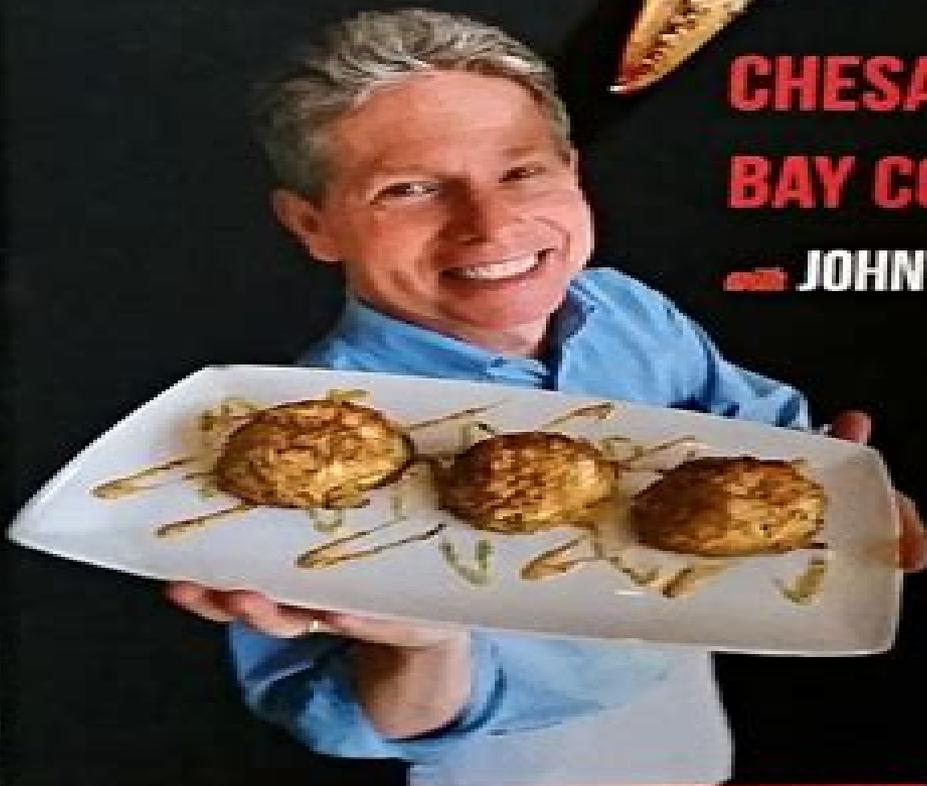


A Baltimore Original

CHESAPEAKE BAY COOKING

with **JOHN SHIELDS**



JOHN SHIELDS PHOTOGRAPHS BY TED KIRSCHBAUM

25th Anniversary Edition



Chesapeake Bay Cooking

Margie Kauffman, Ron Kauffman



Chesapeake Bay Cooking:

Chesapeake Bay Cooking with John Shields John Shields, 2015-11 This twenty fifth anniversary edition of John Shields s classic cookbook includes additional recipes and a new chapter on Chesapeake libations Twenty five years ago Chesapeake Bay Cooking with John Shields introduced the world to the regional cuisine of the Mid Atlantic Nominated for a James Beard Award the book was praised for its inspiring heritage recipes and its then revolutionary emphasis on cooking with local and seasonal ingredients Part history lesson part travelogue the book captured the unique character of the Chesapeake region and its people In this anniversary edition John Shields combines popular classic dishes with a host of unpublished recipes from his personal archives Readers will learn how to prepare over 200 recipes from the Mid Atlantic region including panfried rockfish roast mallard beaten biscuits oyster fritters and Lady Baltimore cake Best of all they ll learn everything they need to know about crabs the undisputed star of Chesapeake cuisine featured here in mouthwatering recipes for seven different kinds of crab cakes Extensively updated this edition includes a new chapter on Chesapeake libations which features Shields s closely held recipe for his notorious Dirty Gertie an authentic Chesapeake style Bloody Mary

