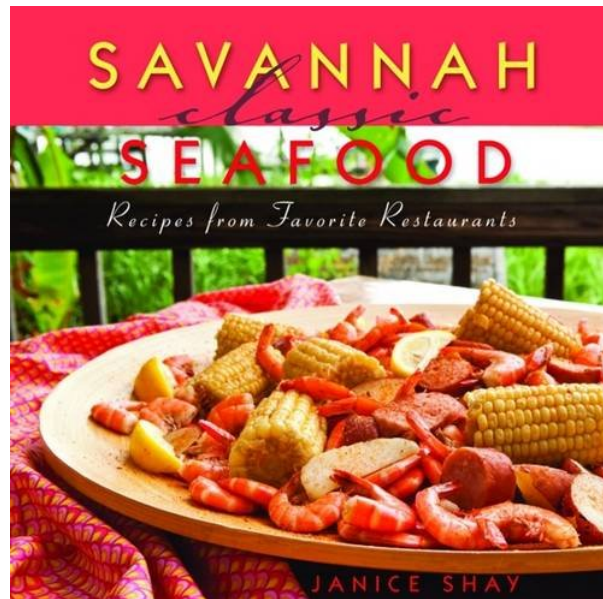
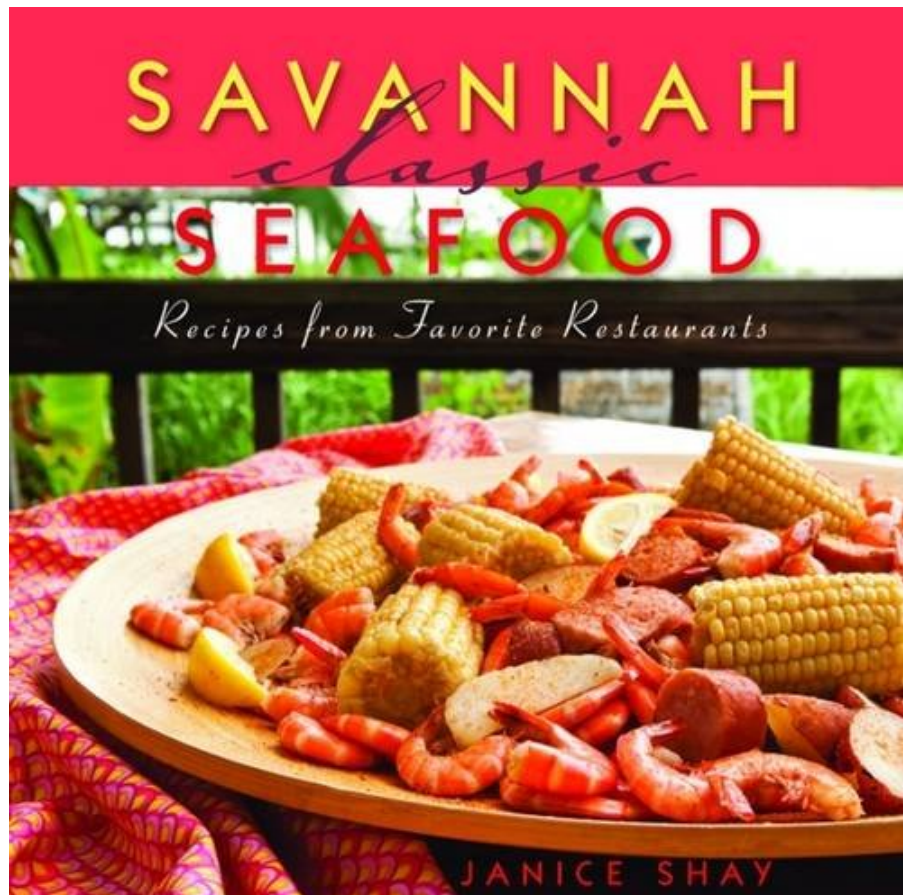


SAVANNAH CLASSIC SEAFOOD (CLASSIC RECIPES SERIES) BY JANICE SHAY



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From Publishers Weekly

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SAVANNAH CLASSIC SEAFOOD (CLASSIC RECIPES SERIES)

BY JANICE SHAY PDF

This gorgeous cookbook offers more than forty recipes from famous Savannah restaurants, chefs, and caterers, along with photographs, history, musings, and stories. These recipes are knockouts for the eye and the taste buds.

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- Released on: 2010-01-21
- Original language: English
- Number of items: 1
- Dimensions: 8.60" h x .60" w x 8.50" l, 1.10 pounds
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Delicious recipes. Bought it for the "seafood cheesecake " recipe from Sundae Cafe on Tybee. Decadent and delicious!

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One of the best Savannah cookbooks I've bought.

By cynthly

If you enjoy the great restaurants in Savannah this cookbook is for you. Some of the best restaurants in town have shared their recipes. I'm always experimenting to try to duplicate some of the dishes from Savannah restaurants and this cookbook had several of my favorite. I had seen it in a Savannah store, but waited to buy it online. Delivery was speedy and I am very pleased.

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