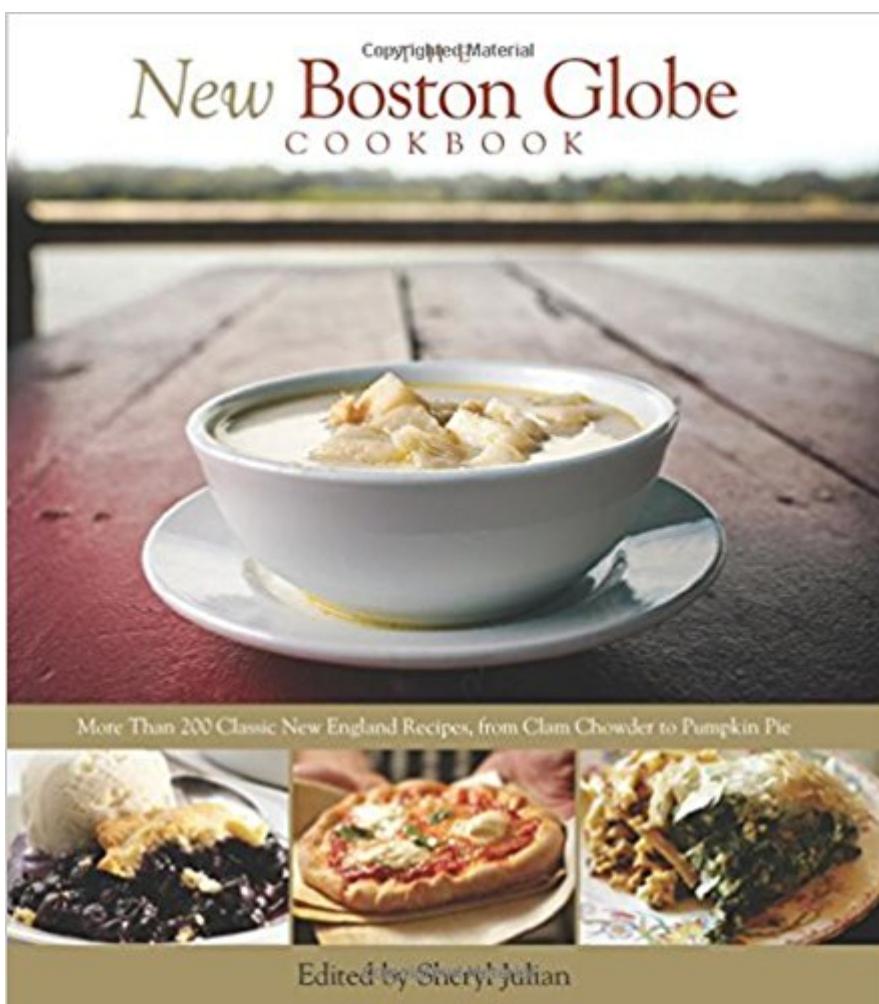


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New Boston Globe Cookbook: More Than 200 Classic New England Recipes, From Clam Chowder To Pumpkin Pie



Synopsis

The classic cookbook, now fully updated and revised. With The New Boston Globe Cookbook, the beloved Boston Globe Cookbook— which was first published in 1948 and has sold almost 100,000 copies in Globe Pequot Press editions since the 1980s— comes back to life in all its glory, now also reflecting the flavors of the twenty-first-century city. Revised and updated by Boston Globe food editor Sheryl Julian, it features full-color photographs and the addition of ethnic recipes— Greek, Middle Eastern, Asian, and more— as well as new twists on old New England favorites. New recipes come from the cooks who have written for the Boston Globe’s food pages in recent years, while staples from earlier editions still remain; and recipe adjustments have been made that reduce fat, leavening agents, and flour. A new introduction looks back at the history of this renowned title as well as the exciting changes that reflect the way we eat today. The recipes range from baked bean dishes and simmered meats and vegetables to Brazilian breakfast eggs and Vietnamese pot-fried rice.

