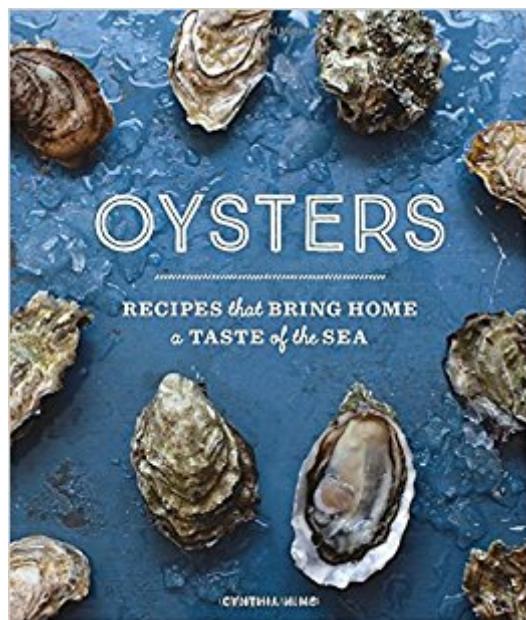


The book was found

Oysters: Recipes That Bring Home A Taste Of The Sea



Synopsis

For oyster lovers everywhere, this luscious cookbook features recipes, shucking instructions, and the local farming success story of the many delicious oysters from the Pacific Coast. From Hangtown Hash with Fried Eggs to Half-Shell Oysters with Kimchi-Cucumber Relish, this gorgeous cookbook features 30 recipes, ideas for what to drink with oysters, and tips for buying, storing, and shucking to bring out the "oh! in oysters. Since oysters are grown and harvested in some of the most beautiful environments on earth, the book is brimming with scenic as well as food photography. The delectable oysters grown along the West Coast--which include Pacific, Kumamoto, Olympia, and Eastern and European Flat species--are the stars of this beautiful cookbook celebrating oysters.

Book Information

Hardcover: 160 pages

Publisher: Sasquatch Books (January 19, 2016)

Language: English

ISBN-10: 163217037X

ISBN-13: 978-1632170378

Product Dimensions: 7 x 0.6 x 8.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 8 customer reviews

Best Sellers Rank: #246,243 in Books (See Top 100 in Books) #43 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #71 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood

Customer Reviews

"It's more a comprehensive study than your standard recipe book, sprinkled with anecdotes to illustrate how oysters have a way of bringing people together" Seattle Met "From creamy Pacifics to sharp European Flats, Nims takes the reader on a journey up and down the Pacific coast." TableTalk Northwest"Besides the many recipes, we find all the information we need to know about oysters: their history, biology, oyster hatcheries and growing regions on both coasts." Tulsa Book Review "Oysters: Recipes that Bring Home a Taste of the Sea" provides all the big details on how to grow, select, shuck, slurp and adore Pacific coast oysters. It's a practical introduction for the oyster-squeamish as well as an inventive resource for the oyster

initiate.Ã¢ ¬Ã·Ã Â Ã¢ ¬â •The HeraldÃ¢ ¬Å“Celebrate this tasty bivalve in every way, youÃ¢ ¬â„¢ll be sure to find a new favorite oyster recipe Ã¢ ¬âœ I know I did!Ã¢ ¬Ã·Ã¢ ¬â •Kathy Casey Ã¢ ¬Å“A simply fantastic specialized cookbook, Oysters is very highly recommended for personal, family, professional, and community library cookbook collections.Ã¢ ¬Ã·Ã¢ ¬â •Midwest Book ReviewÃ¢ ¬Å“The cover just jumps out to oyster lovers...but like an oyster itself, itÃ¢ ¬â„¢s the inside that really wins you over.Ã¢ ¬Ã·Ã¢ ¬â •Tasting Room Radio”Cynthia NimsÃ Â knows Pacific Northwest cuisine, and her latest book dives into the beautiful and occasionally murky waters of oysters.” Ã¢ ¬â •Great Northwest WineÃ¢ ¬Å“Check out the just-released Oysters: Recipes that Bring Home a Taste of the Sea.Ã¢ ¬Ã·Ã¢ ¬â •WiredÃ Â Ã¢ ¬Å“YouÃ¢ ¬â„¢ll find 30 recipes, ideas for what to drink with oysters, and tips for buying, storing, and shucking. The delectable oysters grown along the West CoastÃ¢ ¬Ã|are the stars of this cookbook.Ã¢ ¬Ã·Ã Â Ã¢ ¬â •Edible East BayÃ¢ ¬Å“The best methods of buying, cooking (or not!) and eating.Ã¢ ¬Ã·Ã¢ ¬â •Good Stuff NW

