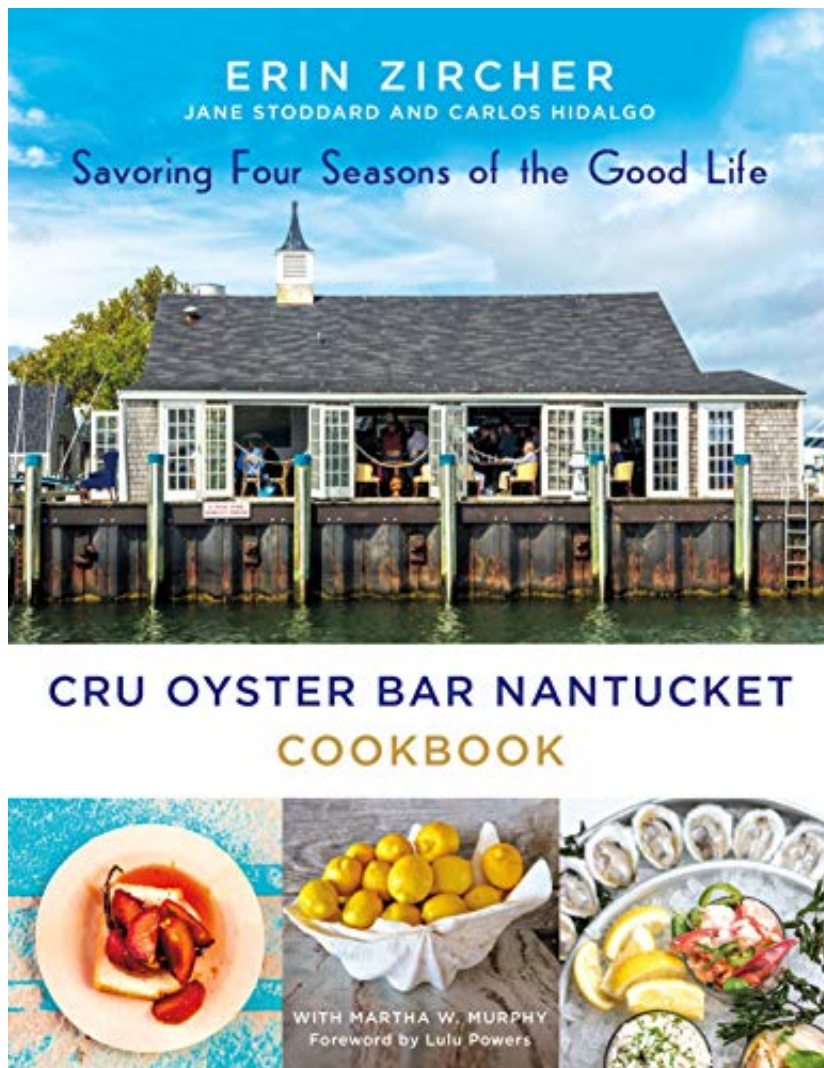


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CRU Oyster Bar Nantucket Cookbook: Savoring Four Seasons of the Good Life

by
Martha W. Murphy



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Synopsis

A cookbook that captures the laid-back, but elegant lifestyle of Nantucket and the wonderful dishes of its locals' and tourists' favorite CRU Oyster Bar. CRU Oyster Bar's casually stylish cuisine is an ode to the ocean, local farms, and the seasons, served in a beautiful setting on Nantucket Harbor. Zircher takes her inspiration from her classical French training, her love of Mediterranean flavors, and family recipes in these 75 never-before-published recipes. With full-sized four-color images of the food and the island, the CRU Oyster Bar Nantucket Cookbook brings the vibrancy of Nantucket's spectacular beauty to its pages. Recipes featured in this cookbook include fluke meunière, harissa grilled tuna with leeks vinaigrette, and crispy fried oysters with radish rémoulade. There's no shortage of lobster recipes with lobster tail, lobster bisque, lobster salad, and lobster cocktail. And dessert as well! Hazelnut shortbread with wild blackberry jam and vanilla and rum roasted plums with orange-scented pound cake. The cocktails are a draw of their own—both delicious and pretty, there are recipes for season-appropriate drinks that anyone can master. A gorgeous tribute to the island—complete with sidebars with information only locals know—and to the gem that is CRU, the CRU Oyster Bar Nantucket Cookbook allows you to enjoy the flavors, places, and luxury of Nantucket every day of the year.

