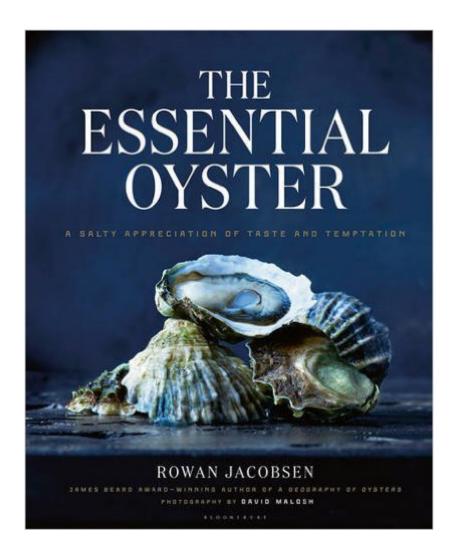
The book was found

The Essential Oyster: A Salty Appreciation Of Taste And Temptation





Synopsis

A decade ago, Rowan Jacobsen wrote a book called A Geography of Oysters that celebrated the romance of oysters, the primal rush of slurping a raw denizen of the sea, and the mysteries of molluscan terroir. The book struck a chord, and American oyster culture has been on a gravity-defying trajectory ever since. With lavish four-color photos throughout by renowned photographer David Malosh, The Essential Oyster is the definitive book for oyster-lovers everywhere, featuring stunning portraits, tasting notes, and backstories of all the top oysters, as well as recipes from America's top oyster chefs and a guide to the best oyster bars. Spotlighting more than a hundred of North America's greatest oysters--the unique, the historically significant, the flat-out yummiest--The Essential Oyster introduces the oyster culture and history of every region of North America, as well as overseas. There is no coastline from British Columbia to Baja, from New Iberia to New Brunswick, that isn't producing great oysters. For the most part, these are deeper cupped, stronger shelled, finer flavored, and more stylish than their predecessors. Some have colorful stories to tell. Some have quirks. All have character. The Essential Oyster will help you find the best, and help you to cherish them better. That is what's captured--and celebrated--in these pages.

Book Information

Hardcover: 304 pages

Publisher: Bloomsbury USA (October 4, 2016)

Language: English

ISBN-10: 1632862565

ISBN-13: 978-1632862563

Product Dimensions: 7.6 x 1 x 9.3 inches

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

Best Sellers Rank: #193,303 in Books (See Top 100 in Books) #47 in Books > Cookbooks, Food

& Wine > Cooking by Ingredient > Fish & Seafood

Download to continue reading...

The Essential Oyster: A Salty Appreciation of Taste and Temptation Taste of Home: Casseroles: A Collection of Over 440 One-Pot Recipes - Straight from the Kitchens of Taste of Home Readers (Taste of Home Annual Recipes) Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond Why Is the Sea Salty?: And Other Questions about Oceans (Good Question!) Salty Snacks: Make Your Own Chips, Crisps, Crackers,

Pretzels, Dips, and Other Savory Bites Joy the Baker Homemade Decadence: Irresistibly Sweet, Salty, Gooey, Sticky, Fluffy, Creamy, Crunchy Treats On Our Way to Oyster Bay: Mother Jones and Her March for Children's Rights (CitizenKid) 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 The Oyster War: The True Story of a Small Farm, Big Politics, and the Future of Wilderness in America Chesapeake 1850: Steamboats & Oyster Wars: The News Reader The Big Oyster: History on the Half Shell A Geography of Oysters: The Connoisseur's Guide to Oyster Eating in North America P&J Oyster Cookbook, The Oyster: A Gastronomic History (with Recipes) Consider the Oyster Shucked: Life on a New England Oyster Farm Chesapeake 1880: Steamboats & Oyster Wars: The News Reader, Book 2 Saintly Solutions to Life's Common Problems: From Anger, Boredom, and Temptation to Gluttony, Gossip, and Greed

Dmca