

## ***The Fishmongers Cookbook A Guide To Buying Fish And Cooking Simple Recipes***

New England is synonymous with great seafood--Narragansett Bay oysters, Maine lobsters, Nantucket Bay scallops, chowders, and seafood shacks--and Seafood Lover's New England celebrates the region's best. Perfect for the local enthusiast and the traveling visitor alike, the book includes: restaurants and shacks; local fishmongers and markets; regional recipes from New England chefs and restaurants; a New England seafood primer (learn about local fish or to shuck a clam or crack open lobster or prepare a seafood bake); seafood-related festivals and culinary events; and regional maps.

From the acclaimed executive chef of a Michelin-starred seafood restaurant comes a comprehensive, beautifully designed guide to cooking fish, for home cooks of all skill levels. School of Fish is an all-encompassing culinary education in one handy—not to mention gorgeously photographed—cookbook. Ben Pollinger, executive chef of upscale Manhattan restaurant Oceana, distills years of experience working in some of the world's best restaurants in this no-nonsense book that demystifies the art of cooking seafood. With more than 100 recipes organized by technique from the easiest to the most advanced, Pollinger takes you through the ins and outs of baking, roasting, braising, broiling, steaming, poaching, grilling, frying, sautéing, and of course seasoning. In addition, he offers up terrific recipes for basics (like Homemade Hot Sauce and Fish Fumet); dressed fish (from ceviche to tartars); salads, pasta, rice, and sides (such as Salmon Salad with Spinach, Dill, and Mustard Vinaigrette); soups and chowders (including Gazpacho with Seared Scallops); and one-pot meals (like Caribbean Fish Stew and Thai-Style Bouillabaisse). And to round out your seafood education, School of Fish includes a Fish-ionary, a Guide to Unusual Ingredients, and detailed step-by-step photos to complement the 100 photographed recipes. As appealing in its presentation as it is useful, this guide outlines all the skills you need for perfecting your culinary craft. So whether you're a home cook trying something new or an experienced "aficionado," School of Fish will turn you into a better cook and an authority on all things seafood.

Award-winning chef Jeremy Sewall brings his popular Boston and Portsmouth oyster bar, Row 34, to the page with more than 120 recipes for the home cook. Paying homage to the neighborhood oyster bar, this beautifully photographed cookbook celebrates oyster-bar culture along with the people that bring the restaurant to life. Sewall reinterprets seafood classics such as fried oysters, smoked salmon, chowder, and fish and chips. Chapters cover smoked and cured preparations; whole fish recipes; composed dishes; and essential sauces and sides. Throughout are practical "how-to" instructionals, including How to Buy Seafood and How to Smoke Fish. This essential guide to preparing seafood also includes an oyster primer, as well as profiles of experts from a fishmonger to fishermen. Full of easy-to-make recipes and rich storytelling, The Row 34 Cookbook is for anyone who appreciates the briny taste of raw oysters and delectable seafood.

The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it's also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.

The Definitive Guide to Sourcing and Cooking Sustainable Fish and Shellfish [A Cookbook]

The Ultimate Guide to New England's Most Fantastic Seafood Eateries

Fish Forever

The Fishmonger's Cookbook

Ship to Shore

A Complete Guide to Types, Their Preparation and Cooking Techniques, with 150 Classic Recipes Shown in 750 Step-by-Step Colour Photographs

Rick Stein's Seafood Lovers' Guide

**Based around practicality and lifestyle, The Fishmonger's Cookbook is the essential seafood guide teaching you everything from handy tips for cooking and preparing fish to simple and delicious recipes to feed a family, for a special occasion, or just for one. Learn how to tell what's fresh and what's not, the questions to ask your fishmonger, and which ingredients, prepared and put together simply, can produce the most mouthwatering dishes. With the emphasis is on fun, enjoyment and simplicity, this is the only seafood book you'll ever need.**

**Rick (and Chalky his trusty dog) discover great seafood dishes and small delicacies amongst the tidal estuaries, shingle banks and rocky shores of Britain. Rick travels from the bleak Suffolk coast where fishermen scrape a living catching cod to the wild, clear waters of Scotland's lochs bringing back an abundance of stories and imaginative, colourful recipes. The book is organised geographically with each chapter covering one of the regions featured in the BBC series. Rick describes the fish-catching and fish-eating traditions of each area as well as details of the local life, legends and literature. He singles out local delicacies and includes six to eight fish and seafood recipes per**

