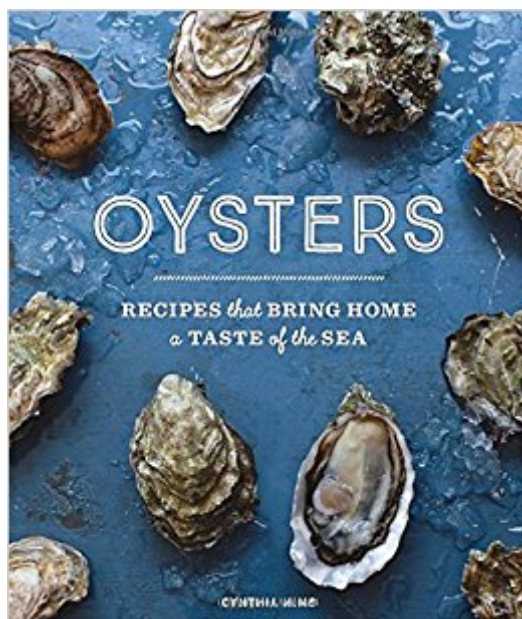


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# Oysters: Recipes That Bring Home A Taste Of The Sea



## 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 "oh!" 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

Hardcover: 160 pages

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## Customer Reviews

"It's more of a comprehensive study than your standard recipe book, sprinkled with anecdotes to illustrate how oysters have a way of bringing people together." —Seattle Met "From creamy Pacifics to sharp European Flats, Nims takes the reader on a journey up and down the Pacific coast." —TableTalk Northwest "Besides the many recipes, we find all the information we need to know about oysters: their history, biology, oyster hatcheries and growing regions on both coasts." —Tulsa Book Review "Oysters: Recipes that Bring Home a Taste of the Sea" provides all the big details on how to grow, select, shuck, slurp and adore Pacific coast oysters. It's a practical introduction for the oyster-squeamish as well as an inventive resource for the oyster

initiate. [The Herald](#) "Celebrate this tasty bivalve in every way, you'll be sure to find a new favorite oyster recipe I know I did!"  
[Kathy Casey](#) "A simply fantastic specialized cookbook, Oysters is very highly recommended for personal, family, professional, and community library cookbook collections."  
[Midwest Book Review](#) "The cover just jumps out to oyster lovers...but like an oyster itself, it's the inside that really wins you over."  
[Tasting Room Radio](#) "Cynthia Nims knows Pacific Northwest cuisine, and her latest book dives into the beautiful and occasionally murky waters of oysters."  
[Great Northwest Wine](#) "Check out the just-released Oysters: Recipes that Bring Home a Taste of the Sea."  
[Wired](#) "You'll find 30 recipes, ideas for what to drink with oysters, and tips for buying, storing, and shucking. The delectable oysters grown along the West Coast are the stars of this cookbook."  
[Edible East Bay](#) "The best methods of buying, cooking (or not!) and eating."  
[Good Stuff NW](#)

Cynthia Nims is a cookbook author and culinary consultant focused on food, beverages, and travel. She studied cuisine in France, is the author of 15 cookbooks, and served on the editorial team for Modernist Cuisine.

informative and pretty well written

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.

Some nice recipes.

Very enjoyable reading -- and cooking.

Very easy interesting but primarily about West Coast to oysters.

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 swankest 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.

I haven't tried any of the recipes yet. Buy hope they have something better than just raw oysters.

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