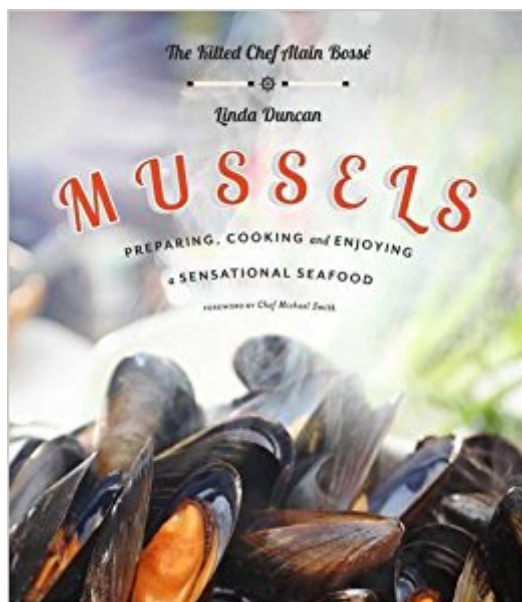


The book was found

Mussels: Preparing, Cooking And Enjoying A Sensational Seafood



Synopsis

The story of *Mussels* starts with "the humble mussel, a shellfish so unassuming that the impact it had on the two of us was quite unexpected," as the authors -- the "Kilted Chef" Alain Bosse and his good friend "Mussel Mama" Linda Duncan -- of this book say. When these two met, they discovered they shared an identical passion: to get the word about this sensational seafood out to as many people as possible, as quickly as possible. This cookbook, *Mussels*, is the satisfying result. It includes 77 recipes for using mussels in every type of dish, from where you would expect them -- in appetizers, salads and mains -- to where they are a delightful, whimsical surprise -- in pickles, pies and cocktails. *Mussel Strudel*, anyone? *Mussels* is for anyone who is passionate about mussels and looking for new ways to cook and eat them. This mighty mollusc has long been a staple on restaurant menus but many people still hesitate to cook mussels at home. This book shows how easy it is to choose, store and cook this healthy and tasty seafood. Everyone who wants to can now cook mussels with confidence.

Book Information

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Customer Reviews

Chef Alain Bosse, the Kilted Chef, is Atlantic Canada's culinary ambassador. He is the president of Alain Bosse Consulting Ltd, the food editor for *Saltscapes Magazine* and the past president of Taste of Nova Scotia. He is currently on the board of directors for Taste Nova Scotia, and is a recipe creator and cookbook reviewer. Chef Alain resides in Breashore, Pictou County, Nova Scotia. Linda Duncan is a culinary adventurer and the founder of Results Management. She has been the

executive director of the Mussel Industry Council and the executive director of the PEI Aquaculture Association. She sits on the board of several Canadian national and regional culinary, seafood and aquaculture organizations, including the PEI Culinary Alliance, the PEI International Shellfish Festival and Innovation PEI. Linda resides in Charlottetown, Prince Edward Island.

Great collection of things you can do with Mussels!

We love mussels. They're tasty, easy and cheap. This book has every way to prepare them, except ice cream. That would be weird.

Love the pictures and the variety of recipes. There are recipes for things like mussel tacos and mussel strudel. I would never have thought of these and I can get all the ingredients in this book at the local grocery nothing exotic. I can buy the mussels pretty cheap too. A picture for every recipe. There are 6 chapters. The starters, salads, pickles 'n' things. The soups, stews 'n' chowders. The broth. The mains. On the grill 'n' the oven. The breads 'n' spreads to go with the mussels.

A fun cookbook for those that love mussels. We haven't tried all the recipes yet, but the ones we did were great. The Mussel Chowder, Gazpacho Mussel Shooters, Quinoa Mussel Salad and the Mussels Rockefeller were among the ones we have tried. We enjoyed them all.

Had many new ways to prepare mussels.

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