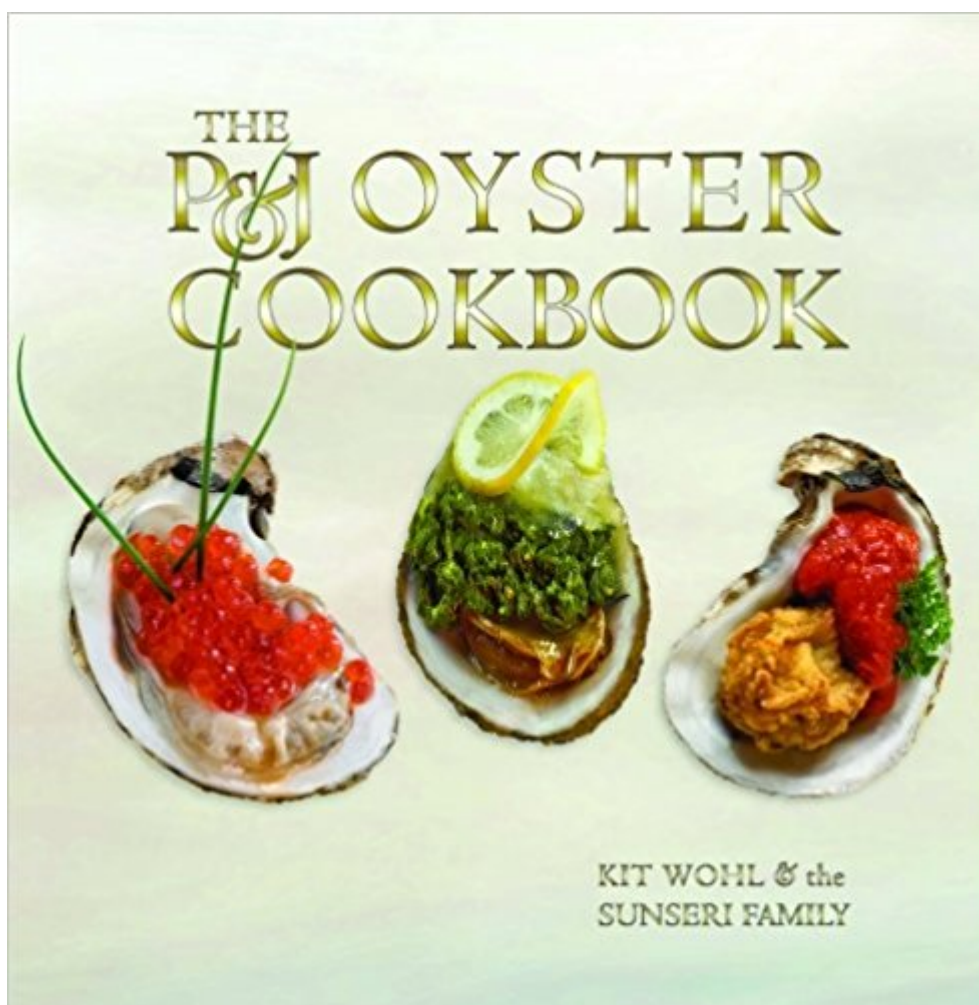


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# P&J Oyster Cookbook, The



## Synopsis

The bivalve lover's guide to Louisiana's best oysters. From the brackish bayous of Louisiana to the tables of some of the most beloved restaurants around the country, P&J oysters are among the best in the industry. Featuring recipes for oysters on the half shell, oyster appetizers, baked oysters, and grilled oysters, this lavish cookbook includes a history of the legendary P&J Oyster Company, tantalizing photographs of prepared oyster dishes, and shots of oysters in their native beds during the harvesting process.

## Book Information

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## Customer Reviews

Starred Review. New Orleans's long-time love affair with the oyster has produced this cookbook, from one of the city's oldest oyster purveyors, showcasing the best ways to enjoy its star shellfish. With the help of local food writer Wohl, P&J Oyster owners the Sunseris asked local chefs for their favorite oyster dishes, and received a bounty as rich as the mollusk itself. Organized by preparation method (raw, baked, grilled, fried, and incorporated into other dishes), this volume offers almost a hundred methods for preparing oysters, from classics like oyster dressing, gumbo and po-boys to garlic-and-lemon grilled, in rich Oyster Biscuit Pudding, or Stewed in Cream. Purists will enjoy iconic dishes like the original Oysters Rockefeller, invented at New Orleans's Antoinette restaurant in the 1800s, Angels on Horseback, and simply, classically-presented raw oysters on the half shell. Generously accompanied by color photos of most finished dishes, as well as sauces and seasonings, this luscious collection will give any oyster fan reason to celebrate.

The P&J Oyster Cookbook Kit Wohl and the Sunseri Family. Pelican, \$35 (224p) ISBN

9781589806498 New Orleans's long-time love affair with the oyster has produced this cookbook, from one of the city's oldest oyster purveyors, showcasing the best ways to enjoy its star shellfish. With the help of local food writer Wohl, P&J Oyster owners the Sunseris asked local chefs for their favorite oyster dishes, and received a bounty as rich as the mollusk itself. Organized by preparation method (raw, baked, grilled, fried, and incorporated into other dishes), this volume offers almost a hundred methods for preparing oysters, from classics like oyster dressing, gumbo and po-boys to garlic-and-lemon grilled, in rich Oyster Biscuit Pudding , or Stewed in Cream. Purists will enjoy iconic dishes like the original Oysters Rockefeller, invented at New Orleans's Antoinette restaurant in the 1800s, Angels on Horseback, and simply, classically-presented raw oysters on the half shell. Generously accompanied by color photos of most finished dishes, as well as sauces and seasonings, this luscious collection will give any oyster fan reason to celebrate. (Nov.) ---Publishers Weekly, starred review (Nov.)

