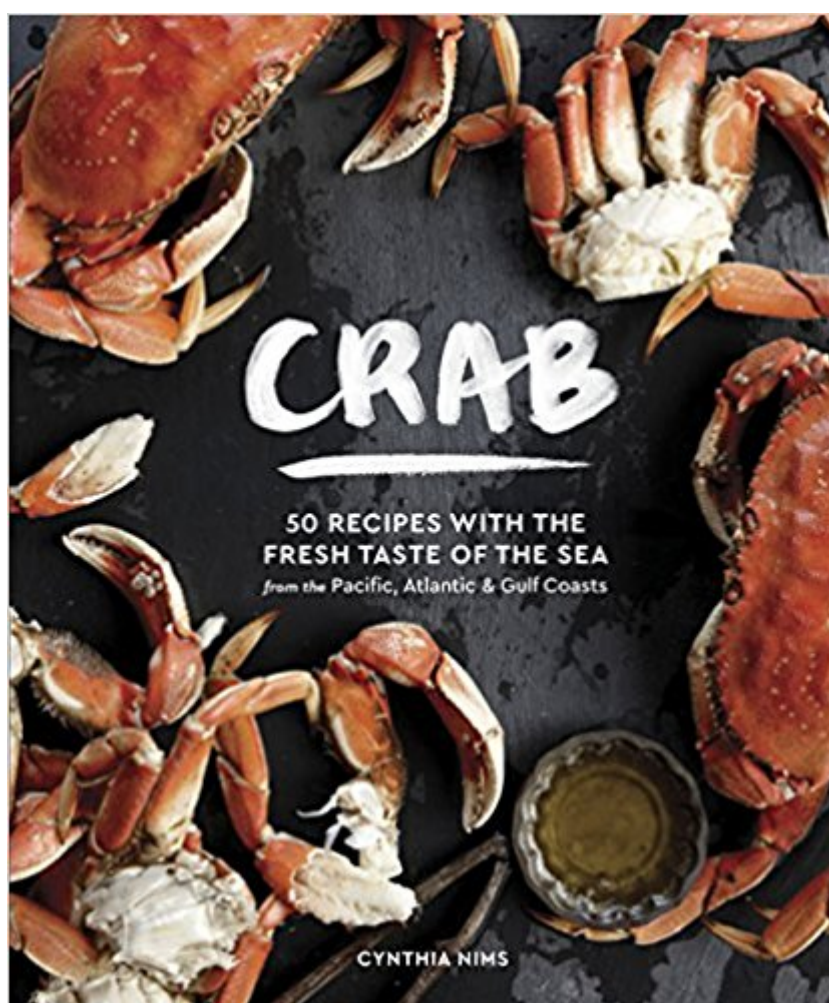


The book was found

Crab: 50 Recipes With The Fresh Taste Of The Sea From The Pacific, Atlantic & Gulf Coasts



Synopsis

If you dream about perfectly prepared crab cakes, steamed Dungeness straight from the shell, or lightly coated soft-shell blue crabs, this is your cookbook. Culinary expert Cynthia Nims offers 50 delicious ways to love crab--whether it's Dungeness, Alaskan king, and snow crab from the West Coast or blue and stone crab from the East. Pulled from your own crab pot or sourced at the local fishmonger, crab is always wild and brings a sweet taste of the sea to every bite. Beyond the recipes, Nims offers background on crab species, information about seasonal harvest and sport crabbing, and plenty of kitchen tips to make the most out of crab. Pass the crab crackers!

Book Information

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Customer Reviews

“Northwest crab.” —Seattle Magazine “[A] local culinary expert.” —Seattle Times “Quite easy, utterly rich and absolutely delicious.” —Pacific NW Magazine “New takes on old favorites.” —Booklist “If you’re looking for new ways to cook up this crustacean, look no further than local author and seafood guru [Cynthia Nims]!” —Kathy Casey “Delicious fresh crab.” —KATU-2 “Our West Coast Dungeness is the star.” —Good Stuff NW “True finger-licking goodness.” —Food Gal “I’d advise picking up her cookbook, because the easy-to-follow recipes will likely have you giving the steamer a rest and trying something new with those precious morsels.” —The Virginian-Pilot

Cynthia Nims is a cookbook author and culinary consultant focused on food, beverages, and travel. Based in Seattle, she is the author of 15 cookbooks, and served on the editorial team for Modernist Cuisine.

Excellent like all the information

Good book, fun recipes.

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