Sort review

Praise for CRU Oyster Bar: "The place to see and be seen on Nantucket... only made better by their cocktails and fresh seafood." *Travel & Leisure* "A chic, expertly run restaurant..." *Wall Street Journal* "Elegant views, terrific food...." *New York Times*--This text refers to the hardcover edition. About the Author ERIN ZIRCHER, JANE STODDARD, and CARLOS HIDALGO are the founders and partners of CRU Oyster Bar. Erin is Executive Chef and one of the most celebrated chefs on the island. Her skills have been featured in national media including *Saveur*, *Town & Country*, *Wine Spectator*, and *Cooking Channel TV*. ERIN ZIRCHER, JANE STODDARD, and CARLOS HIDALGO are the founders and partners of CRU Oyster Bar. Jane is Managing Partner and is responsible for ensuring the customer experience at CRU is always exceptional. ERIN ZIRCHER, JANE STODDARD, and CARLOS HIDALGO are the founders and partners of CRU Oyster Bar. Carlos is Managing Partner, focusing on the financial aspects of the restaurant and creating its signature wine list and cocktail menu that compliments the food and season. Martha W. Murphy is the owner of Murphy's B&B in Narragansett, Rhode Island. She teaches a seminar based on *CRU Oyster Bar Nantucket Cookbook* at Brown University's Learning Community. --This text refers to the hardcover edition.

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Look inside the book

CRU OYSTER BARNANTUCKETCOOKBOOKSAVORING FOUR SEASONS OF THE GOOD LIFEERIN ZIRCHER, CRU EXECUTIVE CHEF AND PROPRIETORJANE STODDARD, PROPRIETORCARLOS HIDALGO, PROPRIETORWITH MARTHA W. MURPHYFOREWORD BY LULU POWERSPHOTOGRAPHS BY WAYNE CHINNOCKThe author and publisher have provided this e-book to you for your personal use only. You may not make this e-book publicly available in any way. Copyright infringement is against the law. If you believe the copy of this e-book you are reading infringes on the author's copyright, please notify the publisher at: .Begin ReadingTable of ContentsAbout the AuthorCopyright PageThank you for buying thisSt. Martin's Griffin ebook.To receive special offers, bonus content,and info on new releases and other great reads,sign up for our newsletters.Or visit us online atFor email updates on Erin Zircher, click .For email updates on Jane Stoddard, click .For email updates on Carlos Hidalgo, click .For email updates on Martha W. Murphy, click .TO OUR TREMENDOUSLY LOYAL GUESTS:YOU HAVE BEEN INVALUABLE IN SHAPING THE CRU EXPERIENCE AS IT IS TODAY.THANK YOU FOR CONTINUOUSLY INSPIRING US SEASON AFTER SEASON.FOREWORDLULU POWERS“SOMETIMES YOU WANT TO GO WHERE EVERYBODY KNOWS YOUR NAME AND THEY'RE ALWAYS GLAD YOU CAME ... YOU WANT TO BE ...”AT CRU OYSTER BAR NANTUCKET HARBOR.Walking into CRU is like coming home, whether it's your first time there or your hundredth. Sure it's the place, but it's really the people, a charming cast of characters that make this little “gin joint” sing. First there is Sweet Jane, the consummate hostess who runs CRU like a ship captain but is smiling no matter what. Carlos, Mr. Jazzamarazz, fills the room with his singular flair and sports the most wonderful pocket squares! Erin, the chef and consummate creative, is always whipping up something delicious and unforgettable. And finally Tommy, aka “my boyfriend,” who makes the best “Sneaky” in town at the back bar. Regulars and newcomers alike are treated like part of the gang, just spend five minutes at the back bar and you'll see. CRU is one big happy family where everyone really does know your name.Then of course there is the food. You can't leave without trying my favorites: the crispy calamari with harissa aioli and a CRUcomber cocktail. Who knew cucumbers and lemon balm could rise to new heights together? Also, CRU's hot buttered lobster roll on toasted brioche is in another league, which is saying a lot on Nantucket, where lobster rolls abound. And for dessert, grab a spoonful of the butterscotch dessert on your way out. Yum!My favorite spot at CRU is the back bar at the end of Straight Wharf. When I was growing up, my family would gather there after Sunday mass, making new friends and memories over the perfect clam chowder. Later in the day, the sound of magnums popping over the chatter of the full crowd with the cool breeze coming in off the water is simply heaven. It's what I think of when I'm missing our faraway island and the people there I love. It is what always brings me back, like a song.So whether you're coming back or arriving on Nantucket for the first time, head straight to CRU and join the gang in the front room, back bar, or right on Straight Wharf. And don't forget to keep a CRU cookbook, for the moments when you're missing great friends and food. Just open it to any page and your table, along with a friendly smile, will be waiting.INTRODUCTIONWELCOME TO CRU OYSTER BAR NANTUCKET, WELCOME TO THE ISLANDStroll down Straight Wharf and you will discover our restaurant, CRU Oyster Bar Nantucket, sitting directly on the waterfront of beautiful Nantucket Harbor; turn and look 180 degrees in the other direction and you'll be facing handsome historic downtown Nantucket. The iconic island address of One Straight Wharf has a history as old as the town's. As you approach, we think you'll find CRU's exterior to be pretty, but unassuming; clad in cedar