The New Chesapeake Kitchen John Shields, 2018-10-15 The latest cookbook by the Culinary Ambassador of the Chesapeake encourages us to cook in a way that is not only healthy for us but also for the Bay Captain John Smith upon entering the Chesapeake wrote in his diaries that the fish were so plentiful we attempted to catch them with a frying pan That method sums up classic Chesapeake cooking fresh and simple In The New Chesapeake Kitchen celebrated Maryland chef John Shields takes the best of what grows swims or grazes in the Bay s watershed and prepares it simply letting the pure flavors shine through Honoring the farmers watermen butchers cheese makers and foragers who make the food movement around the Chesapeake Bay watershed possible along with the environmental and food organizations working to restore the Bay the land and food security Shields promotes a healthy locavore diet and a holistic view of community foodways In this scrumptious book enhanced with beautiful full color images by former Baltimore Sun Magazine photographer David W Harp Shields urges readers to choose local seasonal ingredients Presenting what he dubs Bay and body friendly food he advocates for a plant forward and sustainable diet one that considers how food consumption affects both your health and the environment Shields presents creative and healthy options that nourish us while protecting the Bay including one pot recipes for meals like Fishing Creek Seafood Chili Old Line Veggie Creole Oyster Stew and Spring Pea Soup with Tarragon Truffle Oil To round it out this holistic cookbook includes directions for canning preserving and fermenting Shields offers many vegan and vegetarian friendly options as well as innovative new takes on Chesapeake classics You ll find recipes for dozens of delicious dishes from Aunt Bessie s Crab Pudding and Hutzler s Cheese Bread to I Can t Believe It s Not Crab Cakes Blue Cat Seafood Hash and an array of savory soups braised meats luscious desserts and green breakfast smoothies even recipes for a locavore cocktail party

Chesapeake Bay Cooking with John Shields John. Shields, 2015-10-14 Discover the cuisine and

the character of the Chesapeake Bay with the twenty fifth anniversary edition of this collection of over 200 regional seasonal recipes Twenty five years ago Chesapeake Bay Cooking with John Shields introduced the world to the regional cuisine of the Mid Atlantic Nominated for a James Beard Award the book was praised for its inspiring heritage recipes and its then revolutionary emphasis on cooking with local and seasonal ingredients Part history lesson part travelogue the book captured the unique character of the Chesapeake region and its people In this anniversary edition John Shields combines popular classic dishes with a host of unpublished recipes from his personal archives Readers will learn how to prepare over 200 recipes from the Mid Atlantic region including panfried rockfish roast mallard beaten biscuits oyster fritters and Lady Baltimore cake Best of all they ll learn everything they need to know about crabs the undisputed star of Chesapeake cuisine featured here in mouthwatering recipes for seven different kinds of crab cakes Extensively updated this edition includes a new chapter on Chesapeake libations which features Shields s closely held recipe for his notorious Dirty Gertie an authentic Chesapeake style Bloody Mary Long before it was trendy to serve sustainable local and organic food Maryland native Shields was doing it at Gertrude s a modest modern restaurant tucked inside the Baltimore Museum of Art This fall he reissued his prescient chronicle of the waterman s way of life and traditional cooking on the mid Atlantic coast It includes how to pick steamed crabs seasoned with Old Bay natch prepare country sides like Green Beans With Country Ham and Saut ed Peanuts and make the quirky relish known as chow chow April Fulton National Geographic s food blog The Plate John knows and loves the Chesapeake as only a native can One of the best regional American cookbooks you ll ever find Gourmet For those who are not familiar with the good old down home taste of cooking by a native of the Chesapeake Bay region John Shields brings you an experience you ll never forget For those of us who are fortunate enough to be a part of this region Mr Shields reminds us of the experience we ll always remember The Honorable William Donald Schaefer former governor of Maryland

Chesapeake Bay Cooking with John Shields John Edward Shields,1998 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 crabformation 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 *Chesapeake Bay Cooking* Baltimore Gas and Electric Company, 1968 **A Culinary History of the Chesapeake**

Bay Tangie Holifield, 2021-10-04 The four hundred years since colonization have brought European African and Asian techniques ingredients and tastes to the Chesapeake Bay European colonists and Africans both enslaved and free were influenced by indigenous ingredients and Native American cooking and created uniquely New World foods The nineteenth century saw the development of industries based on the bounty of the Bay and the rising popularity of oysters blue crab and turtle soup throughout the greater Mid Atlantic Waves of immigrants brought their own cuisines to the mix and collard greens brisket sauerkraut and fish peppers are now found on Chesapeake tables Local author scientist and blogger Tangie Holifield weaves together the unique food traditions of the Bay telling the stories of each culture that has contributed to its bounty

Dishing Up® Maryland Lucie Snodgrass, 2010-04-17 From the Chesapeake to the Alleghenies Maryland offers a rich diversity of native foods and traditions Lucy L Snodgrass's compilation of 150 delicious recipes from the Old Line State's most celebrated chefs will have you feasting on Corn and Quinoa Salad with Lemon Mint Dressing Smith Island Cake and of course crab cooked every which way This fun guide includes profiles of local food producers and mouthwatering photographs that will inspire you to cook up a taste of Maryland wherever you live *Cooking with Crab* Margie Kauffman, Ron Kauffman, 2000-05 A collection of over 100 easy to make recipes **The Chesapeake Bay Cookbook** John

