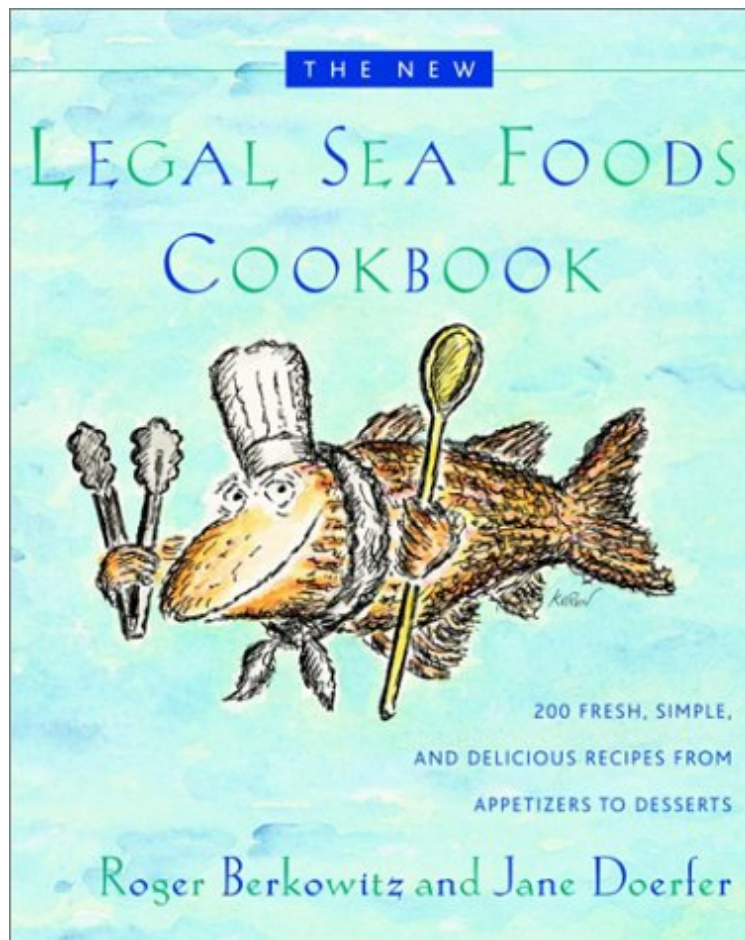


(Download pdf ebook) The New Legal Sea Foods Cookbook: 200 Fresh, Simple, and Delicious Recipes from Appetizers to Desserts

The New Legal Sea Foods Cookbook: 200 Fresh, Simple, and Delicious Recipes from Appetizers to Desserts

Roger Berkowitz, Jane Doerfer
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#151123 in Books Clarkson Potter 2003-05-13 2003-05-13Original language:EnglishPDF # 1 9.60 x 1.00 x 7.70l, 3.00 #File Name: 0767906918320 pages | File size: 27.Mb

Roger Berkowitz, Jane Doerfer : The New Legal Sea Foods Cookbook: 200 Fresh, Simple, and Delicious Recipes from Appetizers to Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Legal Sea Foods Cookbook: 200 Fresh, Simple, and Delicious Recipes from Appetizers to Desserts:

0 of 0 people found the following review helpful. And the author describes the recipes as "flashy" so many times that it sounded stupid. I never heard of a recipe of dish ...By L. DONOVANRecipes are so simple that you don't need this cookbook. There is nothing here that you couldn't put together with a few simple ingredients. Thank goodness I only spent 6.00 with shipping on it. And the author describes the recipes as "flashy" so many times that it sounded stupid. I never heard of a recipe of dish as being "flashy". Their recipe for Crap and Artichoke Hush puppies has no artichoke

in the ingredients!!0 of 0 people found the following review helpful. I have been looking for a good tartar sauce and found the best in a Cook's ...By iob7I have been looking for a good tartar sauce and found the best in a Cook's Country Book, the Legal Seafood Brand. Because none was available in retail, I decided to check the Legal Seafood Cookbook for a recipe. I found the book to be very informative on all kinds of available fish which helps in how the fish is best cooked by its properties.0 of 0 people found the following review helpful. Easy and deliciousBy P. KaufmanGreat seafood restaurant with easy, delicious recipies.