Book Information

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Customer Reviews

With The New Boston Globe Cookbook, the beloved Boston Globe Cookbook— which was first published in 1948— comes back to life in all its glory, now also reflecting the flavors of the twenty-first-century city. Revised and updated by Boston Globe food editor Sheryl Julian, who also provides a new introduction, it features full-color photographs and the addition of ethnic recipes, as well as new twists on old New England favorites. New recipes come from the cooks who have written for The Boston Globe’s food pages for the last decade, while staples from earlier editions still remain; recipe adjustments have been made that reduce fat, leavening agents, and

flour. There are also more salads and creative options for cooking with vegetables. Since entertaining today is less formal, you'll also find dishes you can serve to large gatherings, bring to potlucks, or leave to simmer for guests to help themselves. Some of the recipes have been adapted from restaurant favorites, and yet others come from cooking teachers and caterers. Here are seafood chowders, baked bean dishes, pastas and sauces, simmered meats and vegetables, and mouthwatering cookie-jar cookies. In the past sixty years, many new immigrant groups have settled in Boston, revitalizing the culinary landscape. Thus, you'll also find breakfast eggs from a Brazilian cook, Vietnamese pot-fried rice, and Greek spinach pie (spanakopita). In her introduction, Julian looks back at the history of this renowned title as well as the exciting changes that reflect the way we eat today. "Every time you pick up this book," she writes, "we hope you'll find recipes that make you want to head for the kitchen and start cooking. We think the best gatherings are at home, where generations of voices can be heard and you can laugh all you want because there's no one at the next table. And with every meal, you'll refill your house with the heady aromas of a time gone by."

The classic cookbook, now fully updated and revised—with old New England favorites adapted for the modern kitchen, plus ethnic specialties—When this volume was first published in 1948, it was called *The Boston Globe Cook Book for Brides*. Where were the grooms? . . . Thank goodness all that has changed. But sixty years later, something about the original book still feels familiar. Those pages celebrated the spirit and tastes of the New England table, as these updated recipes do. You can imagine the fishermen bringing their catch into the docks, growers spreading out their produce at the markets, eager consumers shopping for traditional, hearty fare whose main ingredients have hardly varied in all these decades . . . But now men are welcome in the kitchen, as are young adults, teenagers, and tots. So this volume is for everyone who wants a flavor of New England, including anyone who has ever rented a cottage on Cape Cod, climbed a mountain in New Hampshire, or driven through western Massachusetts during fall's glorious leaf-changing season.
From the Introduction by Sheryl Julian, Food Editor of *The Boston Globe*
Among the 200+ recipes in *The New Boston Globe Cookbook*
Breakfast Pie
Ricotta Frittata Quiche Lorraine Goat Cheese Croquettes
Broiled Scallops and Bacon Quick Black Bean Soup with Turkey Sausages
Curried Butternut Squash Soup Rhode Island Clam Chowder Lazy
Man Lasagna Maple Baked Beans Vietnamese Pot-fried Rice
Succotash Turkey Salad with Red Grapes and Green Apple Creamy Deli-style

Tuna Salad Russian Beet and Potato Salad ¦ Clams with Garlic and Ginger ¦ Seared Scallops with Cider Cream Pan-seared Steaks with Rosemary Butter ¦ New England Boiled Dinner ¦ Italian-American Meatballs Hot-milk Cake ¦ Aunt Selma's Chocolate Cake with Espresso Glaze

This cookbook has the best recipe for lemon curd! Overall the recipes are wonderful and straight forward. For the most part, the book contains helpful pictures. The cooking directions are extremely clear. I love the way the book is organized and the how each recipe is formatted. Though I love many of the recipes, I'm not sure how "Classic New England" they really are. I grew up in New England and expected to see more recipes that use local ingredients. I'm not sure what makes certain recipes "New England classics;" but, items like macaroons; layered franks, sauerkraut, and potatoes; pulled chicken sandwiches; roast turkey with gravy... do not seem to be purely New England. I'm not sure what recipes I expected, but I definitely wouldn't put this book in the same category as The New England Cookbook: 350 Recipes from Town and Country, Land and Sea, Hearth and Home (America Cooks), which contains more of the old New England staples. In conclusion, The New Boston Globe Cookbook: More than 200 Classic New England Recipes, From Clam Chowder to Pumpkin Pie contains great recipes that are clear and easy to follow. That said, they don't seem like genuine New England recipes. If you do buy this book you must make the lemon curd. For New Hampshire cookbooks consider: New Hampshire: From Farm to Kitchen and/or Gadabouts Cookbook and Travel Guide: Woodstock, Quechee, Killington, Hanover, New London

A great update to a wonderful book!

Love this cookbook. Found some recipes that I have been looking for eg. Jordan Marsh blueberry muffins. I have purchased 2 additional copies to give as part of a wedding shower gift later this year. You will not be disappointed.

This replaced my old one that was falling apart. Love my hometown recipes!

Well worth the purchase price!!!

Another good cookbook for anyone who like New England cooking and then some. You will love all

the recipes in this new book! Recommend for all!!

Great recipes! The book was a gift and enjoyed completely by the recipients. I would purchase this book in the future.

Good classic recipes. Very nicely done. It's the cookbook I have given as a gift as the quintessential current Boston cookbook.

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