**chapter. Each chapter is illustrated with stunning food and landscape photography and ends with an area map and a guide to a small selection of the best hotels, restaurants, pubs and specialist suppliers (including information on extra locations, not featured in the series). 'Just as I do in the restaurant to keep ahead of the game, I look for the best suppliers, the freshest fish and who catches them. In a way, this is what this series is about, the fish I love, for all sorts of reasons, not just taste or fashion, where they come from and the people who catch them and the best way to cook them. As a result of looking around the country for the best seafood, it's turned out to be a love affair with the changing coastline of Great Britain and Ireland and the business of going to sea in small boats to catch the freshest prime fish we have.'** Rick Stein

**Tells how to select, clean, and prepare a variety of seafood from anchovies to wolffish, and provides recipes for sauces, soups, chowders, and seafood combination dishes**

**This text is more than just a collection of Hugh's recipes. It's also a friendly, practical guide to the River Cottage lifestyle, with advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest.**

**The California Seafood Cookbook**

**From a New England Neighborhood Fish Market : an Expert's Guide to Selecting, Preparing, Cooking, & Serving the Very Best Fish & Seafood**

**New ways to cook, eat and think**

**The Seahorse**

**100 Recipes and Tips from the World-Famous Crew of Pike Place Fish**

**The Practical Encyclopedia of Fish and Shellfish**

**The New Essentials Cookbook**

A unique cookbook and guide to healthful, eco-friendly seafood Few people know more about fish than Paul Johnson, whose Monterey Fish Market in San Francisco supplies seafood to some of the nation's most celebrated chefs, from Alice Waters, Thomas Keller, and Michael Mina to Todd English, Daniel Boulud, and Alain Ducasse. In Fish Forever, Johnson offers a cookbook for anyone who loves fish, but worries about overfishing, contaminants like mercury, and other serious health and ecological issues. Fish Forever reveals which species of fish you should and shouldn't eat, based on how endangered, contaminated, and tasty they are. Plus, Johnson includes amazing recipes from around the world that take advantage of those most abundant and delicious types of fish. Provides in-depth guidance on 70 fish species along with 96 international recipes that highlight the outstanding culinary qualities of the fish used Includes more than 60 beautiful color photographs, as well as plenty of cooking tips and helpful sidebars Winner of the coveted IACP Cookbook of the Year award Fish Forever is a must-have kitchen resource for seafood lovers—and Earth lovers—everywhere.

In his debut cookbook, Joe Gurrera, one of New York's most-beloved fishmongers, and owner of the prestigious Citarella markets is on a mission to show us how easy it is to cook seafood. Customers tell Joe again and again that they're afraid to cook fish. They don't know how to buy it, handle it, or prepare it. Enter JOE KNOWS FISH. This book is a roadmap for novices looking to learn the basics of sourcing and cooking fish. With his easy-to-follow recipes and experience-based tips, Joe takes the intimidation out of cooking seafood.

A guide book to the 75 best shacks in the Northeast with historical background, biographical portraits of the owners, highlights from the menu, driving directions, photos, recipes, and more. The clam shacks scattered along New England's coastline have been magnets for tourists and locals for decades. These (for the most part) seasonal eateries are imbued with character, nostalgia, and plenty of good, fresh seafood that is nearly always taken from local waters. Deep-fried clams, scallops, flounder, lobster rolls, steamers, chowders, corn on the cob, french fries, onion rings, homemade ice cream—all these things scream summer, sun, sand, and fun along the hundreds of miles of New England shoreline. And the shacks themselves are sights to behold, many designed in whimsical motifs that are a delight when viewed from the road or (better yet) from a picnic table right on the premises. New England Clam Shacks will be a road-trip-style guide to the 75 or so best shacks, starting in Connecticut and heading north and east through Rhode Island, Massachusetts, New Hampshire, and Maine. Each shack entry will feature a lively general description and

historical background; biographical portraits of the owners past and present; highlights from the menu; driving directions; and two to three photos of each establishment. Sidebars scattered throughout the guide will feature recipes, clam shack legends and lore, information on local fishing fleets, and personal reminiscences from a broad array of clam shack aficionados (some of them, hopefully, celebrities). In short, whatever fits the clam shack zeitgeist and spirit will find its way into this unique and useful take-along guidebook and trip planner.