Shields, 1990-01-21 Shields has rediscovered the pleasures of a great regional cuisine with this rich celebration of the bounty of the Bay Contains over 200 recipes from Maryland crab soup and sweet corn pudding to Lady Baltimore cake and shoofly pie 25 photographs and illustrations **Seafood Lover's Chesapeake Bay** Mary Lou Baker, Holly Smith, 2014-12-02 Seafood Lover's Chesapeake Bay celebrates the best seafood the Maryland region has to offer Perfect for the local enthusiast and the traveling visitor alike each book features the history of the seafood in each region where to find and most importantly consume the best of the best local offerings local fishmongers and markets regional recipes from local chefs and restaurants a seafood primer seafood related festivals and culinary events and regional maps *Culinary History of the Chesapeake Bay: Four Centuries of Food and Recipes* Tangie Holifield, 2021-10-04 The four hundred years since colonization have brought European African and Asian techniques ingredients and tastes to the Chesapeake Bay European colonists and Africans both enslaved and free were influenced by indigenous ingredients and Native American cooking and created

uniquely New World foods The nineteenth century saw the development of industries based on the bounty of the Bay and the rising popularity of oysters blue crab and turtle soup throughout the greater Mid Atlantic Waves of immigrants brought their own cuisines to the mix and collard greens sauerkraut and fish peppers are now found on Chesapeake tables Local author scientist and blogger Tangie Holifield weaves together the unique food traditions of the Bay telling the stories of each culture that has contributed to its bounty

Chesapeake Bay Cook Book Ferdinand Claiborne Latrobe,1940

Chesapeake Bay Cook Book Ferdinand C. Latrobe II,2016-07-26 Ferdinand C Latrobe II 1889 1944 was the son of Ferdinand C Latrobe previous mayor of Baltimore Maryland He was an author and was best known for his book Iron Men and Their Dogs The Chesapeake Bay Cook Book contains a variety of seafood recipes showing how to cook Maryland and Chesapeake style dishes

The Chesapeake Bay Fish & Fowl Cookbook Joan Foley,Joe Foley,1988

The Chesapeake Bay Cookbook John Edward Shields,1990

Maryland's Chesapeake Neal Patterson,Kathryn Wielech Patterson,2016-08-01 The culinary heritage of most regions in the US is often determined by the ethnic cuisine of those who settled there whether it be the Cajun Creole food of Louisiana or the Italian inspired fare of the Northeast For Maryland the food that defines the state is less about the ethnicity of the population than the bounty which springs forth from the Chesapeake Bay The Native Americans British Germans and Poles were all influenced by the variety of fish oysters clams crabs and terrapins that could be harvested from the largest estuary in North America In addition to seafood other dishes associated with the region were developed because of the unique lifestyle created by living along the water The Smith Island cake for example was created as a sturdy dessert that fishermen could take aboard ship during their long days fishing the Chesapeake Also the wealthy landowners who first arrived in Maryland seeking elegant dishes for their lavish dinner parties concocted ingenious uses for the chickens squirrels muskrats and produce available on the fertile lands along the Bay The book is not just about the past however The recent trend of sustainability and eating local has brought about a grassroots effort to preserve the delicate nature of the Chesapeake Bay Modern techniques such as oyster farming and fishing invasive species to protect the indigenous flora and fauna will be explored Of course recipes will be presented to not only illustrate classic dishes that developed over time but also modern versions created by some of Maryland s top chefs

Chesapeake Bay Crabs Judy Colbert,2011 An exploration of Bay heritage and recipes This collection of cherished and award winning recipes is accompanied by tales of Maryland s seafood industry one of the oldest industries in the nation In addition to 18 crab cake variations this book features appetizers soups sandwiches entrees and even breakfast and desserts The dishes have been provided by residents old and new and chefs who have a special affinity for the blue crabs of the Northeast Also included are crab related terms food tips and a listing of local festivals

From a Lighthouse Window Chesapeake Bay Maritime Museum,1989

Chesapeake's Bounty Katie Moose,2000 What could be more enticing on a hot summer s day than to sit down to a table covered with newspapers fresh steamed crabs Old Bay seasoning cole slaw and a cold beer Or is it something

more elegant than you're looking for Beef Chez Conduit beef tenderloin with Bearnaise sauce fresh asparagus new red potatoes and pumpkin cheesecake Getting hungry Take a peek inside and you'll discover a region rich in culinary delights and history The Chesapeake Bay region offers an abundance of food from the Bay fields and woods Recipes come from the earliest Native Americans to the influx of international flavors The recipes are elegant and easy designed for many different occasions Menus make for easy planning with all the recipes contained in the cookbook The history chapter region captures the true traditions of the Bay and an insight into the background of many of the dishes The pictures capture the Chesapeake at its best skipjacks oystering the marshes and Mount Clare Mansion built by Charles Carroll who married Margaret Tilghman uniting two of the wealthiest and most prominent families in Maryland *Chesapeake Bay Country* William C. Snyder, 1987

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Chesapeake Bay Cooking Introduction

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