shingles weathered to a silvery gray, accented with white trim, CRU looks like so many other classic Nantucket buildings. But step inside and you'll find an interior that is as elegant and sleek as the yachts moored just beyond our windows. From our intimate, chic dining rooms, boisterous back bar, and waterfront deck, our guests enjoy unobstructed views of the harbor and, beyond it, Nantucket Sound. According to publications like *Travel + Leisure*, *The New York Times*, *Saveur*, and *The Wall Street Journal* among others, they also enjoy superlative food and cocktails, including the island's best raw bar. While our name might imply that CRU is a raw bar only—that feature is considered by many to be our hallmark—CRU is a full-fledged restaurant with an award-winning wine list, inventive cocktails, and French-influenced approach to local seafood and produce. To us, however, CRU is more than what reviewers have praised as an “unparalleled” raw bar and “chic, expertly run restaurant.” It is a place where we do our best every day to present not only exquisite food prepared from the finest ingredients, superb wines and cocktails, and exceptional service, but also where we strive to offer a unique experience that is worthy of our guests and worthy of this magical place called Nantucket. In this book, we are sharing—for the very first time—recipes for some of CRU's offerings. Deciding which ones to include was difficult! In the end, we gathered a selection that reflects a sampling of our guests' favorites as well as our own. From rustic picnic fare to elegant dishes that call for a bottle of Pol Roger champagne, we believe this collection reflects the understated elegance and restrained sophistication that is the essence of our style—and of Nantucket itself. As you'll see, the recipes are arranged to follow the seasons, chapter by chapter, and reflect the island's bounty from early spring through the late fall. That said, each of us makes a point of traveling every year during the months CRU is closed to explore food and wine in other parts of the world. So you will taste influences from far-flung destinations, too. The waters around Nantucket are the source of some of the world's best seafood. Those delicacies have been the inspiration for our menu since we opened CRU: you'll find within these pages recipes for Fluke Meunière; Harissa Grilled Tuna with Leeks Vinaigrette; Crispy Fried Oysters with Bibb Lettuce and Radish Rémoulade; and Crudo of Nantucket Bay Scallops with Ginger Mignonette and Pear, to name a handful. Recipes for Grilled Lobsters with Herb and Coral Butter; Lobster Rolls; Pernod-spiked Lobster Bisque; Lobster Salad with Grapefruit, Avocado, and Quinoa; and Lobster Cocktail with citrus and tarragon are included here, too. You'll discover far more in this book than dishes that highlight fish and shellfish: enjoy the recipe for Turkish-inspired Spiced Fried Chicken; Confit-Style Duck Legs; a Warm Farro Salad with Walnuts and Kale; a French-inspired Potato Salad with Capers and Soft-Cooked Eggs; Zucchini Ribbon Salad with Lemon Vinaigrette and Mint; a savory Heirloom Tomato Tart; a classic Creamy Cucumber Salad; and the best sandwiches you'll ever pack for a day at the beach. And then there are the desserts. Inspired by family recipes as well as Erin's reinterpretation of the classics, you'll find recipes here for out-of-this-world cookies, simple cakes made special with fresh fruit, and pies that can be made in jars for a picnic. Where to begin might be your biggest challenge. Should it be Hazelnut Shortbread with Wild Blackberry Jam; Vanilla-Rum Grilled Plums with Orange-Scented Pound Cake; or sea salted Chocolate Pots de Crème? We think it will be difficult to decide ...

FROM OUR INTIMATE, CHIC DINING ROOMS, BOISTEROUS BACK BAR, AND WATERFRONT DECK, OUR GUESTS ENJOY UNOBSTRUCTED VIEWS OF THE HARBOR AND, BEYOND IT, NANTUCKET SOUND.

At CRU, we believe there is a wine for every palate. Our list is primarily composed of old-world wines, focusing on the best examples from every region. Toast your evening with one of our unique-grower champagnes, highlighting one of the most vibrant regions in the heart of France. Take a trip up the California coastline and experience the many ways fog, terroir, and altitude can express themselves, whether in a

robust Cabernet or a mouth-watering rosé. The soul of our wine list lies in Burgundy, where our selection of Chardonnays and Pinot Noirs pairs perfectly with the coastal cuisine that defines CRU. Inventive cocktails, as pretty as they are delicious, are collected here in a chapter of recipes for seasonally appropriate drinks as well as ones that qualify as anytime go-to favorites. Whether you're hosting a brunch, a cocktail party, or a holiday get-together, these concoctions are bound to improve your status as a host. You'll find variety in this book: dishes you can make in advance, recipes for the grill, elegant hors d'oeuvres, and cocktails that can elevate any gathering. We have put together menus to suit diverse entertaining styles and to inspire you throughout the year. Whatever your palate, we hope you'll enjoy cooking from these recipes and, better yet, sharing the results with family and friends. We also hope you'll find that thumbing through this book is like visiting the island. We wanted to bring you—in words and in pictures—a sense of what makes Nantucket so special. From its stunning natural beauty to its eclectic mix of residents to its world-class shops, galleries, and hotels, the island casts a mesmerizing spell. We thought and talked about sharing these stories and recipes in a book for a long time. Now that it's done, we can see it's really more than a cookbook or lifestyle-and-travel guide. It's a love letter—to the guests who have helped make CRU Oyster Bar Nantucket a beloved place, to those who provide us with exquisite ingredients for the food we serve, and to Nantucket itself. Thank you, CRU fans and guests. Thank you, farmers and fishermen. And thank you, Universe, for bringing us to this faraway, windswept, magical place. Wherever you are as you read this book: we hope you love CRU as much as we do! Cheers!

