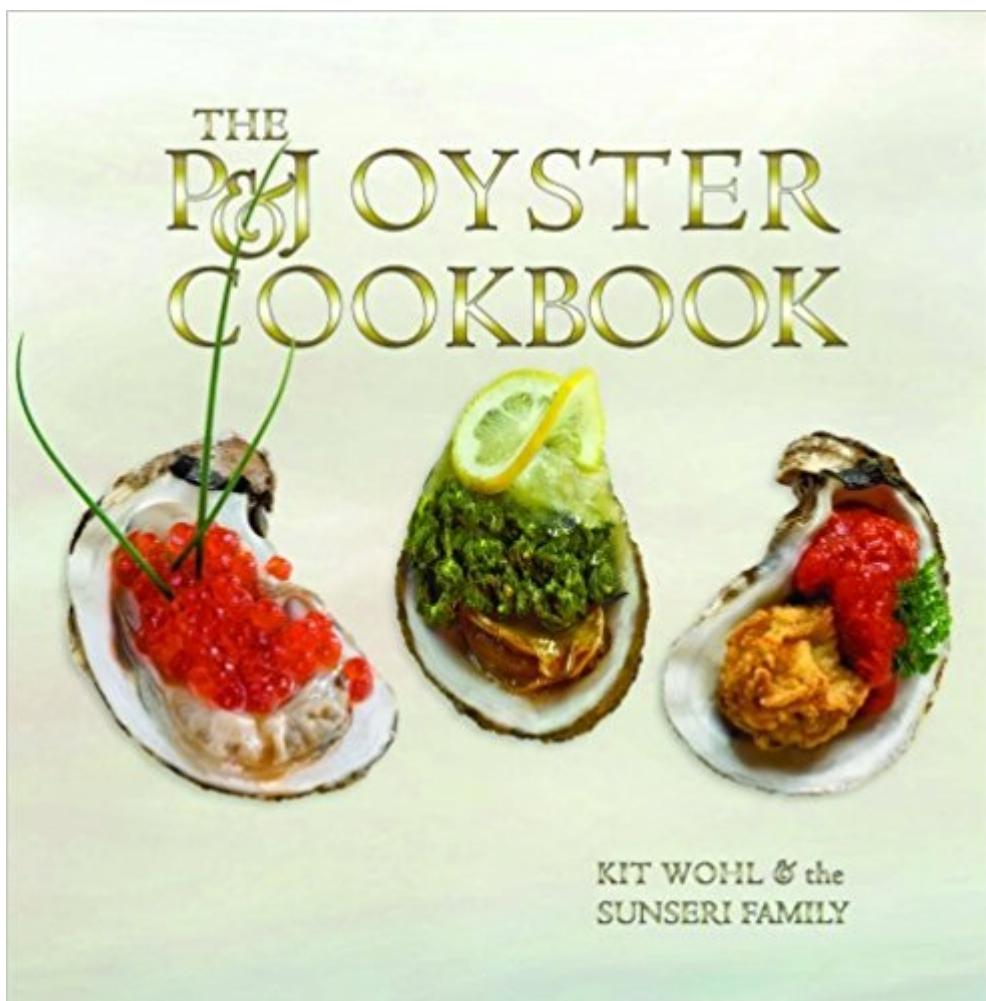


The book was found

P&J Oyster Cookbook, The



Synopsis

The bivalve lover's guide to Louisiana's best oysters. From the brackish bayous of Louisiana to the tables of some of the most beloved restaurants around the country, P&J oysters are among the best in the industry. Featuring recipes for oysters on the half shell, oyster appetizers, baked oysters, and grilled oysters, this lavish cookbook includes a history of the legendary P&J Oyster Company, tantalizing photographs of prepared oyster dishes, and shots of oysters in their native beds during the harvesting process.

