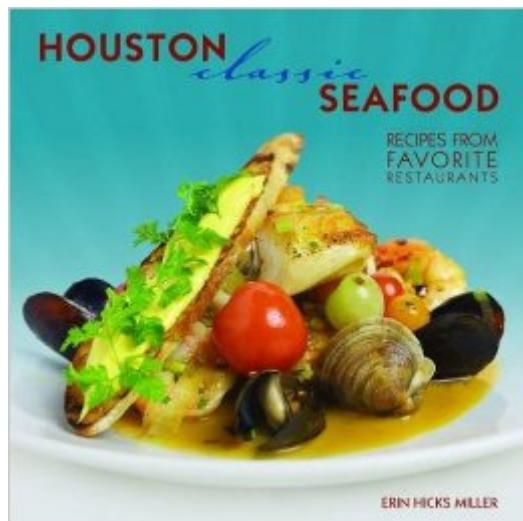


The book was found

Houston Classic Seafood (Classics Series)



Synopsis

Treasures of the sea from the Space City. With its proximity to the Gulf of Mexico and its proclivity for fine dining, innovative cuisine, and general good taste, Houston boasts a diverse collection of chefs and restaurants specializing in seafood. This collection of the best seafood dishes from the city's favorite eateries includes Sweet Shrimp Ceviche from Branch Water Tavern, Peanut Crusted Soft Shell Crab from Haven, and Jumbo Lump Crab Cake from Vic & Anthony's. More than 50 delectably photographed dishes showcase the essential Houston seafood experience, spiced with Cajun, Creole, Asian, and Latin American influences.

Book Information

Series: Classics Series

Hardcover: 96 pages

Publisher: Pelican Publishing (September 22, 2011)

Language: English

ISBN-10: 1455614750

ISBN-13: 978-1455614752

Product Dimensions: 8.7 x 0.6 x 8.4 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 3.6 out of 5 starsÂ See all reviewsÂ (5 customer reviews)

Best Sellers Rank: #807,940 in Books (See Top 100 in Books) #196 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #252 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #928 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

Here is a beautiful, medium-format cookbook listing seafood recipes from 42 Houston restaurants. On each page a short description of the restaurant and its chef appears, and if you believed the author, Houston is the Mecca for serious eating. Nearly every restaurant or its chef gets the highest rating and is a top-award winner. The author, blessedly, compiled and re-written the recipes to be uniform and user-friendly. A few recipes are reasonably easy but most ask for several (as many as four) preparations before the final assembly. Easy for a restaurant kitchen where most of those are stocked in the walk-in but not so in a home cook's kitchen. The recipes are generally good but expect to spend serious time in the kitchen. Many ingredients are readily available, others are not (Himalayan salt block?). With each recipe there is a suggested wine pairing but few cooks would be

able to find exact matches (like 2007 Hartford Court Land's Edge Pinot Noir). This seafood recipe book will more likely please a proud Houstonian than most home cooks. The layout is excellent and convenient and photos are mouthwatering. The brief index lists recipes, chefs and restaurants.

Being a Houstonian, this cookbook along with "Houston Classic Mexican Recipes" and "Houston Classic Desserts" is a wonderful addition to my collection. I have dined at many of the restaurants featured in the books and have enjoyed making these recipes as well as those from restaurants I have not had the opportunity to visit. Pictures and format of the book is excellent (I even found a recipe I had been looking for since the 90's in this book. I couldn't remember which restaurant and google didn't pull up any results for the particular recipe.) The only reason for the 4 star review is that most recipes take quite a bit of time to make and require many ingredients, but for me personally, this isn't a problem.

We got this as a gift from a parochial Houstonian. This may be fun for locals who frequent the restaurants featured in the book, but it is not for those outside the area. First of all, I have to agree with the previous review--Houston is hardly a mecca for fine cuisine, so I just don't get the premise of the book. Secondly, the author's health advice is rather pedestrian; telling the reader that fish is full of healthy omegas is fine, but we didn't find a healthful recipe in the book--everything is full of butter, hollandaise, sometimes both. Not for the sophisticated palette or those who care about their health.

I have this book. If you're looking for super simple recipes to make at home, then this is not the book for you. These are the real recipes from Houston chefs, multi-tested and modified for the home cook. They aren't an "inspired" version of the recipes, but the actual recipes. If you're looking for super easy, this is not for you. If you're looking for inclusive and accurate modified recipes, you'll find them here.

Great photos and recipes.

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