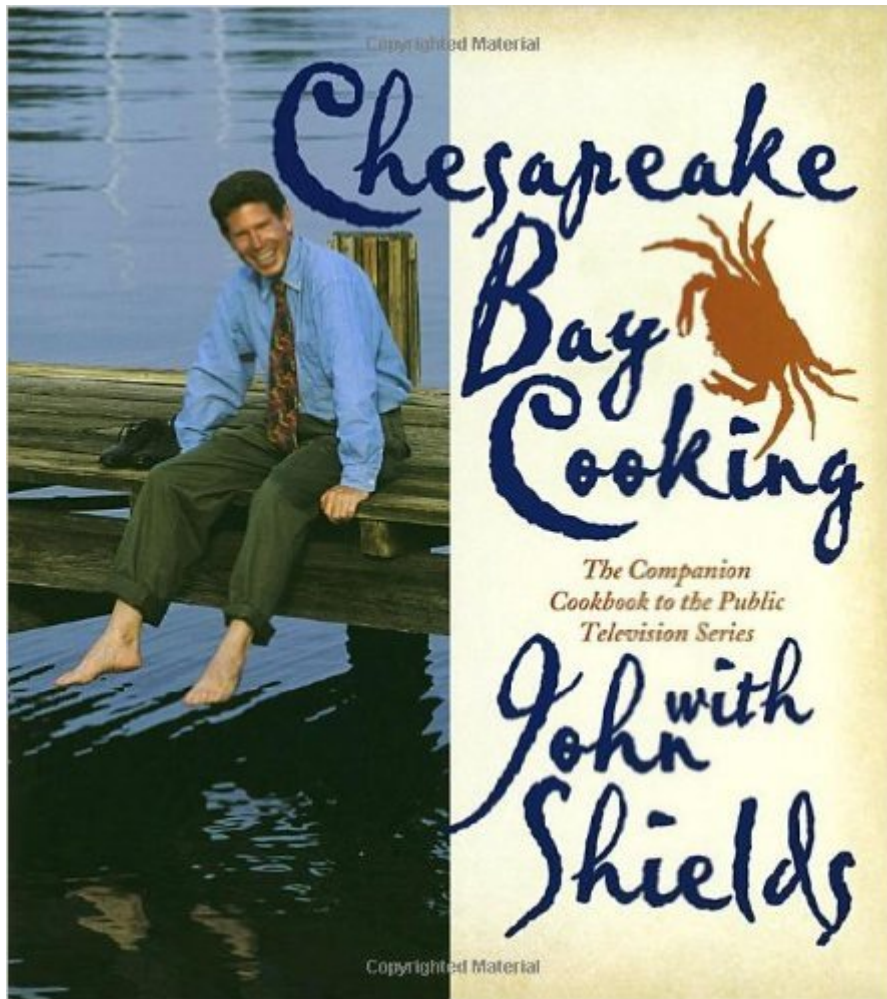


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# Chesapeake Bay Cooking: The Companion Cookbook To The Public Television Series



## Synopsis

Loosen your belts and get ready to chow down on a pile of steamed blue crabs, dine on a Maryland plantation-style feast, or graze through the stalls of Baltimore's Cross Street Market with television host and "Culinary Ambassador of the Bay," John Shields. In this companion cookbook to the 26-part public television series, take a delicious tour with Shields along the Chesapeake's 4,600 miles of pristine coastline and through the bountiful farmlands of Delaware, Maryland, and Virginia. In *Chesapeake Bay Cooking with John Shields*, you will learn how to prepare 190 recipes from this mid-Atlantic region's culinary fare, including rockfish and gumbos, duck and Maryland fried chicken, beaten biscuits and the famous Lady Baltimore cake. Best of all, you'll learn everything you need to know about the undisputed star of Chesapeake cuisine--crabs. Shields's book includes plenty of helpful crab information--how to buy, cook, hammer, and eat blue crabs, why you never eat the "devil," and how to tell the difference between "jimmies" (male crabs) and "sooks" (female crabs). With John Shields as your guide, drop in on the locals, who, for generations, have made this region one of the most popular destinations on the East Coast. Visit Crisfield, home to the Miss Crustacean beauty pageant, where you can sample the crispy, sweet, fried soft-shell crabs. Don't miss the rambunctious two-day chicken festival on the Delmarva Peninsula, where "there's a whole lot of frying chicken going on." And, since Shields always loves a party, you'll join the Biddlecomb family for a real Virginia-style Fourth of July, where the menu includes Miss Lorraine's Barbecued Chicken, Lady Liberty Seafood Salad, and Pickled Watermelon Rind. And you can't leave Baltimore without visiting Little Italy to share a meal of Rockfish Braised in Gravy with home cook Carmella Sartori. Here are satisfying foods, easy-to-prepare recipes, and the people who've kept Chesapeake cuisine cooking for centuries--all brought home to you by the region's favorite son, John Shields.