Erin Zircher
Jane Stoddard
Carlos Hidalgo

MEET THE CRU CREW
THE TRIO THAT FOUNDED THE PLACE TO BE ON NANTUCKET

When we each arrived on the island of Nantucket, it was during different years and at different points in our lives. We did not know one another, nor did any one of us know we would stay and make the island home. And we certainly did not know we would one day share a business. Sometimes the stars align and that certainly seemed true for us. We each had skills that would make us, as a trio, ideal partners in a restaurant. Erin's classical French training and fondness for Mediterranean flavors suited the simple yet innovative cuisine we all loved—and believed would be the foundation of an exceptional seafood restaurant. Her experience in noted kitchens ranging from Chicago and France to Boston and Cambridge gave her an exceptional foundation for a project of this scale. That background, plus her dedication to seasonal farm-to-table menus, made her a sought-after talent. Jane's passion and experience was in restaurant operations. Her résumé included the elite roles of general manager and director of operations while at premier Nantucket restaurants. Her attention to detail, tireless energy, and ability to hire, train, and coach a staff of diverse individuals into a cohesive enthusiastic team would be integral to the success of any restaurant, particularly one that would attract a discerning clientele. Carlos brought a separate set of skills and expertise to the group. His education (a degree in hospitality administration from Boston University) had opened doors where his talent was quickly recognized, leading to roles as restaurant manager in multiple venues in both Boston and on Nantucket. His passion for and knowledge of wines and spirits added yet another reason he would make an ideal partner. Our shared love of travel with a focus on exploring food and wine in other parts of the world became an instant connection. Living and working on an island with an "off season" had given each of us the opportunity to make annual culinary trips a tradition. Our common philosophy was (and is) that keeping our knowledge of food and wine up to date, and expansive, was essential to being able to offer guests an exceptional dining experience. When an opportunity to make our dream a reality came along in the form of an ideally located waterfront building, we took the leap. Beautifully situated but in need of a makeover, the structure at One Straight Wharf had to be

completely renovated and redesigned. Our goal: a glamorous space and welcoming vibe where guests would be equally comfortable coming straight from their boats or dressed for a celebratory night on the town. We chose the Boston-based interior design firm Gauthier-Stacy to help us get there. It was a wonderfully collaborative process and the outcome was the perfect balance of casual elegance and rustic luxury. CRU Oyster Bar Nantucket takes its name from the French word *cru*, which has several meanings, one of which is “raw,” as in *poisson cru* (raw fish). The word also designates a top-quality vineyard whose wines reveal the unique flavors of the location—fitting, we thought, for a restaurant where a curated wine list complements cuisine that celebrates its coastal setting. The name is also a play on words for “crew” and, as we often point out, the nautical reference to a tight-knit team is exactly right for our restaurant. We are proud of our CRU crew, as they are essential to the warm, welcoming vibe and reflect our core mission of providing our guests with smart, genuine, intuitive hospitality. Since opening in May 2012, CRU has earned a reputation as a culinary destination unmatched on Nantucket. We have been honored by praise that notes our raw bar as offering the most expansive selection on the island; our exceptionally pristine seafood; and our award-winning wine and cocktail menu. Our goal remains the same as the day we opened CRU: that our ocean-inspired menu, beautiful dining rooms, and stunning waterfront views will continue to embody the laid-back but elegant Nantucket lifestyle.

WHY WE LOVE OUR “FARAWAY ISLAND”

