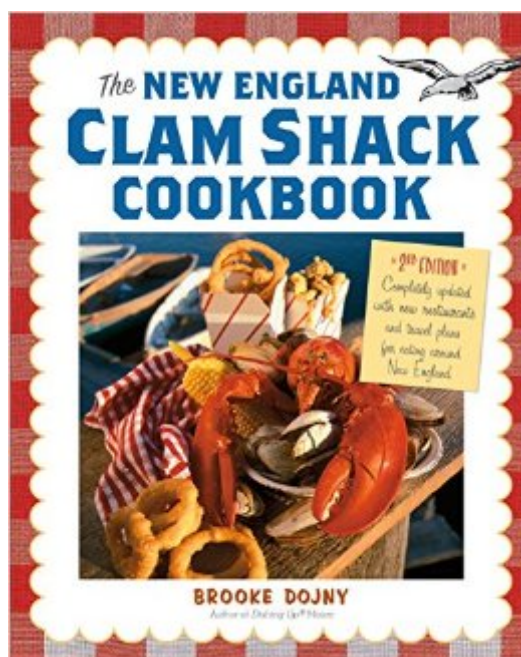


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The New England Clam Shack Cookbook, 2nd Edition



Synopsis

Part travelogue, part cookbook, this colorful collection captures the unique charm of New England's seafood cuisine. Brooke Dojny takes you on a tour of family-owned and -operated clam shacks from Connecticut to Maine and offers dozens of simple recipes for rich and buttery lobster, fried clams, creamy chowders, and much more. Whether you're looking to plan a tasty weekend road trip up the coast or host a backyard lobster bake, you'll find everything you need in this deliciously salty collection.

Book Information

Paperback: 256 pages

Publisher: Storey Publishing, LLC; 2nd edition (May 21, 2008)

Language: English

ISBN-10: 1603420266

ISBN-13: 978-1603420266

Product Dimensions: 7.4 x 0.8 x 9.2 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (17 customer reviews)

Best Sellers Rank: #487,857 in Books (See Top 100 in Books) #77 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England #144 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #249 in Books > Travel > Food, Lodging & Transportation > Dining

Customer Reviews

Now in a completely updated second edition featuring twenty new recipes, six new restaurants and three new recommended "clam-shack weekend itineraries" for making the most of New England dining, The New England Clam Shack Cookbook is far more than just a collection of recipes. Interspersed between the easy-to-follow instructions to make seafood delights from Lobster Stew to Old-Fashioned Salt Codfish Cakes to Creamy Cape Cod Clam Chowder are anecdotes, New England culinary trivia, quotable quotes, and much more. Illustrated with black-and-white and color images throughout, The New England Clam Shack Cookbook is as much fun for gourmands to page through as it is for seafood chefs of all skill and experience levels to cook from. Highly recommended for both personal and community library cookbook collections.

It's an interesting book, more like a travelogue of New England seafood eateries with recipes than a

traditional cookbook. The recipes all come from well and lesser-known New England seafood eateries, with a lot of pictures (of the eateries) and some history on each (the eateries, not the recipes). It's not organized like a regular cookbook (a negative), so you will rely on the index quite a bit when looking for a specific recipe or type of food. Most of the recipes are simple enough, what you would expect of "clam shack food", and geared to the typical "home cook" instead of "restaurant chef" (this is a good thing, IMO). The recipes are all seafood-based (lobster, clam, oyster, fish, chowders) or seafood associated (Kale Soup, which is better than it sounds, and Cape Ann Bread, for instance). The last few pages of the book are devoted to the index, of course, but there is also a useable listing of New England clam shacks, lobster pounds, and chowder houses, listed by state and including addresses, telephone numbers, and pertinent information (hours, BYOB, etc.) Also included is a page of "Resources", which lists mail order sources for some of the ingredients use in the recipes, although I have yet to come across a recipe that required items not readily available from a local market (New York, New Jersey, Pennsylvania area, your mileage may differ). In summary, I like this book. It's not a definitive cookbook of seafood dishes; it is what it says on the cover, a clam shack cookbook.

Just GREAT! this book is so informative, funny & entertaining & ohh so delicious. I love this book and cant wait to visit some of these clam shacks and try not only clam recipes but also seafood, breads and desert recipes from all over New England.

The recipes are easy to follow, and not too eomplicated to be beyond your summer-cottage fare. We have enjoyed every single recipe we have used - thanks for the newsy background on all the little restaurants as well. It's a fun read - and a great cook book.

Great cookbook that brings me back to my childhood growing up in Fall River, Massachusetts. I've often visited the seafood restraunts featured in this book and still do, when I visit. I enjoyed reading about new places and trying out new recipes. I've already made clamcakes, which were DELICIOUS!!! HIGHLY RECOMMENDED this book!!!!

Great cookbook I can locate the recipes I want to cook, this is a real resource for me old New England recepies.

great book It is just about the same as the 1st edition though. If I had known I would not have

bought it but only because I have the first one.

My husband and I used the New England Clam Shack Cookbook to decide our summer destination. We went to four of the restaurants/shacks and loved all four. Great recipes to use too.

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