysters ask that you get to know them a little before you can really enjoy them. How do you choose from among the dozens of varieties? How do you handle, shuck, and store them? Are they better cooked or raw? And are they really an aphrodisiac? Full of alluring recipes from topflight chefs, plus tasting notes and wine- and beer-pairing tips, the authoritative and accessible HOG ISLAND OYSTER LOVER'S COOKBOOK demystifies these enigmatic bivalves and provides the insider's scoop on serving them at home as well as ordering them in an oyster bar.
 The essential full-color companion to buying, shucking, cooking, and eating oysters, from the premier oyster company in North America. With more than 40 recipes for raw oyster toppings and cooked oyster dishes from chefs such as Bobby Flay, Alice Waters, Hiro Sone, and Cindy Pawlcyn. Includes 40 full-color sunlit photos from the Hog Island Oyster Farm (in Tomales Bay) and Bar (in San Francisco's Ferry Building), as well as styled food shots. The three million oysters that Hog Island raises annually are served at top restaurants around the country, including French Laundry, Charlie Trotter's, Grand Central Oyster Bar, and the Four Seasons.
 Reviews One of the Best Cookbooks of the Year-7 x 7 Magazine "A roadie's guide to oysters and their history . . . Pomo's recipes are brimming with exciting and thoughtful ideas."-New York Times Summer Cookbook Review "An opus for oyster lovers."-San Francisco Chronicle "If your family vacation this summer takes you to oyster country, either 'Back East' or 'Out West,' carry this convenient volume with you."-Milwaukee Journal Sentinel "This book could be what legions of oyster fans who can't get enough in restaurants but hesitate to do the bivalve thing at home have been waiting for."-Baltimore Sun

Book Information

Hardcover: 176 pages

Publisher: Ten Speed Press; 1st edition (May 1, 2007)

Language: English

ISBN-10: 1580087353

ISBN-13: 978-1580087353

Product Dimensions: 8.3 x 0.7 x 8.3 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (22 customer reviews)

Best Sellers Rank: #316,116 in Books (See Top 100 in Books) #61 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #81 in Books > Cookbooks, Food

Customer Reviews

For all true oyster lovers this is a must have book. Excellent recipes and well presented. Any one who has access to fresh oysters will find this book invaluable.

This book is super informative and user-fiendly. If you want to find out about different varieties of oysters and how to describe/distinguish the flavors noted in each variety, you will love this book. We used the recipes and the tasting guide, and have bought and shucked our own oysters with great success (better than some restaurants too!). An awesome resource for the inquisitive foodie/seafood lover.

Ms. Pomo has hit the nail on the head. I've tried several recipes, they all were winners! What a suprise!

*** 9/ 15/ 2015 / 1:55pm = Yes; I bought this book and still have it but I don't know what for. My addiction to oysters on the 1/2 shell prevents me from getting much past the shelling and eating. And now that my daughter bought me an "Earls Oyster Schucker" I know I'll never get to using any of the recipes. Sorry, but it's just an addition to my library. This doesn't change the grade of 5 stars the book earned just from existing. I said I had an 'addiction' for them raw; didn't I? Elton L. Powell

excellent book for people that want to learn about oysters and what they could do with them. a must get for anyones collection

This is a great book for Oyster lovers! It has some very authentic and unique recipe's for both raw and cooked oysters but also a great resource for the History and types of Oysters in North America! I highly recommend!

The book is as advertised. In very good condition. I am very pleased with my purchase of it. Would recommend this seller to others. Anxious to try some of the many recipes it contains. A very fine addition to my assortment of cook books.

The Swiss Army knife for oysters. The book is well written and full of facts, stories and recipes.

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

The Hog Island Oyster Lover's Cookbook: A Guide to Choosing and Savoring Oysters, with 40 Recipes
A Geography of Oysters: The Connoisseur's Guide to Oyster Eating in North America
Savoring Gotham: A Food Lover's Companion to New York City
The Smoking Bacon & Hog Cookbook: The Whole Pig & Nothing But the Pig BBQ Recipes
The Plant Lover's Guide to Sedums (The Plant Lover's Guides)
Union Oyster House Cookbook: Recipes and History from America's Oldest Restaurant
Oysters: Recipes that Bring Home a Taste of the Sea
Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes)
Grand Central Oyster Bar and Restaurant Cookbook
P&J Oyster Cookbook, The Hog and Hominy: Soul Food from Africa to America (Arts and Traditions of the Table: Perspectives on Culinary History)
The Foxfire Book: Hog Dressing, Log Cabin Building, Mountain Crafts and Foods, Planting by the Signs, Snake Lore, Hunting Tales, Faith Healing, Moonshining, and Other Affairs of Plain Living
The Latin Road Home: Savoring the Foods of Ecuador, Spain, Cuba, Mexico, and Peru
Nobody Wants to Play with a Ball Hog (Sports Illustrated Kids Victory School Superstars)
The Puck Hog Oysters: A Celebration in the Raw
Savoring the Seasons With Our Best Bites
Savoring the Seasons of the Northern Heartland
Crochet Therapy: The Soothing Art of Savoring Each Stitch
The Oysters of Locmariaquer

[Dmca](#)