National Geographic calls Nantucket the “best island in the world.” The Nature Conservancy cites it as “one of the last great places on earth.” And everyone who lives or visits here describes the island as “magical.” We agree. With nearly 50 percent of the island protected as open space and held in conservation by several land trust organizations, these accolades are no surprise. But there’s something else that sets Nantucket apart and makes the highly coveted luxe lifestyle here unique. It can only be described as a vibe created by a place that is • laid-back but elegant, • remote but contemporary, • exclusive but not pretentious, and • luxe, despite its rustic characteristics. Those who arrive by boat are delivered to what qualifies as the prettiest harbor in New England, facing the historic district of downtown Nantucket. Lining its cobblestone streets and brick-paved sidewalks is an unparalleled collection of beautifully maintained Georgian, Federal, and Greek Revival buildings, home to chic high-end shops of exclusive artisan items; art galleries; antiques stores; and charming cafés—buzzing with an international crowd. Bumping up against the town and easily accessible, Nantucket’s natural beauty mesmerizes; the eighty-plus miles of soft-sand soul-renewing beaches, wide stretches of dunes, and masses of wild roses make a lasting impression. But there are also moors, forests, grasslands, and cranberry bogs. More than 350 kinds of birds visit the island each summer, many of them rare species not readily found elsewhere in the United States. And then there’s the light. Lying thirty miles off the southern coast of Cape Cod, the island is bathed in a glow reflected off the sea that surrounds it. Luminous, remote, inviting: Nantucket enchants the mind. On this faraway, windswept, unique place, the island’s artists, farmers, commercial fishermen, shopkeepers, designers, entrepreneurs, and billionaires commingle with ease, as effortlessly as the lobster boats and world-class yachts share its harbor. The easy camaraderie, the island’s incredible natural beauty, and its understated luxury create a lifestyle that is the essence of Nantucket’s magic.

A BRIEF HISTORY OF NANTUCKET

The first inhabitants of Nantucket were the Wampanoag, native Americans whose legacy includes the island’s name, meaning “faraway island.” In the 1640s, the British began establishing settlements on the island, attracted to the rich fishing grounds off its shores. Finfish like cod were plentiful and the process of preserving it made it quite valuable. Salt cod became so popular in Europe that fortunes were built on it. (Historians claim that profits from the lucrative

salt cod trade were a significant source of funding for the American Revolution.) Salt cod was considered more delicious than fresh cod in the eighteenth century (a surprise to today's tastes), so fishmongers would refer to fresh cod as "fresh salt cod" to increase its appeal to shoppers!The English settlers also found the island ideal for raising sheep; small-scale carding and spinning enterprises on the island fed the wool market in the colonies, where wool was a thriving industry. But it was whaling that put Nantucket "on the map." The Wampanoags and the English knew whales traveled the waters off the island; a whale would occasionally wash ashore. By the 1690s, Nantucket fishermen were going out in small boats to hunt for them and by 1715, deep-sea whaling had begun. By the mid-eighteenth century, large whaleships that could go to sea for a year (or three or four or five) were pulling in and out of Nantucket regularly, and everything associated with the whaling business—from outfitting the ships to processing the whale oil—made Nantucket a very wealthy community. Nantucket was the busiest whaling port on the globe and was referred to as the "whaling capital of the world."In its heyday whaling looked like a business that could go on forever, but by the 1830s it was coming to an end as whale oil was replaced by petroleum from oil fields in Pennsylvania. Extracting oil from the ground was about to become the next big thing, and whaling—along with a way of life for many Nantucketers—would come to an end.But by then, Nantucket had been "discovered" as a wonderful place for off-islanders to get away from it all. The restorative benefits of "sea-bathing" on Nantucket were extolled in newspapers and, as a result, small inns and rooming houses were doing well. By the 1870s, the demand for accommodations on the island was so great that large elegant summer hotels were built, marking the beginning of Nantucket's reputation as a world-class vacation destination. The first vacationers were mostly from Boston and New York City but today, visitors from around the world make their way to Nantucket—for its fine "sea-bathing," world-class blue water sailing, exquisite dining and shopping, and understated luxe lifestyle.

RAW BAR BASICS A DELICIOUS BALANCING ACT

CRU Oyster Bar Nantucket is renowned for its raw bar. The pristine quality and substantial selection of fresh oysters (our menu features eight to a dozen different varieties daily) and hard-shell clams are why CRU's raw bar is considered the most expansive on the island. Beautifully displayed on beds of crushed ice, everything is expertly shucked to order (never in advance!), and impeccably served with a variety of handmade cocktail sauces and plump wedges of lemon.

Another signature offering at CRU, and unique to the Nantucket food scene: our lavish, chilled seafood towers overflowing with tiers of briny oysters and clams, crudos of local fish, Nantucket scallops on the half shell (when they are available for harvest), and tins of the world's best caviars—hand selected in collaboration with Calvisius caviar.

To complete the raw bar menu, CRU offers a variety of chilled shellfish cocktails: blue crab, lobster, and wild-caught shrimp—all beautifully presented and accompanied by the perfect sauce.

Now, with the recipes in this chapter, you can create a memorable evening with your own raw bar. We recommend including a selection of cooked, chilled shellfish—shrimp, crab, or lobster—with the raw items. Crab claws, whole shrimp, or lobster tails halved down the center are delicious, easy choices. Or, you can re-create a couple of CRU's signature seafood cocktails; check out the recipes that appear later in this chapter.

The sauces you'll use with seafood cocktails are the same ones you'll set out to accompany the raw oysters and clams on the half shell. This chapter gives you recipes for four delicious, simple-to-make but out-of-the-ordinary-tasting cocktail sauces, plus serving suggestions.

