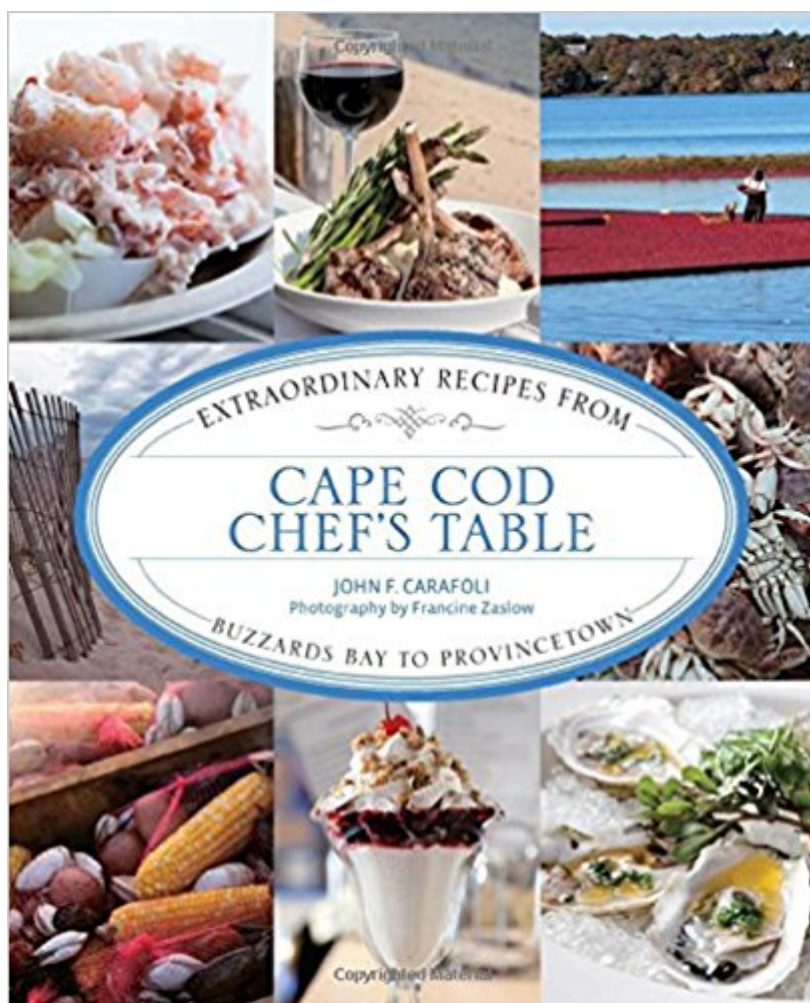


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Cape Cod Chef's Table: Extraordinary Recipes From Buzzards Bay To Provincetown



Synopsis

Cape Cod, Massachusetts is, roughly, a 70-mile peninsula divided into 15 towns. It is one of the furthestmost points of land in the eastern US, with its hooked arm jutting out 40 miles into the Atlantic Ocean. Some of the towns date back to the 1600s, and each has its own unique personality, history, and gastronomic adventure. Over the past several years, Cape Cod's culinary landscape has evolved. Yes, there are still the delicious fried clams, fresh broiled or grilled fish, and lobster rolls that have always been favorites, but many of today's chefs are reinventing these traditional foods with a slightly different twist. The huge resurgence and interest in organic and local farming in many parts of our country has also reached the Cape, and chefs here are connecting with farmers and growers and using many of their products. Today's Cape presents a thriving and unique culinary landscape and Cape Cod Chef's Table gives readers, locals, and visitors a new perspective on this culinary scene. With recipes for the home cook from the Cape's celebrated eateries and purveyors along with beautiful full-color photos, Cape Cod Chef's Table is the ultimate gift and keepsake cookbook.

