

Over 100 New England main-meal recipes

The Heart of New England's Main Meal Recipes: From the Mountains to the Sea

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Recipes include New England classics such as:

Authentic New England Clam Chowder
New England Cod Cakes
Yankee Pot Roast
New England Boiled Dinner
& More!

...And eclectic recipes with a New England flare!

Grilled Lobster Tails with Foraged Fiddleheads
Duck with Fresh Rhubarb Sauce
Seared Venison with Mushroom Ragu
Roast Rack of Lamb with Maple Dijon Cream
& More!

PLUS over 30 Bonus Recipes!

Appetizers
Dressings, Sauces & Salads
Side Dishes

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Published by:

BackPorch Publishing
Keene ~ New Hampshire
<http://www.BackPorchPublishing.com>

Thank you for purchasing this e-cookbook. The 100+ recipes you find in this cookbook are a combination of favorite recipes from The Heart of New England online magazine (many thanks to Charlie Burke, our food writer and an organic farmer who is also the vice president of the NH Farmers Market Association and president of the NH Farm to Restaurant Connection) plus the many recipes generously donated to this project by northern New England farms, bed & breakfast/inns and other organizations (places you can learn more about by clicking on the Web site provided with each recipe). The recipe contributions hail from little country towns in Vermont and New Hampshire to seaside fishing villages in Maine. Here you'll find your New England favorites: from Authentic New England Clam Chowder to New England Boiled Dinner; and many new recipes using traditional New England ingredients such as Duck with Fresh Rhubarb Sauce and Roast Rack of Lamb with Maple Dijon Cream.

Why an E-Cookbook?

E-cookbooks are a wonderful way to create your own family recipe book by simply using a three ring binder and hole-punch. You can print out just your favorite recipes or those you want to try, write notes all over the recipe, and never fear making a mess of the page when you're cooking. Because when you need a clean recipe page, you can just print out another copy.

Hope you enjoy The Heart of New England's Main Meals: From the Mountains to the Sea! Visit our Web site for more New England recipes...new recipes added every week!

Marcia Passos Duffy, Publisher & Editor,
<http://www.theheartofnewengland.com>

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