PREPARING YOUR RAW BAR Ideally, you'll have a partner helping you shuck. Place each shucked oyster or clam, as you go, immediately on a platter of crushed ice. In advance, set out lots of wedges of juicy lemons and dishes of two or more of CRU's distinctive sauces so that as soon as the shucking is done you can wash your hands and

serve. CHEERS! THE BEST SPIRITS TO SERVE WITH YOUR RAW BAR DELICACIES Our top pick for a white wine is Christian Moreau Chablis. We love its crisp, clean feel in the mouth, its mineral notes, and its acidity. Refreshing but possessing a complexity worthy of oysters on the half shell, this Chablis from a renowned vineyard in France is one of the reasons the wine list at CRU wins awards every year. Another white wine we love, Clos Mireille (from Domaines Ott, a house that produces some of the world's most prestigious wines, and a favorite of ours), will complement the ocean flavors of oysters and the other items at your raw bar. From its delicate, fruity nose of white peach and apricot mixed with passion fruit and mango to its fresh, crisp, full taste, this wine is a perfect match for the salinity and melon tones of our Fifth Bend Nantucket oysters. For a rosé, Château de Selle (also a Domaines Ott wine) is crisp yet uniquely soft, with notes of citrus fruit and orchard flowers. This wine pairs beautifully with our award-winning Crab Cocktail. A dry champagne, like Pol Roger, is another excellent accompaniment. In addition to offering your guests wine or champagne, a classic gin martini with a lemon twist, icy cold, served straight-up, is a great choice. The distinct bite of gin and dry vermouth makes an excellent accompaniment to the delicate but rich flavors of oysters, clams, and seafood cocktails.

RECIPES FOR RAW BAR BASICS

Creating a Raw Bar for Your Guests

Classic Cocktail Sauce
Horseradish Crème Fraîche
Mignonette Key Lime
Dijonnaise Shrimp Cocktail
Crab Cocktail

OUR TWO FAVORITE NANTUCKET OYSTER FARMERS: STEVE BENDER AND SIMON EDWARDS

At CRU, we serve two locally raised oysters: Pocomo Meadows oysters, grown by Steve Bender, and Fifth Bend oysters, grown by Simon Edwards. Pocomo Meadows oysters are grown in the mouth of Polpis Harbor, near two freshwater creeks, which lends a sweet mineral taste to them. Fifth Bends are grown in the head of Nantucket Harbor in deep water, giving them a wonderful briny flavor. Steve and Simon provide us with these exquisite oysters every day, for our entire CRU season. We consider their high-quality locally grown oysters to be the cornerstone of our raw bar.

MEET: STEVE BENDER —SCIENTIST, ENTREPRENEUR, AND OYSTER FARMER

Oyster farming is Steve Bender's ninth career. A chemist by training, with degrees from Alfred, Columbia, and MIT, he has traveled the world including as an invited lecturer in Japan and Russia. Although he was raised in the Bronx, he has now lived on the island for enough years to call himself a longtime Nantucket resident. Describing himself as "lucky," he says he "happened to hit a couple of home runs in research," which meant that in 1970 when a friend mentioned there was a restaurant for sale on Nantucket, Steve (who had never even visited the island) checked it out and bought it. He enjoyed the restaurant business but seven years later was ready to sell. He stayed on the island, though, had a boat built and went fishing for cod and tuna; during the winter, he often went scalloping. The genesis of his start in oyster farming came about when he took a course in aquaculture offered by FEMA in the early 1980s. He was intrigued but, at that time, there were no places left to raise oysters on the island. In 2008, when the opportunity to purchase rights to farm oysters in the waters at the mouth of Polpis Harbor became available—which he had been actively pursuing for years—he jumped at it. Steve farms sub-tidally in an eight-acre fresh and saltwater estuary, Pocomo Meadows, with his wife, Anna Lynn, and their son, Emil. It's a seven-day-a-week job most of the year, and days are long, but he loves the work and wouldn't trade it for anything. "The setting is gorgeous. The oysters are incredible." Fans agree. Delicate but complex, with a distinct mineral flavor. When he's not farming, Steve is advocating for protection of Nantucket Harbor and the surrounding environment. Steve's favorite way to enjoy oysters? Raw, on the half shell. He notes that the flavor varies quite a bit throughout the season. To him, the oysters are most delicious during late spring/early summer, and all through the fall. For those who prefer oysters that have been cooked, Steve recommends oysters

Rockefeller as the best way to go and will even share his recipe with you if you catch him in the off-season. When asked if a background in chemistry comes in handy for an oyster farmer, Steve looks incredulous. "Chemistry comes in handy in everyday life!"

