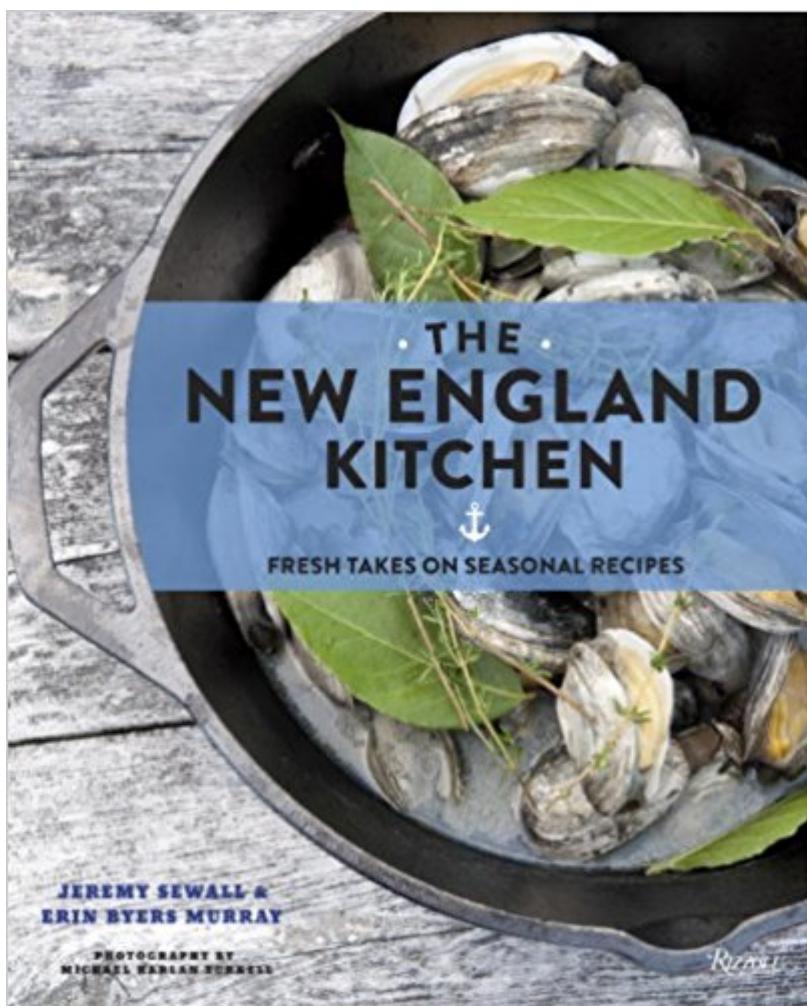


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# The New England Kitchen: Fresh Takes On Seasonal Recipes



## 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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## Customer Reviews

âœThe chef's comprehensive guide to New England lobster, chowders, and steamersâœ The New England Kitchen: Fresh Takes on Seasonal Recipes includes over 100 seasonal recipes, a prep section covering lobsters, oysters shucking, and even curing your own bacon, and profiles of Sewall's friends in the farming, fishing, and brewing communities.âœ âœ“Boston Magazineâœâœ when he [Sewall] announced that he had a cookbook coming out called The New

England Kitchen, we paid attention. Written with Erin Byers-Murray, the book takes readers through the seasons, highlighting the bounty of New England and offering fresh, sophisticated takes on classics like steamers, oyster stew, chowder, pot roast, and sausage and beans. "Yankee Magazine's contemporary takes on New England classics, capturing the traditional region flavors that make Sewall's cuisine timeless |more than one hundred dishes accompanied by captivating photographs revealing presentations that are both thoughtful and artful. But this book extends beyond recipes and includes all the necessary information for the home cook to create an authentic New England kitchen |a complete sense of what truly gives New England its flavor.

"ID Boston's The New England Kitchen |The regional focus of this splendidly photographed, impeccably written volume is the best of its kind in years, and Sewall is one of New England's finest advocates of his local bounty, from cranberries to lobster. So, even if so many of the recipes included haven't much to do with New England culinary tradition and are only to be found in restaurants in Massachusetts, Rhode Island and Maine, it's a moot point when Sewall makes so many sound so good--the kind that make you stick Post-Its on every page." Huffington Post

The acclaimed Boston chef Jeremy Sewall's restaurants Lineage, Eastern Standard, Island Creek Oyster Bar, and Row 34 have received national praise in the New York Times and Bon Appetit. Erin Byers Murray is a journalist specializing in food and wine and is the author of Shucked: Life on a New England Oyster Farm. Chef, author, and National Geographic Fellow Barton Seaver is a sustainable food expert. Food photographer Michael Harlan Turkell's work has appeared in numerous cookbooks.

Incredible book with special occasion recipes but mostly just some amazing meals to cook everyday!

Excellent recipes and very nicely presented. I have tried several of the recipes and all are excellent. One of the best cook books I have found in years. And yes, I am a native New Englander.

Easy recipes with great images that help a lot.

Exceptional cookbook. I highly recommend.

Love the book.

Nice book

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!

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