The complete guide to buying, cooking, and enjoying seafoodwith more than 200 recipesfrom the restaurant that knows it best.Legal Sea Foodss motto is, If it isnt fresh, it isnt Legal, and the company has built its stellar reputation on serving only the freshest and safest fish. The Legal Sea Foods restaurant opened in Cambridge, Massachusetts, in 1968, and the business has since expanded to include twenty-six restaurants in seven states along the Eastern Seaboard as well as a mail-order company. In 1998, Bon Apptit named it one of ten classic American restaurants. Featuring the innovative recipes that have been added to Legals menu during the past fifteen years (since the first Legal Sea Foods Cookbook was published), this new cookbook covers not only the traditional gold standards (Smoked Bluefish Pat, Clam Chowder) but also contemporary dishes such as Crabmeat with Morel Mushrooms, Spicy Fried Grouper with Jalapeo Mayonnaise, and Bluefish in Kale and Tomato Sauce. Regional specialties, such as Hog Snapper Pepe (from the Boca Raton branch) and Baltimore Crab Cakes, are also included. In addition to the vast selection of main dishes, there are appetizers (Spicy Crab Cakes, Smoky Mackerel Spread, Mussels au Gratin), salads (Shrimp Tabbouleh, Crabmeat and Mango Salad, Lobster and Israeli Couscous Salad), pasta and rice dishes (Linguine with Littlenecks; Salmon with Asparagus and Ravioli; Risotto with Shrimp, Celery, and Peppers), soups and sandwiches (Shellfish Gumbo, Fish Chowder, Grilled Swordfish Tacos), vegetables and side dishes (Speckled Butter Bean Casserole, Onion Strings, Chipotle Sweet Potato Mash), and desserts (Key Lime Pie, Blueberry and Peach Crumble, Mango and Strawberry Shortcake). The New Legal Sea Foods Cookbook also provides an overview of the full range of fin fish and shellfish (from bass to wolffish, clams to squid) available today and the best cooking techniques for each typewhether it is baking, broiling, frying, poaching, sauteing, grilling, oven-steaming, or microwavingas well as how to distinguish wild from farm-raised fish. There is complete advice on how to tell if fish is fresh, how to store it once you bring it home, how to prepare it, and how to make safe and delicious use of the leftovers. Much more than a cookbook, this is the ultimate sourcebook from Americas seafood specialists.

From Publishers WeeklyProprietor of the hugely popular family-owned chain that first hooked Bostonians 50 years ago and has now grown to more than two dozen fish restaurants along the East Coast, Berkowitz and co-author Doerfer update the 1988 Legal Sea Foods Cookbook. The first 60 pages are packed with information on selecting and storing seafood, descriptions of various fish and shellfish, as well as basic cooking techniques. The emphasis throughout is on simplicity, which Berkowitz insists is what brings out the best in seafood meals. Indeed, the ease with which most recipes can be made tends to belie just how successful the dishes are. They range from such appetizers as Crab Cakes and Stuffed Grape Leaves (filled with rice, shrimp and feta) to entrees like Bluefish with Almond Tomato Sauce, Swordfish in a Rosemary Lime Sauce and Haddock Escabeche with Carrots, in which the fish is briefly fried. Other sections include Leftovers (Fish Latkes), Salads (Crab Louis), and Pasta and Rice Dishes (Pasta with Pancetta and Shrimp). Vegetables and Side Dishes include the palate-pleasing Chipotle Sweet Potato Mash and Rhode Island Johnny Cakes. Among the 20 Sauces and Coatings is a sure-fire Tartar Sauce, and one of the desserts is the unusual Mango and Strawberry Shortcake. Illustrations are by Edward Koren.Copyright 2003 Reed Business Information, Inc. Dreaming about the most joyous days of my life always brings me straight back to Boston. The two things that first come to mind are the wonderful championship days on the basketball court with the Celtics and the time spent enjoying the finest aspects of life at Legal Sea Foods. Now that I no longer live in Boston, Im glad I can re-create some of my favorite Legal Sea Food dishes with The New Legal Sea Foods Cookbook.--Bill Walton, Boston Celtics 1986, Basketball Hall of FameThis cookbook, like Legal Sea Foods itself, is reliable, straightforward, andthen full of surprises that delight around every turn. --Mark Kurlansky, author of Salt and CodLegal Sea Foods has long set the gold standard of restaurant dining with their superbly prepared, top-quality seafood. With the publication of their newly revised cookbook, they bring many of their delicious restaurant classics to the home cook. A must for seafood lovers!--Nina Simonds, Asian food authority and author of A Spoonful of GingerEven a fish wouldnt get caught if he kept his mouth shut! That's an old weathersmans expression--but Ill never keep my mouth shut about Legal Sea Foods. Roger and his fish caught my fancy over twenty years ago. The BEST lobster rolls in the world! The cookbook is a great idea and the next best thing to dinner at a Legal Sea Foods restaurant. --Willard Scott, Today ShowFrom the Inside FlapThe complete guide to buying, cooking, and enjoying seafood--with more than 200 recipes--from the restaurant that knows it best.Legal Sea Foods's motto is, "If it isn't fresh, it isn't Legal," and the company has built its stellar reputation on serving only the freshest and safest fish. The Legal Sea Foods restaurant opened in Cambridge, Massachusetts, in 1968, and the business has since expanded to include twenty-six restaurants in seven states along the Eastern Seaboard as well as a mail-order company. In 1998, "Bon Appetit named it one of ten classic American

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