MEET: SIMON EDWARDES—WORLD TRAVELER, SCIENTIST, AND OYSTER FARMER Although he earned a bachelor's degree in biology and a master's degree in aquaculture, Simon Edwards came to oyster farming via a circuitous route. Born and raised in Kenya, he attended university in England and Scotland, after which he lived and worked in Costa Rica for fourteen years. In 2004, he and his wife (a native New Englander) moved to Nantucket. In 2011, he received the permits to farm oysters in an area he leases at the head of Nantucket Harbor, and found a "perfect occupation." He loves "the freedom, being on the water, growing something, seeing things to completion—the whole thing." His season starts mid-April and ends in December. Like any kind of farming, it's a seven-day-a-week job most of the year, and weather dictates what can be done as well as what must be done. During the summer months, he employs help and keeps a crew of up to four busy during the peak season. There's still plenty to do in the off-season. Besides spending more time with his wife and their three young children, there's paperwork to attend to, articles to read about advances in oyster farming techniques, and "seed" must be ordered. Simon buys his seed from hatcheries in Maine. "They come overnight in this expensive little box," he explains. "They're so tiny. Two millimeters; that's literally a pencil point." All the oysters Simon raises are sold on Nantucket. In addition to supplying CRU with fresh oysters daily, he sells to a fish market. But the Fifth Bends he raises are an exclusive to CRU. "The Fifth Bends are grown in the head of Nantucket Harbor in floating cages in deep water, which means plenty of food source. These oysters are plump, meaty and briny."

CREATING A RAW BAR FOR YOUR GUESTS • Plan on four to six oysters and three to five littlenecks per person. • Include Crab Cocktail or crab claws, cooked shrimp or Shrimp Cocktail, and/or lobster (tails split lengthwise, or lobster cocktail) with the iced oysters and clams on the half shell. • Prepare one cooked seafood item as a cocktail and present the others in a different form so that your raw bar offers as much variety as possible. • Make at least three different cocktail sauces to accompany the seafood (this chapter contains four recipes), purchase the plumpest lemons you can find, and be sure to have sufficient wine and champagne thoroughly chilled.

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Eventide: Recipes for Clambakes, Oysters, Lobster Rolls, and More from a Modern Maine Seafood Shack, The Grand Central Oyster Bar & Restaurant Cookbook: Recipes & Tales from a Classic American Restaurant, Nantucket Open-House Cookbook, Oysters: Recipes that Bring Home a Taste of the Sea, Coastal Blues: Mrs. Howard's Guide to Decorating with the Colors of the Sea and Sky, Nantucket Cottages and Gardens: Charming Spaces on the

Faraway Isle, Away Off Shore: Nantucket Island and Its People, 1602-1890, Take One Fish: The New School of Scale-to-Tail Cooking and Eating, Explorer's Guide Cape Cod, Martha's Vineyard & Nantucket (12th Edition) (Explorer's Complete), Soframiz: Vibrant Middle Eastern Recipes from Sofra Bakery and Cafe [A Cookbook], Shells: Nature's Exquisite Creations, Gray Malin: The Essential Collection, New England Open-House Cookbook: 300 Recipes Inspired by the Bounty of New England, Chi Spacca: A New Approach to American Cooking, Provincetown Seafood Cookbook, The Whole Fish Cookbook: New ways to cook, eat and think, Surf Shack: Laid-Back Living by the Water, Poulets & Légumes: My Favorite Chicken and Vegetable Recipes, Gabriel Kreuther: The Spirit of Alsace, a Cookbook, The Barbuto Cookbook: California-Italian Cooking from the Beloved West Village Restaurant, Stir: Mixing It Up in the Italian Tradition, No Secret Like Nantucket (A Sweet Island Inn Book 5)

What people say about this book

ginabee, "Amazing cook book!!!. Amazing!!!"

Stacey Bruce Bolger, "Great read and recipes!. Eating and drinking wonderful things!"

Craig R Beachler, "Must HAVE for any cook / chef. The perfect accompaniment to prepare a fantastic fresh meal."

Anne Cribbins, "Very beautiful!. A fabulous cookbook!"

