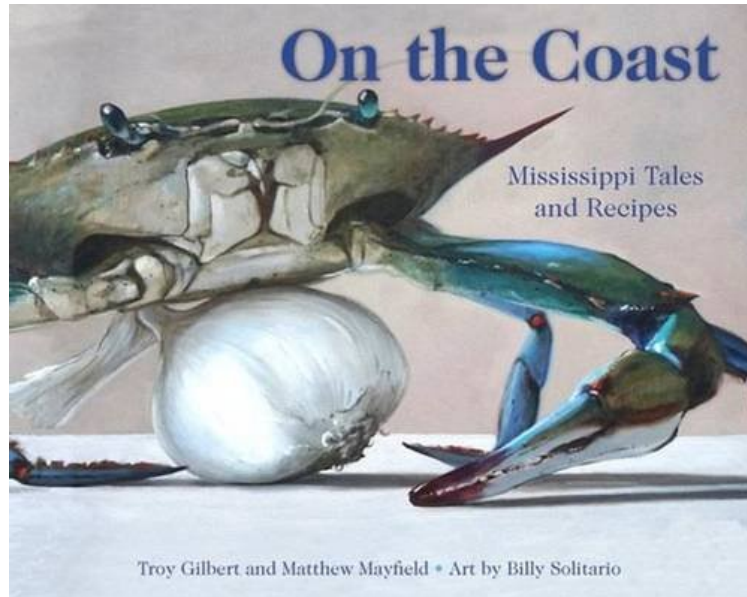


(Mobile ebook) On the Coast: Mississippi Tales and Recipes

On the Coast: Mississippi Tales and Recipes

Troy Gilbert, Matthew Mayfield
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Tastes and tales from Mississippi's Gulf Coast. The Mississippi Gulf Coast has long been a place where people and water are intertwined: the residents live, breathe, and eat the bounty of the Gulf. This collection of recipes from local chefs and essays showing the intimate relationship between people, industry, and environment provides a compelling portrait of one of the Gulf Coasts most dynamic regions. Snacks such as Atomic Pelican Beaks, starters including Biloxi Doughnuts, seafood entrees like Shrimp-Stuffed Mirlitons, and more bring the Coast into your kitchen, wherever that may be. Local resources, including marinas, are listed. Accompanied by stunning images and intimate stories, On the Coast: Mississippi Tales and Recipes will transport you to a land that breathes with the rhythm of the Gulf.

From the Inside Flap The Mississippi Gulf Coast has always been more than a place where land meets water it is a place where the two intertwine, impelling a relationship between the people and the bounty of the Gulf. On the Coast celebrates this connection. Coupling recipes from local chefs with insightful essays about the people, the environment,

and the industry, this book strives to be more than a traditional cookbook. It is an intimate and inspiring portrait of a culture that lives, breathes, and eats the Mississippi Coast. Chef Matthew Mayfield offers recipes for snacks including Jalapeno Cornbread with Spicy Cracklins and Atomic Pelican Beaks; meals ranging from Evangelines Stuffed Crabs to Pecan Smoked Mississippi Brisket; desserts spanning the traditional and extraordinary with pecan pies and Cornmeal Pie with Amaretto Crme Fraiche. Along with poignant vignettes by Troy Gilbert and colorful art by Billy Solitario, *On the Coast* is your nautical chart to a dynamic region that moves with the rhythm of the Gulf. Troy Gilbert is a writer and sailor who grew up visiting the Mississippi Gulf Coast. A journalist with wide-ranging interests, Gilbert has covered topics from New Orleans famous cuisine to coastal restoration. In addition to winning a Boat Writing International Award, he has co-authored three other cookbooks, including *The Caf Degas Cookbook* published by Pelican. Gilbert lives in New Orleans and can generally be found typing on his back porch, sipping a glass of wine. Matthew Mayfield is a graduate of the Culinary Institute of America in Hyde Park, New York. He claims to have first heard the call of the Mississippi State cowbell in his mothers womb while she was cooking shrimp and grits. Because of this, he settled in New Orleans and worked in the kitchens of Brennans and Commanders Palace before returning to the Coast and opening his own restaurant. He lives in Ocean Springs with his wife, daughters, and boats. Billy Solitario grew up fishing, sailing, and sketching the Gulf Islands. Solitario received the prestigious Gwendolyn Ozol Scholarship and studied painting full time, eventually receiving his masters degree in painting from Tulane University. He opened his own gallery in New Orleans, Studio Solitario, and has work in the permanent collection of the Ogden Museum of Southern Art. Solitario lives in New Orleans with his wife and son, and he frequently returns to the Mississippi Gulf Coast to fish and work on new paintings. About the Author Troy Gilbert has contributed articles to several publications, including Food Network Magazine, Gambit Weekly, New Orleans CityBusiness, Louisiana Sportsman, and Sailing World. His work was nominated for a Southam Award on two separate occasions, which is the highest award for sailing-related writing. An avid sailor, Gilbert serves on the board of directors for the Friends of West End and the New Orleans Yacht Club. Also the co-author of Pelican's Caf Degas Cookbook, he lives in New Orleans, Louisiana. Matthew Mayfield was raised on the foods of his native Mississippi Gulf Coast. He attended the Culinary Institute of America and honed his skills at Brennans and Commanders Palace before returning to Mississippi, where he opened his own restaurant. Billy Solitario began sailing and sketching scenes of the Gulf islands at a young age. He earned his BFA from the University of South Florida and his MFA in painting from Tulane University after receiving the prestigious Gwendolyn Laan Ozol Award from the New Orleans Academy of Fine Arts. Solitario has a gallery, Studio Solitario, on Magazine Street in New Orleans.