Considering the recent proposed legislation on the sale of Gulf Coast oysters in the warm-weather months and the criticism that followed, it seemed a perfect time for us here in New Orleans to tout our love of the mighty mollusk. What better way to embrace our favorite shellfish than to release a cookbook honoring the family that has been bringing us fresh oysters for over 130 years? We should all put our hands together for the timely release of The P&J Oyster Cookbook, lovingly created by Kit Wohl and the Sunseri Family with special thanks to contributing local restaurants and chefs whose recipes were included in this spectacular, mouth-watering tome. Many chefs from all over the Greater New Orleans Area prefer P&J Oysters to any other distributor around, and it's not hard to see why. Founded in 1876, P&J Oyster Company is the oldest continually operating oyster dealer in the U.S. and is a leader in the industry. For well over a decade, P&J's has been cultivating, harvesting and distributing oysters to chefs and residents alike. Released on December 15th, 2009, The P&J Oyster Cookbook is the ultimate culmination of delicious recipes for P&J oysters from master chefs like Scott Boswell, Michael Farrell, Donald Link, Susan Spicer, Tory McPhail, John Besh, Darin Nesbit and more. Each recipe is tested to ensure you can duplicate these amazing concoctions in your own home and treat your family and friends to a taste of New Orleans no matter where you live. My favorite feature of this particular cookbook is the full-color, full-page photographs for each and every recipe! Aromas practically rise from the page with these sharp, beautiful photographs by Kit Wohl, which also aid the home chef by showing what each recipe should look like when finished. Also, I love the way the book is organized, beginning with how to handle and shuck oysters and then separating the sections by cooking method. There are recipes for raw, grilled, fried and baked oysters. Plus, there are recipes for the inclusion of oysters in soups, stews, gumbos, casseroles, pastas, pies, gratins

and dressings. As lagniappe, the designers added instruction on stocks and sauces used in the various recipes in the book. In the P&J Oyster Cookbook, there are so many different recipes I want to try I am not quite sure where to start. Since it's the holiday season, there is an Oyster Dressing recipe from Jerry Amato at Mother's Restaurant that features bacon, Parmigiano-Reggiano cheese and, of course, eight-dozen oysters that simply makes my mouth water. To warm my belly in these frosty temperatures, there's a fabulous Oysters Rockefeller Bisque from Al Sunseri with spinach, cream and a hefty splash of Herbsaint Liqueur. Also, from Adolfo-Garcia at Rio Mar, there are oysters baked with Spanish chorizo and Manchego cheese that look simply divine. The entire collection is a gem that would be valued highly in any oyster-lover's kitchen. I have a friend back in California who loved to grill oysters in the backyard with fresh garlic and butter. Now I know exactly what to get him for Christmas. -- --Kim Ranjbar, [www.NewOrleans.com](http://www.NewOrleans.com)

Very nice cookbook with beautiful pictures and interesting recipes. I have only used a couple of recipes so far but they are great. Lots of new ideas for me. This is a cookbook you can just sit down and browse and be very entertained.

I was introduced to this book in an oyster cooking class. The dishes we made were fantastic, so I bought the book. I'm working my way through, and most of the recipes are hits. There is a lot of redundancy, where basically the same recipe with one ingredient or topping changed is billed as a different dish, but the luscious photos are so enticing, you really want to try every one. Unlike my other oyster cookbooks which are deliberately regional, this one draws from different cultures. A nice reference when you're making an oyster dish for company.

Most people probably don't need a whole cookbook for oysters. But I have a friend who does an annual oyster roast, and I've taken it upon myself to prepare trays of grilled and broiled oysters, so I needed to add a few new recipes to my repertoire. If you have an abundant source of oysters, you might find this book to your liking.

This book contains all my favorite oyster recipes. We bought a gallon of oysters over the weekend and worked our way through a few recipes. Can't wait to try them all. The book is well organized and the recipes are easy to follow and bring out the best in the oysters. As a bonus the pictures are beautiful, and the food always looks like the pictures when you are done cooking.

My husband owns an oyster farm ("Montauk Pearls" - Montauk Shellfish Co., Montauk, NY). I got him this book for Christmas this year & he has been making EVERY recipe in here! We are LOVING it! Great great great!!!

Don't buy this book, the cover is paper and s\*\*\*ty they couldn't even have printed the cover on the hardback. There's about 14 recipes in here and half of which are inaccurate. Seems cool in the description but if you're half the cook it would require to make any of these recipes you'll already know them.

Best oyster recipes ever! Has recipes from some of New Orleans' best restaurants. You can trust P&J oysters to be the best! Can't wait to start cooking!

Love this cookbook, has many good pictures, lots of oyster recipes, you name it its in there ! Love the recipes !

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