Book Information

Hardcover: 224 pages

Publisher: Pelican Publishing Company; 1st edition (December 15, 2009)

Language: English

ISBN-10: 1589806492

ISBN-13: 978-1589806498

Product Dimensions: 10.2 x 0.8 x 10.3 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ See all reviewsÂ (18 customer reviews)

Best Sellers Rank: #424,061 in Books (See Top 100 in Books) #118 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood

Customer Reviews

I have been avidly following the talented Kit Wohl since her first cookbook "Arnaud's Restaurant Cookbook" and this latest tome is over the top! Who would have thought an entire cookbook devoted to this common mollusk could be captivating and evocative of so many memories of divine meals of the past? The photos (all done by the author, I believe) are stunning in their detail and brilliant color and the stark photographic style of a close up, single image is as fresh as it is bold. Even if you have never met an oyster, first hand, this book will send you scurrying to the local fishmonger for your first sack of these tasty bivalves. No fishmonger in your neck of the woods? You will just have to sit back and let the clearly written recipes stimulate your tastebuds and your imagination take you through some of the most creative concoctions ever put together. Bravo, Ms Wohl! You have done it again!

Most people probably don't need a whole cookbook for oysters. But I have a friend who does an annual oyster roast, and I've taken it upon myself to prepare trays of grilled and broiled oysters, so I

needed to add a few new recipes to my repertoire. If you have an abundant source of oysters, you might find this book to your liking.

My husband owns an oyster farm ("Montauk Pearls" - Montauk Shellfish Co., Montauk, NY). I got him this book for Christmas this year & he has been making EVERY recipe in here! We are LOVING it! Great great great!!!

I was introduced to this book in an oyster cooking class. The dishes we made were fantastic, so I bought the book. I'm working my way through, and most of the recipes are hits. There is a lot of redundancy, where basically the same recipe with one ingredient or topping changed is billed as a different dish, but the luscious photos are so enticing, you really want to try every one. Unlike my other oyster cookbooks which are deliberately regional, this one draws from different cultures. A nice reference when you're making an oyster dish for company.

Very nice cookbook with beautiful pictures and interesting recipes. I have only used a couple of recipes so far but they are great. Lots of new ideas for me. This is a cookbook you can just sit down and browse and be very entertained.

This book contains all my favorite oyster recipes. We bought a gallon of oysters over the weekend and worked our way through a few recipes. Can't wait to try them all. The book is well organized and the recipes are easy to follow and bring out the best in the oysters. As a bonus the pictures are beautiful, and the food always looks like the pictures when you are done cooking.

Love this cookbook, has many good pictures, lots of oyster recipes, you name it its in there ! Love the recipes !

This cookbook is the greatest cookbook for cooking with oysters. It gives you the true feel of what New Orleans food is all about. The Sunseri Family know oysters!!!

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

P&J Oyster Cookbook, The Grand Central Oyster Bar and Restaurant Cookbook The Hog Island Oyster Lover's Cookbook: A Guide to Choosing and Savoring Oysters, with 40 Recipes Union Oyster House Cookbook: Recipes and History from America's Oldest Restaurant Chesapeake 1850: Steamboats & Oyster Wars: The News Reader On Our Way to Oyster Bay: Mother Jones and

Her March for Children's Rights (CitizenKid) The Big Oyster: History on the Half Shell A Geography of Oysters: The Connoisseur's Guide to Oyster Eating in North America The Essential Oyster: A Salty Appreciation of Taste and Temptation Oyster: A Gastronomic History (with Recipes) Consider the Oyster Shucked: Life on a New England Oyster Farm The Oyster War: The True Story of a Small Farm, Big Politics, and the Future of Wilderness in America Chesapeake 1880: Steamboats & Oyster Wars: The News Reader, Book 2 Campbell's 3 Books in 1: 4 Ingredients or Less Cookbook, Casseroles and One-Dish Meals Cookbook, Slow Cooker Recipes Cookbook The Czechoslovak Cookbook: Czechoslovakia's best-selling cookbook adapted for American kitchens. Includes recipes for authentic dishes like Goulash, ... Pischinger Torte. (Crown Classic Cookbook) The PlantPure Nation Cookbook: The Official Companion Cookbook to the Breakthrough Film...with over 150 Plant-Based Recipes The Unofficial Harry Potter Cookbook: From Cauldron Cakes to Knickerbocker Glory--More Than 150 Magical Recipes for Muggles and Wizards (Unofficial Cookbook) Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites The Classic Pasta Cookbook (Classic cookbook)

[Dmca](#)