Aimed at home chefs, especially those not used to cooking seafood, this guide shows how to choose, fillet, skin, trim, prepare, marinade, flavour and freeze all kinds of fish and shellfish. There are 100 recipes, from simple Fish Pie to Crab Ravioli with Lemongrass Vinaigrette.

The River Cottage Fish Book

The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat

The Complete Idiot's Guide Anti-Inflammation Cookbook

Passion for Seafood

The New England Seafood Markets Cookbook: Recipes from the Best Lobster Pounds, Clam Shacks, and Fishmongers

A Handbook Giving the Names in Seven Languages of 150 Species of Fish, with 50 Crustaceans, Molluscs and Other Marine Creatures, and an Essay on Fish Cookery, with Over 200 Recipes from the Mediterranean and Black Sea Countries

The Whole Fish Cookbook

Based around practicality and lifestyle, Fresh is a seafood guide that teaches you everything from handy tips for cooking and preparing fish to simple recipes to feed a occasion, or just for one. It shows how to tell what's fresh and what's not, provides questions to ask your fishmonger, and explains which ingredients, prepared and produce themost mouthwatering dishes.

Clay's Handbook of Environmental Health, since its first publication in 1933, has provided a definitive guide for the environmental health practitioner or reference for the student. This twentieth edition continues as a first point of reference, reviewing the core principles, techniques and competencies, and then outlining the specialist su refocused on the current curriculum of the UK's Chartered Institute of Environmental Health but should also readily suit the generalist or specialist working outside the

The Whole Fish Cookbook is the bestselling cookbook that has changed the way we think about fish. Jamie Oliver called Josh Niland one of the most impressive chefs of his generation. Yotam Ottolenghi voted the book one of his favourites – ever. Add to that a swag of awards, including: The Australian Book Industry Association's Illustrated Book of the Year 2019; André Simon Food Book Award 2019; and two James Beard awards in 2020 – Restaurant and Professional and the prestigious Book of the Year. The Whole Fish Cookbook was also shortlisted as debut cookbook of the year in the Fortnum & Mason food & drink awards in 2020 and longlisted as Booksellers' choice in the adult non-fiction category by the Booksellers' Association.

As well, photographer Rob Palmer won the National Photographic Portrait Prize in 2020 with a stunning photo of Josh from the book. 'My cooking hero is Yotam Ottolenghi, The Guardian 'A mind-blowing masterpiece from one of the most impressive chefs of a generation.' – Jamie Oliver 'Josh Niland is a genius.' – Nigella Lawson

to eat more fish, but who wants to bother spending the time, effort and money cooking that same old salmon fillet on repeat when you could be trying something new? The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast to Roast Fish Bone Marrow to – essentially – the Perfect Fish and Chips, The Whole Fish Cookbook will soon have readers seeing that there is so much more to a fish than what they think that there are more than just a handful of fish in the sea.

At last, a field guide to identifying and selecting seafood from around the world, including barramundi, lobsterette, wahoo, and more! With the daunting array of fish available in today's market, Field Guide to Seafood is a must-have for every seafood consumer! This helpful guide offers a comprehensive look at seafood, covering more than 100 fish and shellfish, plus preserved fish, fish sauces, and caviar. Learn to differentiate between Arctic char and salmon or between snow crabs and stone crabs with the help of clear instructions and full-color photographs. Each entry contains a list of alternate names, characteristics, and suggested preparation, including directions on when to remove or leave the skin. Clear instructions explain how to identify, store, and cook the item. Whether your fish is store-bought or just caught, this guide includes selection tips, suggested recipes, and more. You'll never feel overwhelmed by the wide variety of seafood with this handy guide — don't go shopping without it!

