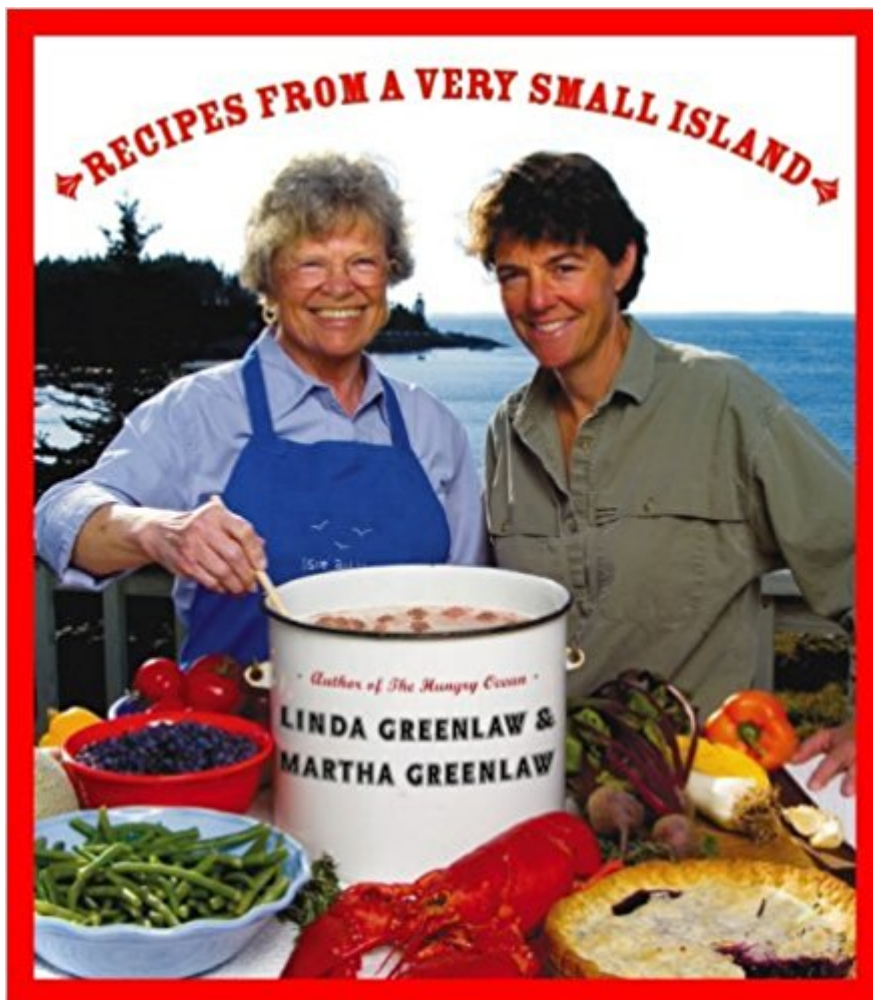


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Recipes From A Very Small Island



Synopsis

The very best New England recipes from America's most beloved fisherman -- and her mother! A New England cookbook from Linda Greenlaw and her mother. Linda Greenlaw has already let readers in on the thrilling, often hilarious onboard lives of fishermen. Now she and her mother reveal what happens onshore -- in fishermen's kitchens. Packed with colorful anecdotes about seaside life and brimming with more than seventy-five delicious recipes ranging from Penobscot Bay Clam Dip and Point Lookout Lobster Salad to Fishermen's Beef with Guinness, Down East Crab Cakes, and Maine Blueberry Pie, this collection showcases the talents and idiosyncratic charms of the Greenlaw family, as well as the delicious cuisine of coastal New England. Written in Linda's inimitable and witty style, *Stuffed to the Gills* is a cookbook that you'll want to savor, and you won't be able to resist serving up its delicious New England classics to your hungry crew!

