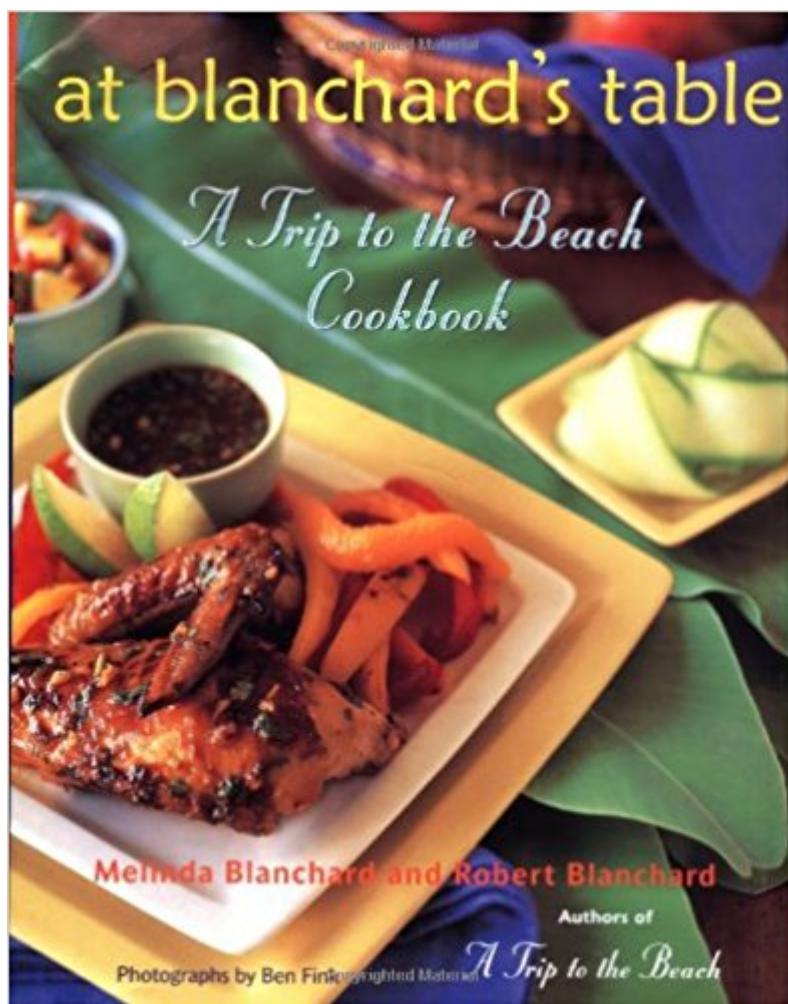


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At Blanchard's Table: A Trip To The Beach Cookbook



Synopsis

The next best thing to actually living on an island paradise is being able to bring a bit of paradise home. Bob and Melinda Blanchard shared their own “paradise found” in their book *A Trip to the Beach*, the true story of the couple’s adventures as they escaped civilization to open a restaurant on the Caribbean island of Anguilla. Now in *At Blanchard’s Table*, the couple extends the celebrated warmth and hospitality of their acclaimed restaurant, and its delicious menu, to our homes. The happy result is a cookbook that’s as much a pleasure to read as it is enjoyable to follow. Writing with the same humor and charm that made their first book such a success, Bob and Melinda share recipes drawn from their New England roots, their early years in the gourmet food business, and their life in the Caribbean. *At Blanchard’s Table* is a delectable collection of more than 160 recipes perfect for get-togethers of family and friends, illustrated with glorious photographs that reveal how lucky they are to have homes in both Vermont and Anguilla. Although the Blanchards’ restaurant gets rave reviews for the food, Melinda was never trained formally as a chef, so her recipes are for true homemade meals that are appealing and easy. Caribbean-influenced dishes like Calypso Chicken with Lime, Grilled Lobster Anguilla Style, and Jamaican Jerk Shrimp are complemented by New England-inspired fare such as Vermont Cheddar Soup, Balsamic-Glazed Veal Chops, and Vermont Picnic Ham Baked in Dark Beer. Sections include Casual Starters, Soups, Salads and Dressings, Seafood, Meat, Pasta, Vegetables and Sides, Desserts, and Drinks. Throughout the book, there are dozens of mini-recipes that allow people in a hurry to toss together just a couple of ingredients for a quick and tasty dish. The Blanchards also offer expert cooking tips, as well as more delightful stories about some of their favorite Anguillians. With simple, eclectic, and flavorful recipes along with sound cooking advice, charming anecdotes, and the same warmth that made people fall in love with *A Trip to the Beach*. *At Blanchard’s Table* is truly a pleasure to cook from and nearly as enchanting as an actual trip to the beach.

Book Information

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Customer Reviews

Peppering their volume of straightforward recipes with amusing stories and photographs of the goings-on at both their eponymous restaurant in the Caribbean and their life in Vermont ("we commute"), the Blanchards present a down-to-earth, personal cookbook that makes a nice follow up to *A Trip to the Beach*, which chronicled their experiences opening Blanchard's Restaurant on the tiny island of Anguilla. The recipes here, which represent no particular cuisine, are simple, homemade dishes from self-taught chef Blanchard and her staff at the restaurant, and will delight hungry palates and cooks who are interested in straightforward but pleasing recipes for friends and family alike. Half of the cookbook is devoted to colorful, casual starters and soups, and tasty salads and dressings with a zesty twist. Starters such as Crusty Grilled Shrimp with Soy-Sesame Sauce and Blanchard's Lobster Cakes with Tomato Tartar Sauce (popular with restaurant customers), and salads and dressings such as Spicy Vegetable Slaw and Potato Salad with Lime and Sun-Dried Tomatoes are all easy to prepare. Main dishes include seafood, meat and pasta dishes, from Coconut Curried Chicken to Vermont Picnic Ham Baked in Dark Beer to Calypso Chicken with Lime. The authors also include "In a Hurry" recipes to turn to when time is short supply, and the culinary tips from devoted workers of the restaurant make this charming volume practical as well. 50 full-color and 15 b&w photographs. Copyright 2003 Reed Business Information, Inc.

