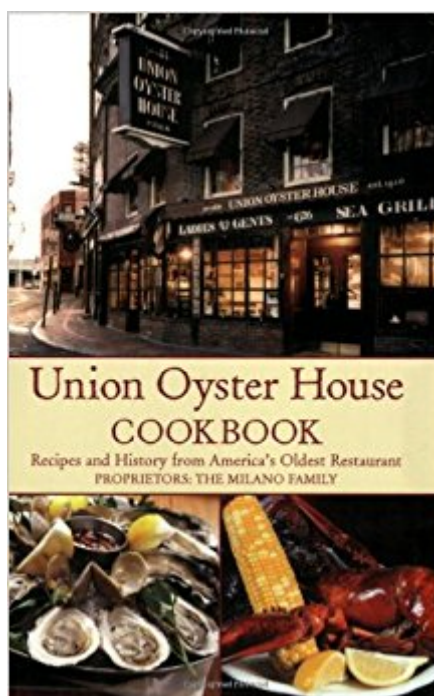


The book was found

Union Oyster House Cookbook: Recipes And History From America's Oldest Restaurant



Synopsis

As well as recounting the 280-year history of the restaurant and its Boston environs, Union Oyster House Cookbook has more than 50 of the restaurant's most famous recipes adapted for home use, including: Oyster House Clam Chowder; Oyster Stew Lobster Scampi; American Bouillabaisse; Shellfish in many forms: raw oysters and clams, Oysters Rockefeller, Clams Casino, Baked Stuffed Cherrystones, boiled and broiled lobster; Boston Baked Beans; Hot Indian Pudding; Oyster House Cornbread.

Book Information

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Average Customer Review: 4.8 out of 5 stars 24 customer reviews

Best Sellers Rank: #664,399 in Books (See Top 100 in Books) #102 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England](#) #209 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#) #875 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > History](#)

Customer Reviews

Jean Kerr is a food writer and editor who has been writing articles and columns about food since the 1980s. She has been food editor for "Portsmouth" "Magazine" and a regular contributor to "Accent" magazine. She is currently the editor of "Taste of the Seacoast," a food and wine magazine covering northern New England. Spencer Smith is a publishing executive based in Maine. He has been editor of "Fodor's Seaside America" and "The Yachtsman's Winterbook" and a board member of The National Maritime Historical Society and has worked on book publishing projects for South Street Seaport Museum and Mystic Seaport. Spencer Smith is a freelance writer and editor based in Santa Rosa, California.

It is a small book, but what a book. It contains fun and little-known facts, spectacular art work, and really awesome recipes. I grew up in the Northeast and remember home-made baked beans, Indian

pudding, and baked stuffed quahogs. My mother's cooking is some of the best I ever tasted and I consider her one of the very best cooks. One of her best dishes is linguini with clams. I was so excited to see this and the afore-mentioned recipes included in this book. I was surprised, but delighted to see the recipe for steamed-mussels Basque-style. While the dialogue is poorly-written, the given information is fascinating. I agree with all the positive commentaries posted about this cookbook. The recipes are easy to follow. Items are easy to find in the glossary. And, the directions are simple, concise, and detailed. If you just love to cook and are looking for an excellent cookbook that offers home-style New England food fares, then this is the book for you. If you don't cook, but love displaying books on a coffee table, then this is a wonderful book to include. This book would make a great gift for any cooking enthusiast. If you have eaten at this restaurant and love it, you can serve your favorite dishes at home.

I ordered the "Union Oyster House Cookbook" as Holiday Gift for a true Bostonian sea food lover and New England recipe collector..When I placed the order on December 10 I saw the expected date for delivery was January 10 2015. I thought that it might be sooner,, Unfortunately, it took that long to arrive and I could not include it as a 2014 Holiday Gift. The authentic recipes luscious photography and colonial to current history of the Union Oyster House rate 4 stars..It would have been 5 stars had there been a more speedy delivery..Along those lines the same order contained 2 other Boston heritage cookbooks ordered on the December 10th and received on December 19th that I included in a gift basket of corn bread, baked beans and the must have little brown and tan bean pot for a perfect Saturday night suppers

The Union Oyster House is the oldest continuously operating restaurant in the country. When you think that Daniel Webster and John F. Kennedy were among some of the famous and frequent patrons here, you might just want to stop by just to drink in the history (no pun intended!) Surprise, surprise, the clam chowder is to die for! And now I have the recipe to duplicate it at home! Even if you don't plan to cook all the delicious seafood recipes represented in this cookbook, you'll enjoy reading the history, not only of the restaurant, but of the city where the birth of our nation began. Another added attraction to this book, when you need to come up with a good trivia question, you can ask where the toothpick was invented. In this cookbook/history book, you will be motivated to duplicate the simple, yet wonderful, seafood dishes that will impress and win you many compliments, and then while your guests enjoy each yummy bite, you can educate them about city of Boston, where it all began!

I visited Boston in September and for my birthday my eldest son and his wife took me to the Oyster House Restaurant. When I got home from my vacation I realized that I just had to have the Oyster House Cookbook and I've used a number of the recipes & have loved each and every one of them. It's a keeper.

I must have 50 different recipes for crab cakes. Union Oyster House is the easiest and best flavor, of all mine. I did not even brown the cakes on the stove, merely cooked them in the oven. Delicious.

I visited the Union Oyster House a long time ago. . Was amazed what they did to Seafood. . Looked all over and finally found this book. . . I cherish this book, its recipes, and no matter who asks me, I will not loan out this book to anyone. . . Excellent Book sort of hard to find. Renee Evers

I ordered this book for my husband, for Christmas. He loved it! Not only are there lots of photos, but there are several very interesting stories about the oyster industry, too. Recipes and history make for a great book any oyster lover will appreciate!

I am in food Heaven! The recipes are easy to follow and come out great! Love the pictures.

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