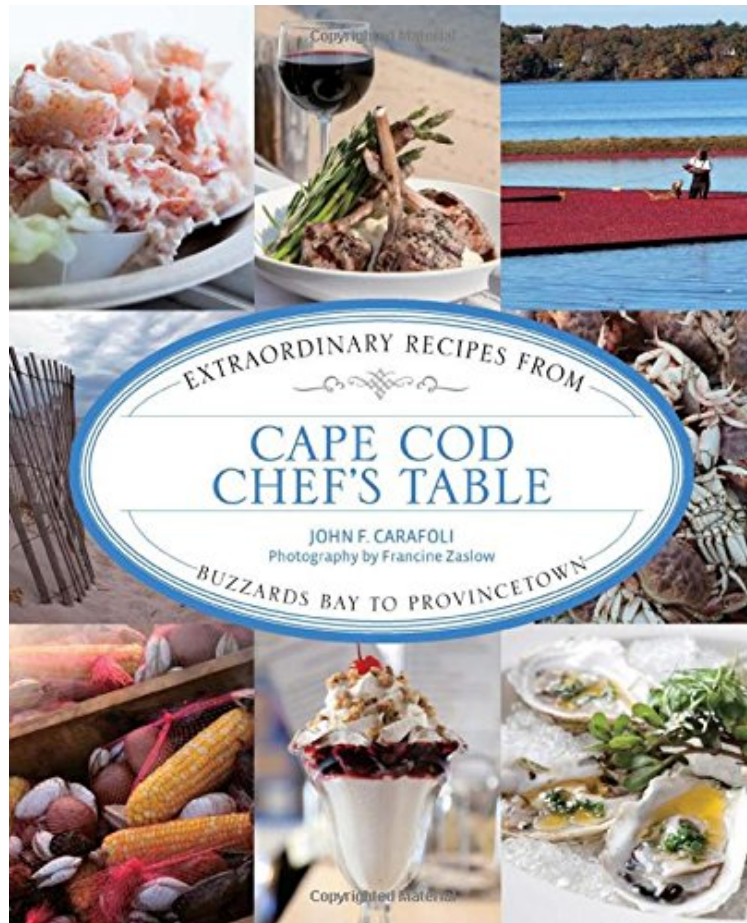


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Cape Cod Chef's Table: Extraordinary Recipes From Buzzards Bay To Provincetown

John F. Carafoli

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John F. Carafoli : Cape Cod Chef's Table: Extraordinary Recipes From Buzzards Bay To Provincetown before purchasing it in order to gage whether or not it would be worth my time, and all praised Cape Cod Chef's Table: Extraordinary Recipes From Buzzards Bay To Provincetown:

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Cape Cod, Massachusetts is, roughly, a 70-mile peninsula divided into 15 towns. It is one of the furthestmost points of land in the eastern US, with its hooked arm jutting out 40 miles into the Atlantic Ocean. Some of the towns date back to the 1600s, and each has its own unique personality, history, and gastronomic adventure. Over the past several years,

Cape Cods culinary landscape has evolved. Yes, there are still the delicious fried clams, fresh broiled or grilled fish, and lobster rolls that have always been favorites, but many of today's chefs are reinventing these traditional foods with a slightly different twist. The huge resurgence and interest in organic and local farming in many parts of our country has also reached the Cape, and chefs here are connecting with farmers and growers and using many of their products. Today's Cape presents a thriving and unique culinary landscape and Cape Cod Chefs Table gives readers, locals, and visitors a new perspective on this culinary scene. With recipes for the home cook from the Cape's celebrated eateries and purveyors along with beautiful full-color photos, Cape Cod Chef's Table is the ultimate gift and keepsake cookbook.

John Carafoli's colorful commentaries and Francine Zaslow's evocative photographs give an intimate, insider's look at Cape Cod's vibrant food culture. The book's mouthwatering recipes will send you right to the kitchen and then to your desk to plan your next visit! Darra Goldstein, Founding Editor, *Gastronomica: The Journal of Food and Culture* What makes Cape Cod Chef's Table so extraordinary is the gift that John Carafoli has for searching out the best that the Cape has to offer; honest, well-prepared food with stories of passionate chefs whose integrity shines in keeping with local, sustainable foods that make up the recipes. That is what you will find in this gorgeous book! Mary Ann Esposito, Host PBS *Ciao Italia* and author of *Ciao Italia Family Classics* John Carafoli's deep and abiding respect for the folk, fare, and food traditions of Cape Cod shine in this beautifully photographed and written book. More than a cookbook, it is a loving tribute to the special place we call home. Dianne Langeland, Publisher/Editor *Edible Cape Cod* A beautiful and delicious collection of all that is so wonderful and edible on Cape Cod! Ana Sortun, Chef/Owner, *Oleana* in Cambridge, Massachusetts John's words and Francine's images accomplished the Herculean task of capturing the incredible talent and beauty of these gifted chefs and restaurateurs. Thank you for shining such a respectful light on this special region and for sharing the thoughtful recipes from her bounty. Annie B. Copps, Chef/Journalist and former food editor at *Yankee* and *Boston* magazines Just as Patti Page's crooning of yore put Cape Cod on the tourism map, John Carafoli's Cape Cod culinary portraits will now lure food lovers from far and near to our bogs, bays, beaches, bistros, and bakeries. The recipes are all keepers and the photography fabulous. You're sure to fall in love with the new flavors of Old Cape Cod! Sarah Leah Chase, author of many cookbooks, including *Nantucket Open-House* and *Saltwater Seasonings* Good Food From Coastal Maine