



Black Trumpet

A Chef's Journey Through Eight
New England Seasons

Evan Mallett

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For media inquiries contact
Christina Butt
cbutt@chelseagreen.com
802.295.6300 ext.127

For author events contact
Jenna Stewart
jstewart@chelseagreen.com
802.295.6300 ext.120



“A locavore favorite on the New Hampshire seacoast . . . [Black Trumpet] is the kind of place where diners are apt to travel farther to get there than the ingredients do.”

—THE BOSTON GLOBE

Eating locally sourced, seasonal ingredients is a rapidly growing priority for many Americans, whether they are seated at the kitchen table or in a high-end restaurant. In his new book, *Black Trumpet*, Chef Evan Mallett takes seasonal cooking to a whole new level and in the process redefines New England cuisine.

Featuring more than 250 innovative recipes, while simultaneously tracing the growth and evolution of the local food movement, *Black Trumpet*— named after Mallett's restaurant in Portsmouth, NH—celebrates the unique flavors of New England's many seasons.

From deep winter's comforting stews and savory roasts to the first flush of greens in early spring to high summer's bounty and fall's final harvest, Mallett offers creative recipes that blend regional ingredients with a modern sensibility and a global spice palette. Recipes include inspired and delicious dishes such as Scallops with Couscous and Cider Cream, Chanterelle Corn Bisque, Peach Brioche Bread Pudding, plus a wide range of soups, salads, small plates, main dishes, desserts, and more.

Black Trumpet is more than just a celebration of great seasonal foods, however. “We have almost lost the idea of regional foodways,” writes Mallett. “Very few people understand the fundamental imperative that biodiversity in our agriculture and diet represents.” In this book, he urges a new generation of adventurous home cooks and chefs alike to rethink local ingredients and flavors while at the same time rekindling interest in the kind of local food production that existed before the modern commodification of our food system.



Evan Mallett, is a three-time James Beard semi-finalist for Best Chef, Northeast. He is actively involved and sits on the boards of Chef's Collaborative, Slow Food Seacoast, and the Heirloom Harvest Project, an initiative that brings together farmers, chefs, and educators to identify and restore a food system native to the greater New England Seacoast region.

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