Melinda Blanchard and Robert Blanchard have become famous for their restaurant on the Caribbean isle of Anguilla. Patrons flock to this tiny place just to sample the provender At Blanchard's Table. From this record of their recipes, it's easy to understand what the commotion is about. Melinda's cooking combines the verve of West Indian cuisine with New England's Yankee heartiness and with contemporary bistro fare. Vermont cheddar cheese soup contrasts with grilled mahi-mahi in Thai curry sauce. Caribbean corn bread sweetened with pineapple accompanies chicken breasts with Marsala and cream. Each section of the book has an inventory of inspirations that encourage the home cook to prepare attractive dishes that are flavorful and quickly produced.

To have the skill to bake and cook well is a joy. To know the people who cook and bake so well they have written several cookbooks is even more wonderful. The Blanchards have been an "Upper Valley" treasure for years. They first started out with Blanchard and Blanchard Salad Dressings, and were the first to mix herbs and unusual ingredients into delicious salad dressings. Mel and Robert Blanchard live in Norwich, Vermont and have a restaurant in Anguilla. Mel is not an educated chef, but a born and bred true cook. Her recipes are simple and so good. Cheddar Cheese soup, cheese and onion bake (tastes like the topping on french onion soup, and is used as a side dish for their New England Thanksgiving on Anguilla) One of the most delicious and unusual recipes is Vermont Picnic Ham with dark beer. Scrambled eggs with herb cheese and chives, surrounded by roasted small tomatoes is mouth watering. Pair that with peach, coconut breakfast bread and you have the makings of a scrumptious brunch. The Blanchards use simple ingredients because much of what they make must be flown into Anguilla. They use the fruits and vegetables native to Anguilla. At the heart of their cooking continues the use of herbs, fresh and dried. Each recipe is unusual and can be made at any time. None of the ingredients are seasonal or that unusual. Their particular blending of the herbs and other ingredients, however, give their cooking 5 star quality. I recommend this cookbook for anyone, and it will be under the Christmas tree of many of my friends and family. Can't wait to get back to that ham. prisrob

Our favorite restaurant(s) in Anguilla... and now we can make their recipes at home to have a taste of our piece of heaven whenever we want. We've made the Caribbean Corn Bread, Jerk Chicken sandwiches and Island Rice with cumin and coconut (so far). We cannot wait to go back, but this will tide us over in the meantime :) We're going to attempt my favorite dessert EVER, The Cracked Coconut tonight :)

I have been slowly culling my cookbook collection over the past two years, because with everything online I just couldn't see justifying owning what I could pull up at my fingertips for free. I made an exception for the Blanchard's book however, not just because I am a fan of all of their books and their delightful tales of adventuring, but because I literally would make every recipe in this book on a regular basis. Delicious, simple and doable. Thank you, Bob and Melinda! I hope to one day visit your restaurants and taste the originals for myself.

love the book.

I read A Trip to the Beach, and was delighted that an occasional recipe would be included along with the story. Their experience is somewhat of a mental vacation in itself, it's easy to imagine the beauty of the island that they chose as their home. To add this cookbook was a great bonus, not only for it's recipes, but it was a pleasure to see the photos of the people that have become a part of the Blanchard's lives. I've only tried a couple recipes so far, but a must is the Very Intense Chocolate Slab. It's so simple, doesn't even involve baking, and is out of this world! Thank you to the Blanchards for this follow-up to their already enjoyable book! :)

This is a perfect hostess gift. I gave this to three friends as a thank you for hosting a bridal shower for my future daughter-in-law. They all enjoy cooking and trying new recipes, but their response to this cookbook even surprised me. They loved the pictures and upon flipping through had already identified several recipes they couldn't wait to try. They had not seen this cookbook so it was nice to introduce them to something different. It has a caribbean theme to the recipes which gives this cookbook a nice twist. I was staying with one of my friends and wanted to thank her and her husband for their hospitality, I made one of the recipes out of the cookbook. Very easy and yummy. I am going to buy myself the same cookbook.

I also own a lot of cookbooks. I love to read them. I checked this book out from the library, and it is the only one I have ever checked out for free that I wanted to pay for, not matter how much it cost. Wonderful tips on products, unpretentious - almost apologetic in tone because she didn't graduate from culinary school (neither did I! Perfect!), beautiful photography, many, many recipes I want to try. Sandwiches fillings that become dips that become sauces, terrific adaptation and suggestions. I am so glad to have this cookbook/story. It is an irresistible love story of food and hospitality. Makes me want to go to their restaurant in Anguilla - wherever that is..... At least I can eat and serve the food! Try it at your library and see. Delightful.

We ordered this cook book after visiting Anguilla by boat, and reading the reviews on . It is truly an entertaining read, as well as a useful cookbook. We have tried over half of the recipes and have loved all of the outcomes - I can't say that about any other cookbooks we own. We are looking forward to visiting Anguilla again; just so we can eat at Blanchard's.

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