M. Hill, "CRU Oyster Bar Nantucket Cookbook. As a home cook that lives inland this book permits me to daydream about excellent seafood at the ready instead of the hit and miss supply that makes its way out to my part of the country. But, this book also tells the story of the CRU restaurant and even a bit of the history of Nantucket. Filled with intriguing recipes, the cookbook also offers enjoyable reading in each chapter. The recipes are organized by season from spring to late fall. At first glance this restaurant may at first glance to be a simple seafood shanty by the bay but it is a sophisticated restaurant serving some basics with their own creative twist, but also complex, inventive dishes. The book begins with Raw Bar Basics which covers what is needed and how to arrange the components. Included are recipes for sauces like Classic Cocktail Sauce, Horseradish Crème Fraiche, Key Lime Dijonnaise along with Shrimp Cocktail and Crab Cocktail. Wines are discussed throughout the book—favorites and pairings. As an example of the chapters--Daffodils and Antique Cars is the title of the chapter for the spring season. This is where the Clam Chowder and Lobster Rolls are located along with surprises like Potato Salad with Capers and Soft Cooked eggs, Spiced Fried Chicken along with Bittersweet Chocolate Whoopie Pies with Sea Salt Buttercream. I prepared the Lobster Salad with Grapefruit, Avocado and Quinoa because its summer and it looked cool and delicious--and the combination somewhat unusual. It was delicious and I will definitely make it again. And there are many other tempting recipes to try. Some recipes are suitable for novices but most require an intermediate skill level. And, other than the ability to find fresh quality seafood, most of the ingredients are not exotic or hard-to-find and should be available in a medium-size or larger city grocery store. Most recipes have an accompanying photograph which serves as a blueprint if preparing the recipe. There are also pictures of the restaurant, Nantucket along with the staff which helps flesh-out the text. The sturdy hardback book has a laminated cover so no worries about damaging a dust jacket—this should be a rule for cookbooks. Quality paper is used for the pages and the black text used for the recipes is the

usual small font size which I estimate to be 8 or 9 point--and a kindness--bold print is used for the ingredients. In the back of the book is an area where the recipes are Organized by Occasion—picnic, grilling, side-dishes, dinner at home, etc. In addition, they are also Organized by Category—starters, main courses, sandwiches, soups, salads, desserts, etc. And, finally in the back of the book is a solid index which helps the user to find recipes quickly locate recipes, people and places within the pages. The care used in creating this cookbook is evident.”

Debbie Lee Wesselmann, “Evokes the Good Life on Nantucket. The Cru Oyster Bar Nantucket devotes many of its pages to describing Nantucket life and how the restaurant feels about everything from bluefish to wine producers to oyster farmers. For those reasons, this cookbook is not an ordinary listing of a chef’s best recipes but rather one that evokes a certain lifestyle: casual but upscale. Recipes can be complicated or as simple as slicing melon (one of those “Seriously?” recipes.) Cocktails often contain esoteric liquors and homemade syrups. Seasonal recipes embrace both locally available ingredients and the weather. In addition to photographs of the recipes, the book includes photos of fishermen, shellfish, sunsets, and boats. Even if you don't cook from this, it's a great book to page through. But the recipes -- at least the ones I've tried -- are worth the purchase. The attitude of the authors and the restaurant are evident in the chapter subtitles: Daffodils and Antique Cars; Welcoming Spring, Nantucket-Style; Beach Cruising: Barefoot Holiday; Fall for Nantucket: The Romance of the Fading Light and Fleeting Days. Can't you picture the island through those few examples? I certainly can. The recipes follow suit. The Harissa Grilled Tuna with Leeks Vinaigrette was the perfect meal for an early summer night. The flavors were good, although the recipe itself, with essentially three recipes embedded in one, was more complicated (not difficult, though) than I would have liked. I ended up drowning the tuna in the leek vinaigrette because the recipe made so much -- and I still had tons leftover. Sliced Summer Tomatoes With Green Goddess Dressing was an interesting take on the ubiquitous summer salad; it would be been better at the height of the local tomato season. I'm looking forward to trying Burrata With Fig and Olive Tapenade. You'll find recipes for lobster bisque, whoopie pies, grilled littleneck clams with cilantro-lime butter, cranberry cinnamon rolls, and zucchini ribbon salad with lemon vinaigrette and mint. Most of the recipes scream “New England” but usually have a twist that makes them unique. Not surprisingly, the summer recipes appeal to me, but the winter ones are more blah and ordinary-sounding. I do love the contagious Nantucket attitude found on every page. I makes me want to invite friends over to enjoy a summer evening.-- Debbie Lee Wesselmann”

The book by Martha W. Murphy has a rating of 5 out of 4.7. 51 people have provided feedback.

Title Page Copyright Notice Dedication Foreword: by Lulu Powers Introduction: Welcome to CRU Oyster Bar Nantucket, Welcome to the Island Meet The Cru Crew: The Trio That Founded THE Place to Be on Nantucket Raw Bar Basics: A Delicious Balancing Act Daffodils And Antique Cars: Welcoming Spring, Nantucket-Style Waterfront Lunch and Sailing: The Good Life Summertime Grilling at Home: Simply Perfect Alfresco Dining Beach Cruising: Barefoot Holiday Cocktails in The Back Bar: Enjoying the Joviality of Spirits A Day on the Water: The Living Is Easy Surfcasting and Sunsets: Summer’s End Nantucket Bay Scallops: The Island’s Most Delicious Delicacy Fall for Nantucket: The Romance of the Fading Light and Fleeting Days A Christmas Stroll: A Festive Nantucket Tradition All is Quiet: Celebrating New Year’s Eve, CRU-Style A Quick Guide to the Recipes Recipes by Occasion Recipes by Category About the Authors Acknowledgments Index Newsletter Sign-up Contents Copyright

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