Cynthia Nims is a cookbook author and culinary consultant focused on food, beverages, and travel. She studied cuisine in France, is the author of 15 cookbooks, and served on the editorial team for *Modernist Cuisine*.

informative and pretty well written

Cynthia Nims is a wonderful writer and authority on seafood. This book is fabulous, and I will be purchasing more books as gifts for friends.

Some nice recipes.

Very enjoyable reading -- and cooking.

Very easy interesting but primarily about West Coast to oysters.

Oysters are divine...and slightly nerve wracking. To visit an acclaimed oyster bar is one thing, but to confidently select, store, shuck, prepare, and serve them yourself is something else entirely. This book takes the angst out of buying, preparing and serving oysters. It instills confidence to newbies and old salts alike. Not just in recipes, but in understanding the origins and qualities of the shellfish

whether it be a jar for frying crisp on the beach or a gleaming raw dozen for the swankest affair.

Bring 'em on!

I started learning more about my favorite bivalves as soon as I opened this book. Cynthia Nims and crack photographer Jim Henkens have put together a gorgeous reference I'll use for years.

I haven't tried any of the recipes yet. But hope they have something better than just raw oysters.

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

Oysters: Recipes that Bring Home a Taste of the Sea The Hog Island Oyster Lover's Cookbook: A Guide to Choosing and Savoring Oysters, with 40 Recipes Southern Seafood: Crab, Shrimp, Fish, Crawfish, Oysters & More! (Southern Cooking Recipes Book 6) Edition 2nd Just 1 hour Amazing Guam Travelling Book Bring this book to travel: Edition 2nd Just 1 hour Amazing Guam Travelling Book Bring this book ... travel (English Speaking) (Japanese Edition) Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes Oysters: A Celebration in the Raw A Geography of Oysters: The Connoisseur's Guide to Oyster Eating in North America Chesapeake Oysters: The Bay's Foundation and Future (American Palate) Beginner's Home Recording On A Budget: How to Build an Affordable Recording Studio at Home and Get Your Music Heard (Home Recording, Home Recording for ... Songwriting, Home Studio, Acoustic) INTERIOR DESIGN : The Beginner's guide, organise your home, techniques and principles on art of decoration: Customise your home with us (Home design, home construction, home arranging with style) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) Ground Turkey Cookbook: 50 Quick, Easy to Make and Delicious Ground Turkey Recipes - Try These Recipes at Home and Bet Me Everyone Will Love the Taste Authentic And Traditional Pierogi Recipes: Discover The Simple Art of Making Pierogi at Home with A Wide Variety of Main and Desert Pierogi Recipes to Suit Every Taste. Taste of Home Most Requested Recipes: 633 Top-Rated Recipes Our Readers Love! Can I Taste It Forever: The Complete Series (Can I Taste It? Book 3) Damascus Taste of a City: Taste of a City (Armchair Traveller) VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Crab: 50 Recipes with the Fresh Taste of the Sea from the Pacific, Atlantic & Gulf Coasts Pike Place Market Recipes: 130 Delicious Ways to Bring Home Seattle's Famous Market Burrows on the Dead Sea

Scrolls: An Omnibus of Two Famous Volumes: The Dead Sea Scrolls / More Light on the Dead Sea Scrolls

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)