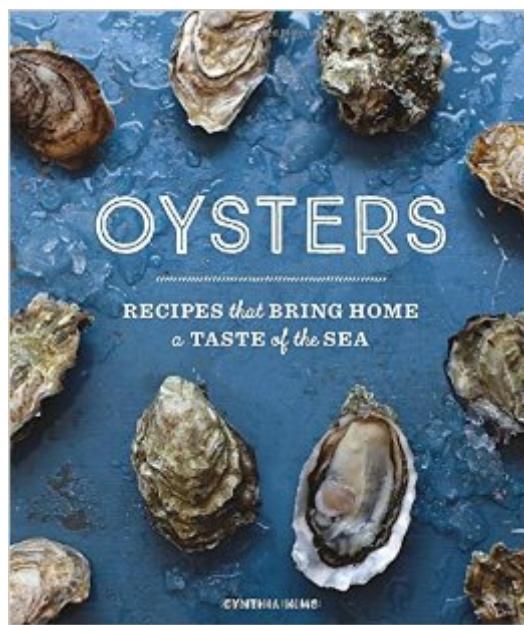


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# Oysters: Recipes That Bring Home A Taste Of The Sea



## Synopsis

For oyster lovers everywhere, this luscious cookbook features recipes, shucking instructions, and the local farming success story of the many delicious oysters from the Pacific Coast. From Hangtown Hash with Fried Eggs to Half-Shell Oysters with Kimchi-Cucumber Relish, this gorgeous cookbook features 30 recipes, ideas for what to drink with oysters, and tips for buying, storing, and shucking to bring out the “œoh!“ in oysters. Since oysters are grown and harvested in some of the most beautiful environments on earth, the book is brimming with scenic as well as food photography. The delectable oysters grown along the West Coast—which include Pacific, Kumamoto, Olympia, and Eastern and European Flat species—are the stars of this beautiful cookbook celebrating oysters.

## Book Information

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## Customer Reviews

Oysters are divine...and slightly nerve wracking. To visit an acclaimed oyster bar is one thing, but to confidently select, store, shuck, prepare, and serve them yourself is something else entirely. This book takes the angst out of buying, preparing and serving oysters. It instills confidence to newbies and old salts alike. Not just in recipes, but in understanding the origins and qualities of the shellfish whether it be a jar for frying crisp on the beach or a gleaming raw dozen for the swankiest affair.

Bring 'em on!

I started learning more about my favorite bivalves as soon as I opened this book. Cynthia Nims and crack photographer Jim Henkens have put together a gorgeous reference I'll use for years.

Cynthia Nims is a wonderful writer and authority on seafood. This book is fabulous, and I will be purchasing more books as gifts for friends.

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