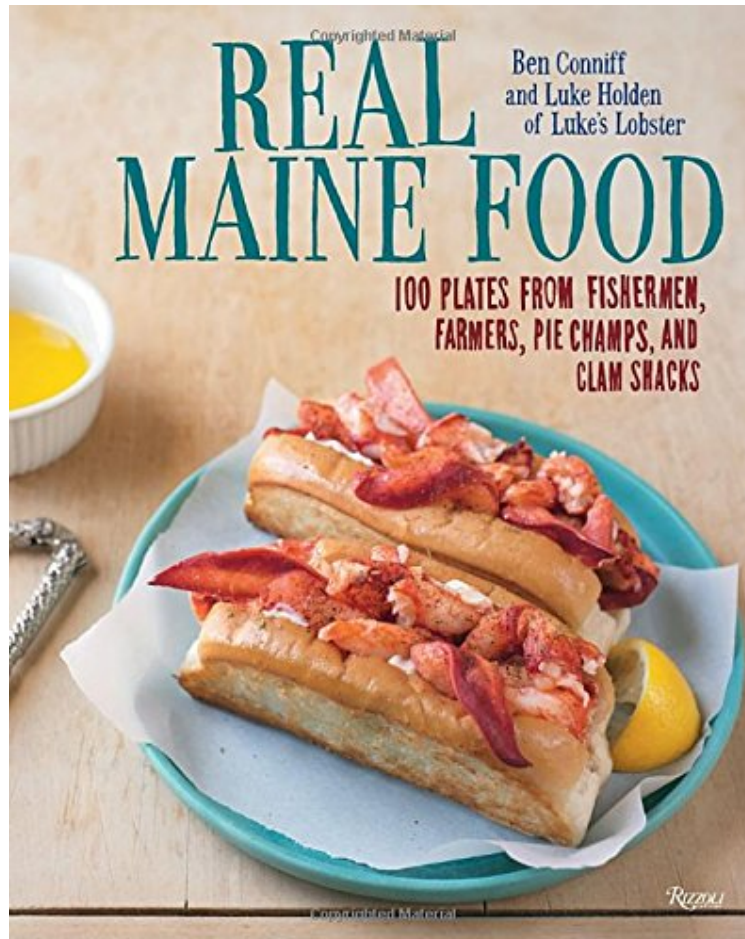


(Download) Real Maine Food: 100 Plates from Fishermen, Farmers, Pie Champs, and Clam Shacks

## Real Maine Food: 100 Plates from Fishermen, Farmers, Pie Champs, and Clam Shacks

*Ben Conniff, Luke Holden*  
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#149660 in Books Holden Luke 2015-03-31 2015-03-31 Original language: English PDF # 1 10.02 x .97 x 7.991, 1.25 #File Name: 0847844862224 pages Real Maine Food 100 Plates from Fishermen Farmers Pie Champs and Clam Shacks | File size: 47.Mb

**Ben Conniff, Luke Holden : Real Maine Food: 100 Plates from Fishermen, Farmers, Pie Champs, and Clam Shacks** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Real Maine Food: 100 Plates from Fishermen, Farmers, Pie Champs, and Clam Shacks:

0 of 0 people found the following review helpful. Five Stars By mariathank you 0 of 0 people found the following review helpful. Five Stars By CustomerLove it!!! 0 of 0 people found the following review helpful. Main Food By CustomerThought there would be more recipes :-(-

Down-home recipes from the best restaurants, food artisans, bakeries, and farmers across the state. Eating a hot buttered lobster roll is like taking a mini-vacation: it conjures the scent of salt in the air and the crash of waves on the

rocksthe essence of a day at the beach in Maine. Now, with Real Maine Food you can re-create this humble delicacy as well as more than 100 other Maine dishes at home. Maine has developed its own distinctive regional cuisine, characterized foremost by the excellent seafood caught off its pristine coast but also by the wild blueberries, potatoes, and other produce from its rich soils. The authors take a ride on a nineteenth-century schooner, build a beach clambake, and judge a pie-eating contest at a state fairall in search of the best recipes from accomplished small-town home cooks as well as renowned restaurants and food artisans. Among the dishes are Smoked Haddock and Leek Pie, Lobster Gruyere Grilled Cheese, Crab and Corn Frittata, Blueberry Pancakes, and Peanut Butter Whoopie Pies. Real Maine Food taps into the magic that draws visitors to the state year after year.

"With this book, part cookbook, part road trip diary, Luke draws on fellow Maine cooks, gatherinr recipes from award-winning pie bakers, church kitchens, and a schooner gallery. And with a growing appreciation of northern cuisine, it is a timely book, one that will help diners, readers, and cooks appreciate these fresh and flinty flavors."-

AppetitieForBooks.com"Perusing this beautiful cookbook is like taking a trip to Maine without actually filling your gas tank."-SOUTHERN NEW ENGLAND WEDDINGS MAGAZINEAbout the AuthorBen Conniff, cofounder of Lukes Lobster, has written for publications such as Playboy, Smithsonian, Yankee, Saveur, and Tasting Table. Luke Holden, the son of a Maine lobsterman, operates Lukes Lobster, a casual restaurant with ten locations in New York, Philadelphia, D.C., and Bethesda, Maryland. Lukes Lobster has been featured on The Today Show, the Food Network, Epicurious, and CNN, as well as in The Wall Street Journal, GQ, The Washington Post, and Cond Nast Traveler.