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The Hog Island Oyster Lover's Cookbook: A Guide To Choosing And Savoring Oysters, With 40 Recipes



Synopsis

Seductive but standoffish, oysters ask that you get to know them a little before you can really enjoy them. How do you choose from among the dozens of varieties? How do you handle, shuck, and store them? Are they better cooked or raw? And are they really an aphrodisiac? Full of alluring recipes from topflight chefs, plus tasting notes and wine- and beer-pairing tips, the authoritative and accessible HOG ISLAND OYSTER LOVER'S COOKBOOK demystifies these enigmatic bivalves and provides the insider's scoop on serving them at home as well as ordering them in an oyster bar. The essential full-color companion to buying, shucking, cooking, and eating oysters, from the premier oyster company in North America. With more than 40 recipes for raw oyster toppings and cooked oyster dishes from chefs such as Bobby Flay, Alice Waters, Hiro Sone, and Cindy Pawlcyn. Includes 40 full-color sunlit photos from the Hog Island Oyster Farm (in Tomales Bay) and Bar (in San Francisco's Ferry Building), as well as styled food shots. The three million oysters that Hog Island raises annually are served at top restaurants around the country, including French Laundry, Charlie Trotter's, Grand Central Oyster Bar, and the Four Seasons. Reviews One of the Best Cookbooks of the Year-7 x 7 Magazine "A roadie's guide to oysters and their history . . . Pomo's recipes are brimming with exciting and thoughtful ideas."-New York Times Summer Cookbook Review "An opus for oyster lovers."-San Francisco Chronicle "If your family vacation this summer takes you to oyster country, either 'Back East' or 'Out West,' carry this convenient volume with you."-Milwaukee Journal Sentinel "This book could be what legions of oyster fans who can't get enough in restaurants but hesitate to do the bivalve thing at home have been waiting for."-Baltimore Sun

Book Information

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Customer Reviews

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JAIREMARIE POMO is chef-at-large for Hog Island Oyster Company and teaches oyster cooking classes in the San Francisco Bay Area. She also leads writing workshops out of her home in Inverness, California, just steps from Tomales Bay, where Hog Island oysters are grown.

*** 9/ 15/ 2015 / 1:55pm = Yes; I bought this book and still have it but I don't know what for. My addiction to oysters on the 1/2 shell prevents me from getting much past the shelling and eating. And now that my daughter bought me an "Earls Oyster Schucker" I know I'll never get to using any of the recipes. Sorry, but it's just an addition to my library. This doesn't change the grade of 5 stars the book earned just from existing. I said I had an 'addiction' for them raw; didn't I? Elton L. Powell

I was hoping for more out of this cookbook. I was looking for some different oyster recipes and yes there are a few. Not enough to justify the cost of the book for me.

Great book, and story and excellent recipes

Love it!

This book is a fun read, with interesting stories and a great overview of the history of oysters, plus tasting and buying points on the current varieties. There are a lot of great recipes as well. Highly recommended.

This book is super informative and user-friendly. If you want to find out about different varieties of oysters and how to describe/distinguish the flavors noted in each variety, you will love this book. We used the recipes and the tasting guide, and have bought and shucked our own oysters with great success (better than some restaurants too!). An awesome resource for the inquisitive foodie/seafood lover.

The book is as advertised. In very good condition. I am very pleased with my purchase of it. Would recommend this seller to others. Anxious to try some of the many recipes it contains. A very fine addition to my assortment of cook books.

Great book. Recipes are delicious and easy to follow. Pictures help too. Also included are fascinating facts about different types of oysters.

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