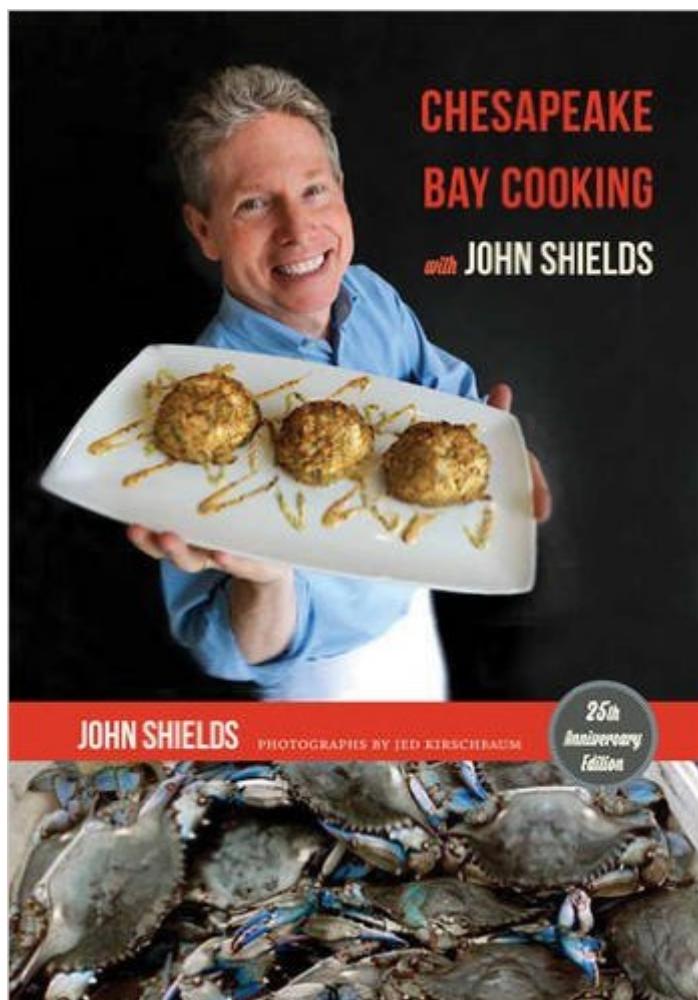


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# Chesapeake Bay Cooking With John Shields



## Synopsis

Twenty-five years ago, Chesapeake Bay Cooking with John Shields introduced the world to the regional cuisine of the Mid-Atlantic. Nominated for a James Beard Award, the book was praised for its inspiring heritage recipes and its then-revolutionary emphasis on cooking with local and seasonal ingredients. Part history lesson, part travelogue, the book captured the unique character of the Chesapeake region and its people. In this anniversary edition, John Shields combines popular classic dishes with a host of unpublished recipes from his personal archives. Readers will learn how to prepare over 200 recipes from the Mid-Atlantic region, including panfried rockfish, roast mallard, beaten biscuits, oyster fritters, and Lady Baltimore cake. Best of all, they'll learn everything they need to know about crabs—the undisputed star of Chesapeake cuisine—featured here in mouthwatering recipes for seven different kinds of crab cakes. Extensively updated, this edition includes a new chapter on Chesapeake libations, which features Shields'™s closely held recipe for his notorious Dirty Gertie, an authentic Chesapeake-style Bloody Mary.

## Book Information

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## Customer Reviews

I am a native Baltimorean. At Christmas my cousin made some of the crab cake recipes for Christmas Dinner. I knew I must own this cookbook! Found it on . The recipes remind me of my roots and some of the lost family recipes from my Grandmother and Great Aunts. The references to types of crabs, where the best crabs grow and which crab meat works best in his recipes. Some of his recipes are also handed down to from ancestors and the great chefs of Baltimore. If you love

Eastern Shore cooking, then this is the ultimate cook book to own. Only wish I had a signed copy. I have met the author at the Baltimore Museum of Fine Art, when he is the Chef.

I love this cookbook and I love John Shields and I love Gertrude's.

so far-so good.

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