Book Information

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Customer Reviews

John Carafoli's colorful commentaries and Francine Zaslow's evocative photographs give an intimate, insider's look at Cape Cod's vibrant food culture. The book's mouthwatering recipes will send you right to the kitchen and then to your desk to plan your next

visit! *—âœ* *—âœ* Darra Goldstein, Founding Editor, *Gastronomica: The Journal of Food and Culture* *—âœ* *—âœ* What makes Cape Cod Chef's Table so extraordinary is the gift that John Carafoli has for searching out the best that the Cape has to offer; honest, well-prepared food with stories of passionate chefs whose integrity shines in keeping with local, sustainable foods that make up the recipes. That is what you will find in this gorgeous book! *—âœ* *—âœ* Mary Ann Esposito, Host PBS *Ciao Italia* and author of *Ciao Italia Family Classics* *—âœ* *—âœ* John Carafoli's deep and abiding respect for the folk, fare, and food traditions of Cape Cod shine in this beautifully photographed and written book. More than a cookbook, it is a loving tribute to the special place we call home. *—âœ* *—âœ* Dianne Langeland, Publisher/Editor *Edible Cape Cod* *—âœ* *—âœ* A beautiful and delicious collection of all that is so wonderful and edible on Cape Cod! *—âœ* *—âœ* *—âœ* Ana Sortun, Chef/Owner, *Oleana* in Cambridge, Massachusetts *—âœ* *—âœ* John *—âœ* *—âœ* words and Francine *—âœ* *—âœ* images accomplished the Herculean task of capturing the incredible talent and beauty of these gifted chefs and restaurateurs. Thank you for shining such a respectful light on this special region and for sharing the thoughtful recipes from her bounty. *—âœ* *—âœ* *—âœ* Annie B. Copps, Chef/Journalist and former food editor at *Yankee* and *Boston* magazines *—âœ* *—âœ* Just as Patti Page's crooning of yore put Cape Cod on the tourism map, John Carafoli's Cape Cod culinary portraits will now lure food lovers from far and near to our bogs, bays, beaches, bistros, and bakeries. The recipes are all keepers and the photography fabulous. You're sure to fall in love with the new flavors of Old Cape Cod! *—âœ* *—âœ* Sarah Leah Chase, author of many cookbooks, including *Nantucket Open-House* and *Saltwater Seasonings* *—âœ* *—âœ* Good Food From Coastal Maine *—âœ* *—âœ*

John F. Carafoli is an internationally known food stylist, consultant, and food writer. He wrote the seminal book *Food Photography and Styling* and two children *—âœ* *—âœ* cookbooks, *Look Who* *—âœ* *—âœ* Cooking and *The Cookie Cookbook*. He has been published in the *New York Times* and *Gastronomica*. He presented papers at the prestigious Oxford Symposium on Food and Cookery in England and organized the biannual International Conference on Food Styling and Photography at Boston University. Currently he is working on a historical, American-Italian, emergent cookbook. *—âœ* *—âœ* He has written a quarterly feature *—âœ* *—âœ* "In Carafoli *—âœ* *—âœ* Kitchen *—âœ* *—âœ* for the magazine *Edible Cape Cod*, and won an Eddy award for the best use of recipes in an article. Carafoli has also been featured on the Food Network and NPR.

Excellent cookbook with a wide variety of recipes and much more--a necessary addition to any

cookbook collection.

So much fun to read and such wonderful recipes!

Clam chowder!

I have a large collection of cookbooks. I also have about 20 years of Gourmet magazines sitting in my house. This cookbook sits with the best of them. Right now, it sits on my coffee table where others are able to enjoy it. It's a book that relates the stories of many talented chefs in the Cape Cod area. Beautiful photography throughout the book. Wonderful recipes. It also uncovers some hidden gems....restaurants I didn't even know existed on the Cape that I will now go out and try. I think my first trip will be on the railroad car where Chef Rich Davis whips up a gourmet meal for you while you are on a journey taking in all of the wonderful scenery that Cape Cod has to offer!

I purchased this cook book for my mom for Mother's Day. She grew up on Cape Cod in Provincetown. She actually remembers a few of the restaurants in the book. She tried a few recipes on or last vacation, and they were really good. She seemed like she really liked it. Was a great Mother's Day gift.

I live on Cape Cod and plan to use the author's reviews as recommendations for restaurants to try. Very interesting comments on the restaurant owners and their methods. The photographs were simply beautiful.

Sent it to a friend with a catering business. She loved the gift.

The book has some nice stories and good recipes.

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