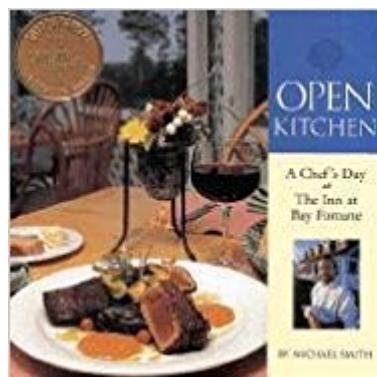


The book was found

Open Kitchen: A Chef's Day At The Inn At Bay Fortune



Synopsis

Whole Wheat Apple Flipjacks with My Mom's Applesauce, Caramel Butter and Bacon Roast Apples are just some of the delicious recipes you'll find in OPEN KITCHEN. The recipes include info about ingredients, preparation, timing and wines.

Book Information

Paperback: 168 pages

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Customer Reviews

Smoked salmon rye bread pudding with dill yogurt sauce, dijon mousse and juniper pickled red onions is the unwieldy title of a dish from Smith's award-winning first cookbook, Open Kitchen: A Cook's Day at the Inn at Bay Fortune, that belies the simple balance of perfectly conceived flavors and textures in a single bite. -- Kathleen Hickey, The National Post, March 4, 2000

Potato-Crusted Oysters 24 large oysters 1 large egg 3/4 cup (175 ml) instant mashed potatoes 1/2 cup (125 ml) all-purpose flour 4 tablespoons (60 ml) butter - Shuck oysters; remove meat and juices to a bowl. Arrange bottom shells on serving platter. Blot oysters dry with paper towels. - In bowl, beat egg with 1 tablespoon (15 ml) of the reserved oyster juice. Just before cooking, dredge 12 of the oysters in flour, shaking off excess; dip in egg and coat well in potato flakes. - In large nonstick skillet, heat 2 tablespoons (30 ml) of the butter over medium-high heat until hot and sizzling. Add oysters and cook, turning once, for about 1 1/2 minutes or until crisp and golden. Transfer to plate lined with paper towels. - Repeat with remaining oysters, wiping skillet clean between batches. - Place hot oysters in reserved shells. Serve immediately, accompanied with lemon wedges. Make 24 appetizers.

This was one of the finest cookbooks I have come across in years. Mr. Smiths mastery of maritime flavors quickly surfaces and he obviously has a highly refined and developed taste.

This is a most useful book and it is easy for the average cook to use. The recipes are understandable and easy to use. A fasicinating read and most interesting.

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