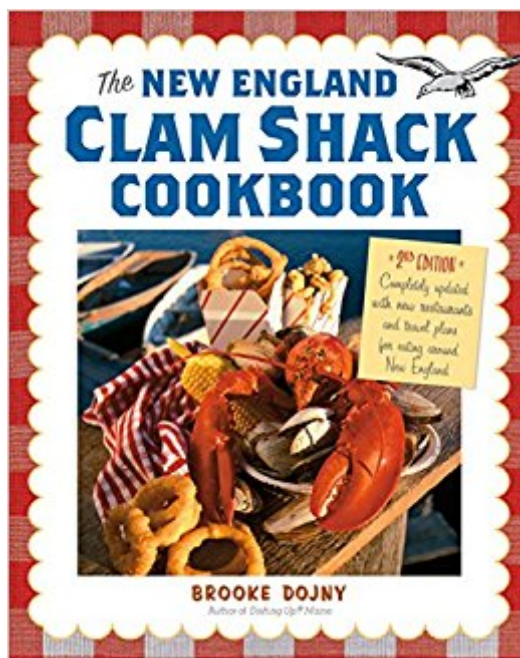


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The New England Clam Shack Cookbook, 2nd Edition



Synopsis

Part travelogue, part cookbook, this colorful collection captures the unique charm of New England's seafood cuisine. Brooke Dojny takes you on a tour of family-owned and -operated clam shacks from Connecticut to Maine and offers dozens of simple recipes for rich and buttery lobster, fried clams, creamy chowders, and much more. Whether you're looking to plan a tasty weekend road trip up the coast or host a backyard lobster bake, you'll find everything you need in this deliciously salty collection. [View more details](#)

Book Information

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Customer Reviews

"If you love seafood, this is the book for you. Part cookbook, part restaurant guide, this book is chock full of New England lore. As a travelogue, Dojny captures the essence of New England with behind-the-scene stories of the men and women who make the region unforgettable. Added bonus: Three weekend itineraries each focused on eating. Yum!" [Epicurious.com](#)

Brooke Dojny is an award-winning food journalist and cookbook author who specializes in writing about New England food. She is the author of *Chowderland*, *Lobster!*, *The New England Clam Shack Cookbook*, and *Dishing Up Maine*. Dojny writes regularly for the *Portland Herald*. She lives on the Blue Hill Peninsula in Maine.

It's an interesting book, more like a travelogue of New England seafood eateries with recipes than a

traditional cookbook. The recipes all come from well and lesser-known New England seafood eateries, with a lot of pictures (of the eateries) and some history on each (the eateries, not the recipes). It's not organized like a regular cookbook (a negative), so you will rely on the index quite a bit when looking for a specific recipe or type of food. Most of the recipes are simple enough, what you would expect of "clam shack food", and geared to the typical "home cook" instead of "restaurant chef" (this is a good thing, IMO). The recipes are all seafood-based (lobster, clam, oyster, fish, chowders) or seafood associated (Kale Soup, which is better than it sounds, and Cape Ann Bread, for instance). The last few pages of the book are devoted to the index, of course, but there is also a useable listing of New England clam shacks, lobster pounds, and chowder houses, listed by state and including addresses, telephone numbers, and pertinent information (hours, BYOB, etc.) Also included is a page of "Resources", which lists mail order sources for some of the ingredients use in the recipes, although I have yet to come across a recipe that required items not readily available from a local market (New York, New Jersey, Pennsylvania area, your mileage may differ). In summary, I like this book. It's not a definitive cookbook of seafood dishes; it is what it says on the cover, a clam shack cookbook.

Great cookbook that brings me back to my childhood growing up in Fall River, Massachusetts. I've often visited the seafood restrants featured in this book and still do, when I visit. I enjoyed reading about new places and trying out new recipes. I've already made clamcakes, which were DELICIOUS!!! HIGHLY RECOMMENDED this book!!!!

The recipes are easy to follow, and not too eomplicated to be beyond your summer-cottage fare. We have enjoyed every single recipe we have used - thanks for the newsy background on all the little restaurants as well. It's a fun read - and a great cook book.

Great cookbook I can locate the recipes I want to cook, this is a real resource for me old New England recepies.

Just GREAT! this book is so informative, funny & entertaining & ohh so delicious. I love this book and cant wait to visit some of these clam shacks and try not only clam recipes but also seafood, breads and desert recipes from all over New England.

great book It is just about the same as the 1st edition though. If I had known I would not have

bought it but only because I have the first one.

great recipes, not one clunker

Good book, Good price, Good reading!

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