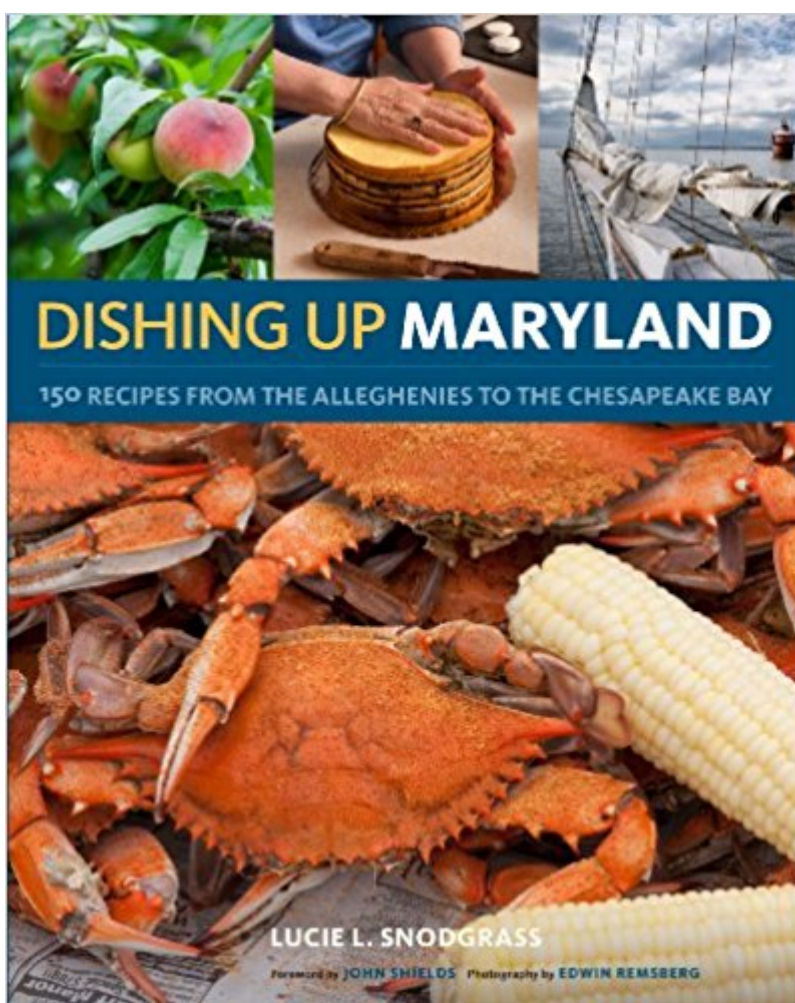


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Dishing Up Maryland: 150 Recipes From The Alleghenies To The Chesapeake Bay



Synopsis

From the Chesapeake to the Alleghenies, Maryland offers a rich diversity of native foods and traditions. Lucy L. Snodgrass's compilation of 150 delicious recipes from the Old Line State's most celebrated chefs will have you feasting on Corn and Quinoa Salad with Lemon Mint Dressing, Smith Island Cake, and of course crab cooked every which way. This fun guide includes profiles of local food producers and mouthwatering photographs that will inspire you to cook up a taste of Maryland, wherever you live.

Book Information

Series: Dishing Up **À**

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Customer Reviews

Though best known for the crab, this regional collection from farmer Snodgrass proves that Maryland has a wide variety to offer diners. Profiles of farmers, vendors and producers, many of whom offer their personal recipes, are interspersed among 150 recipes for mains, soups, salads, and desserts that showcase seasonal ingredients and Maryland favorites. As expected, there is plenty of seafood, including elegant Clams Mornay in Puff Pastry as well as roll-up-your-sleeves steamed crabs and the state's signature crab cakes (both baked and fried). There are surprises as well, however, among them a sweet-and-savory Maple-Bison Meat Loaf from Savage River Lodge and a plum tart with baked custard and hazelnuts. Though dominated by simple, flavor-packed dishes like Spring Greens Nests with Fontina Cheese, cooks in search of a challenge will find it in Caf[©] des Artistes' Crab Imperial (a baked dish of fresh oysters topped with a rich cheese and

crab mixture) and the daunting Iberico-Red Wattle Pork with Mixed Bean Ragout (a 40-ingredient, multi-step masterpiece from Frederick, Maryland's Volt restaurant). Though few readers will be able to share in the New England bounty of fresh spring rockfish (aka striped bass), seafood fans and Yankees-at-heart should appreciate this fresh, seasonal collection. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"I'm delighted to see a book that puts the spotlight on the Maryland farmers, watermen and chefs who work so hard to bring us fresh, local, and seasonal foods. Dishing Up Maryland reminds us not just of Maryland's legendary culinary offerings, but of the role we all play in sustaining a robust farm economy." (U.S. Senator Barbara A. Mikulski (D-Md.)) "There's more to Maryland's culinary attractions than just crab cakes and oysters...and this beautifully illustrated book proves it." (Chicago Tribune)

I bought this book as a gift for my French host parents when I studied abroad. They loved it and I loved it! There was a lot of information in there about Maryland agriculture and food.

This is a marvelous book written well by Lucie Snodgrass with fine photography by Edwin Remsberg, themselves outstanding Marylanders in which you meet people from each Maryland county. Those who produce a variety of foods as produce, meats, dairy products, seafood, and gives recipes for them. It is delightfully done so that one wants to try the given recipes along with fine accompanying pictures of the food, that has real eye appeal, or people who produce it. It makes you want to try many recipes. I think that they are practical and will be fun to do. To me it is a joy to "meet" people state-wide and know of all the good food types produced in our great State. We should buy more locally for good health sake. I was so excited to get a copy and read through it and make a recipe or buy a certain food, that I have bought several for gifts and plan on purchasing more. Thank you Betty DeColigny

Yum!

Good recipes, easy to make. For those of us who enjoy local produce from farmers' markets, that the recipes are organized by season is a big plus. Seafood recipes using Maryland's own crabs and oysters (and more!) also a plus. Informative and interesting descriptions of specific Maryland farmers and producers.

This is a remarkable book that gives delicious recipes for each season, and profiles Maryland farmers and restauranteurs.

Gave as gift

Loved the recipes and pictures and stories.

Great Book

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