Book Information

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Customer Reviews

Linda Greenlaw has proven herself to be a talented fisherwoman and author (*The Hungry Ocean*; *The Lobster Chronicles*; etc.). And now she shows that she's also a pretty good cook, with this book, co-written with her mother. The two share seafood-heavy recipes tested in the kitchens of their homes on Maine's Isle au Haut, as well as tales of life on the island (her essay on the improbabilities of pulling off a clambake is a riot). It's a charming collection. As one would expect, there are lots of recipes involving fish, lobster, crabs, blueberries and cranberries. But the Greenlaws present a nice variety of old and new (e.g., classic Island

Lobster Rolls appear in the same chapter as unusual Wicked Good Lobster and Black Bean Chili). It's not just summer food, either: there are recipes for hearty dishes meant to help one through a New England winter (Mama's Maple-Flavored Baked Pea Beans; Bibo's Pumpkin Squares) as well as a chapter on meat and poultry. Most recipes are uncomplicated, and all evoke the character of the beautiful, rustic land from which they come. (July) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Linda Greenlaw has been a deep-sea fisherman for 18 years, becoming the first and only female swordfish captain in the Grand Banks Fleet. She was raised in Maine and graduated from Colby College. Greenlaw now lives on Isle au Haut, Maine, where she captains a lobster boat.

As a CA transplant from New England, this was a breath of fresh air. I also have and have read all of Linda Greenlaw's books. She is awesome. My experience is with sailboats, and have done blue water sailing on a 40 foot Maine schooner, so I appreciate her adventures on the water. Fish and shellfish are ALWAYS worth the price. If everyone knew the dangers to fishermen to obtain their catches, they would not complain about price!

This is the second time I have purchased this book. I loaned the original to a friend months ago and didn't have the heart to ask for it back. The recipes are easy to follow and taste great. I just wish that lobster wasn't so expensive. The stories that accompany the recipes make this book fun to just sit and read. You must check out Linda's description of a clambake. It's hilarious. The lobster recipes are out of this world - there are so many of them. The recipe for Scalloped Scallops is to die for (and very simple). The fish recipes are also super, especially the ones for swordfish. The recipe for Chicken Pot Pie is the one I always turn to. This is one of the few cook books that I never return to my cook book case of over 150 cook books. I turn to it at least once a week.

I was lucky enough to hear Linda Greenlaw speak in IL (not Chicago). She is engaging. I bought this book along with "Fisherman are liars". I bought this book for me. I am originally from New England and I hoped for my childhood recipes. I am enjoying the blurbs from Linda and her Mom. I have not gotten to read the recipes yet but the snippets are worth the price.

Having read all of Linda Greenlaw's other books and enjoyed them a good deal, I ordered "Recipes from a Very Small Island" to complete the set! Well, not really...at least not totally. But I thought "it's

just a cook book". So you might not be able to imagine my delight when this book arrived and I started to look through it. First of all, the book is just lovely to look at. The photographs of the food by Joseph Deleo and of Isle au Haut, Linda and her parents by Sara Gray are beautiful. Second, while I admit I have not tested any of the recipes yet, since it just arrived, they look very promising. Many are classics you might expect from a cookbook from 'a very small Maine island' like blueberry pie, chicken pie with herb biscuits, maple flavored baked beans and her mom Martha's famous lobster casserole. But then there are a number of interesting sounding surprises...crab madeleines, braised lamb shanks with dried apricots, grilled salmon with blueberry corn salsa....beef stifado.. Actually, there is not a recipe in this book that does not sound interesting and worth trying. Another very nice part of the book is that each recipe is preceded by a brief introduction from either Linda or her mother Martha. Sometimes, it is just a few lines and sometimes it is an amusing little story about some incident with the dish in the past. Every one enhances the recipe that follows. If you are a fan of Ms. Greenlaw's other books, especially "The Lobster Chronicles: Life on a Very Small Island", I think you will find the ten or so short essays, filled with Ms. Greenlaw's ever present dry humor, throughout the book a lovely addition. The subjects range from "The Beginner's Guide to Clambakes or How to Ruin a Perfectly Good Lobster" to an introduction to "The Pie Lady". Delightful....I am sure this will be a treasured book in my library, not just for the food but for another of Ms. Greenlaw's charming views into life and family on a very small island on the beautiful coast of Maine.

gift

It's like taking the stories of Linda's books and expressing them in food. I've had the great pleasure to visit that area of Maine many times 33 years ago, and Linda & Martha's recipes bring me right back to that time.

I bought this cookbook because I like Maine and I like lobster. I was interested in the story of Linda Greenlaw and her mother. I have never made a single thing from the book- while I love lobster, the cost makes it into an occasional treat at our house. The photos are very nice and I will keep the book. I would recommend it to cooks who like Maine and/or cooks who like lobster.

Superb condition....couldn't have asked for anything more! Am very much enjoying the recipes! Will definitely be ordering more in the future.

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