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Boston Chef's Table: The Best In Contemporary Cuisine



Synopsis

Recipes from the hottest trend-setting restaurants This all-new hardcover cookbook highlights recipes from the best chefs in the Boston area, including Lydia Shire, Jasper White, Todd English, Ming Tsai, and Barbara Lynch. Far from being stodgy standards, these contemporary recipes include endive salad from Aquitaine, Olivesâ€™s lasagna (baked inside a pumpkin!), delectable chickpea salad from Tamarind Bay, and gingered sea bass from Skipjackâ€™s. But the traditional favorites are also here, such as the incomparable Italian dishes of the North End, Boston baked beans from Union Oyster House, and Todd Englishâ€™s take on the lobster roll, among others. The recipes have been customized for home cooks, in chapters organized by appetizers, soups, salads, pasta, seafood, poultry, meat and vegetarian entrees, side dishes, desserts, and a whole chapter on brunch, as served by the Boston Park Plaza and the Four Seasons, among other venerable locales. A beautifully designed layout, extensive headnotes, and sidebars on cooking hints, Boston lore, and foodie secrets add to the more than 100 recipes. *17 million tourists dine at these restaurants each year! *Clear, step-by-step instructions, with color photos, sidebars, glossary, and index

Book Information

Series: Chef's Table

Hardcover: 224 pages

Publisher: Globe Pequot; 1st edition (October 1, 2007)

Language: English

ISBN-10: 0762745142

ISBN-13: 978-0762745142

Product Dimensions: 8.5 x 0.5 x 9.8 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

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