## Book Information

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## Customer Reviews

As a native Marylander (born and raised) currently living in Texas, I bought this book at a Texas bookstore, sat down and browsed through it and almost cried for the Chesapeake regions cuisine. The book made me feel like I was home again. When I tried some of the recipes, I was even more homesick. You begin to yearn for the smell of crabs steaming in the Bay Seasonings and a pitcher of beer while sitting in a loud crabhouse. My favorite aspect of the book is it takes you through all regions of the bay and lets you experiment with not only crabs, oysters and shrimp but other treasures you might not expect to find like Southern Maryland Stuffed ham. If you haven't tried this gem, you haven't lived! Congratulations to John Shields on capturing every aspect of cuisine in the Chesapeake Bay area. I own several other cookbooks of this variety and this one is by far the BEST!

This book was a Christmas gift from my husband, and it has to be one of my all-time favorite cookbooks. I thought I knew a lot about this region's cooking, but I learned a great deal from this book. The recipes for Baked Squash & Tomatoes and Oyster Stew have become standbys in my kitchen. Not only is this book full of fabulous recipes, but the stories woven through the book are worth reading just on their own. John Shields is truly a "Bawlamor boy" and one of the state's greatest assets. Highly recommended! Kathleen

I watched the PBS show that this book originated from and immediately ordered the book. I already own over fifty cookbooks and this has become my favorite. As a native "Baltimorean", I've thoroughly enjoyed the stories and info about Baltimore. The recipes are fabulous. You must try a "Dirty Gertie". Fantastic. These recipes are the best that Maryland has to offer. John, hats off to you! Living in Ocean City, we can sample the best seafood in the world. Now, my kitchen is the best in town. Thanks.

Wow, did I over estimate my "knowledge" of this area's cuisine and natural resources! This book is an excellent primer for cooks of all levels who feel the need to know about C-bay cuisine. Terrific

recipes and a great insight into the quality of life in the area.

This treatment of the region's classic ingredients makes you want to put down the book and go right to the grocery store. In fact, upon reading the recipe for Chesapeake Bay Crab Salad, I did just that! The tomato tart - divine! Peaches in vanilla cream? Yum! You don't need to live here or to watch the TV series to love this cookbook -- a captivating addition to your collection. It might even make you want to invite people over for dinner just to have the fun of preparing these dishes. Highly recommended!

I ended my search for the perfect crabcake recipe with this cookbook! His crabcakes are wonderful, the best ever. And the rest of the recipes and narratives in this book are delicious and entertaining, Shields provides an inviting glimpse into the Chesapeake culture and cuisine. Makes me want to visit the area someday.

Love the recipes and the side stories. You can tell that this book came from the heart of someone that grew up on the Chesapeake Bay. The recipes are easy to follow, and taste delicious. This cookbook would make a great gift for a cook, new bride, or like me, buy it for yourself.

This essential to the excellent dishes of the Bay and its style is celebrating its 25th anniversary, but for those of us who've owned the original, it IS a classic, and the basis of Shields' PBS series. He's a legend, this is a legend, you seriously need it in among a well-stocked foodie's library.

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