100 Sustainable Seafood Recipes from the Pacific Coast

A Cookbook and Comprehensive Guide

A Modern Guide to Better Cooking

Prevent Disease and Fight the Effects of Aging with Healthy, Healing Foods

Field Guide to Meat

Rick Stein's Seafood

Leiths Fish Bible

*Seattle's Pike Place Fish Market—the country's top fish market—reels in the world's best seafood recipes in this cookbook with friendly tips and a sustainability approach that every home cook can master Forget the Space Needle. The true thrill of Seattle lies in Pike Place Market, where the world-famous, must-see, salmon-tossing Fish Guys have been enthralling and educating hordes of fans since 1965. The Fish Guys even inspired the bestselling business book FISH!, which has sold more than 1.4 million copies. In the Kitchen with the Pike Place Fish Guys serves up more than 100 savory seafood recipes and tips answering the most popular question the Fish Guys get: "How do you cook that?" It features a unique primer on sustainability, with inspiring words from the fishmongers who made Pike Place Fish entirely sustainable in 2011. Located in the nation's oldest continually operating farmers' market, which draws ten million visitors each year, Pike Place Fish revives the lost art of selecting and preparing seafood. Home cooks will learn how to cook fish and seafood from the pros, including storage and easy cooking techniques, in addition to mouthwatering recipes like Thai Curry Mussels, Anders's Dungeness Crab and Bacon Quiche, Cajun BBQ Shrimp Skewers, and Coconut Maple Salmon. Ideas for entertaining friends (who will clamor for the Fish Guys' clambakes and paella parties) are showcased as well. Readers will easily discover why Pike Place Fish has become America's most recognizable name in the industry, selling 1.5 million pounds of spectacularly perfect seafood each year. Capturing the fun, free-spirited yet seriously knowledgeable essence of these ambassadors of the sea, In the Kitchen with the Pike Place Fish Guys is the seafood cookbook that will bring a fresh feast of environmentally friendly, chef-quality meals to every home cook.*

*Ever wonder who wrangles the animals during a movie shoot? What it takes to be a brewmaster? How that play-by-play announcer got his job? What it is like to be a secret shopper? The new. Over the years, through his television programs and books, Rick Stein has done much to inform us about fish and to encourage us to cook it for ourselves, however, many of us still feel nervous about cooking it at home. Rick Stein's Seafood, now available in paperback, brings together his knowledge and expertise, and includes 200 of his tried-and-tested recipes. It is divided into three separate sections: Techniques; Recipes; and, finally, an A to Z of Fish. The techniques section covers all the main preparation and cooking methods for each type of fish (round, flat, shellfish etc.), while the A-Z of fish is a comprehensive encyclopedia of fish and seafood including US, Australian, and European fish. The recipe section includes all the essential basic recipes, such as stocks, sauces, batters etc. Useful cross references link all sections. The hardback edition has been an international bestseller and was awarded the highly coveted James Beard Foundation Cookbook of the Year Award in 2005.*

*The abundance of seafood available from the northwest Gulf of Mexico includes hundreds of delicious species that are often overlooked by consumers. Celebrating this regional bounty, Texas Seafood showcases the expertise of longtime fishmongers and chefs PJ and "Apple Srimart" Stoops. Readers will find familiar fish like Red Snapper along with dozens of little-known finfish and invertebrates, including tunas, mackerels, rays, and skates, as well as bivalves, shrimps, crabs, and other varieties, many of which are considered "bycatch" (seafood that a fisher didn't intend to catch), but are no more difficult to prepare and just as delicious as those commonly found at your local supermarket. The Stoopses provide a complete primer on sourcing these wild-caught delicacies, with fascinating details about habitats and life cycles as well as practical advice on how to discern quality. Texas Seafood concludes with simple, delectable recipes, many infused with the flavors of Apple's Thai heritage. Dishes such as Steamed Curried Crab, Crispy White Shrimp, Escolar on a Grill with Green Mango Salad, Cast-Iron-Roasted Shortfin Mako Shark with Rio Grande Grapefruit, and Chicken-Fried Ribbonfish are just a few ways to savor the best of the Gulf.*

*Clam Shacks*

*Recipes and Advice from a Fishmonger*

*How to Identify, Select, and Prepare Virtually Every Fish and Shellfish at the Market*

*The Fishmonger Cookbook*

*Taking the Intimidation Out of Cooking Seafood*

*Joe Knows Fish*

*Restaurants, Markets, Recipes & Traditions*

Prevent and alleviate inflammation with over 200 delicious meals in this must-have cookbook! The body's healing response to injury or infection is localized inflammation and it is normal. However, when inflammation moves beyond the local, it becomes abnormal. Much new research shows that abnormal inflammation may be linked to a variety of diseases and conditions, including heart disease, cancer, asthma, diabetes, and arthritis. Researchers suggest that diet can reverse this inflammation and the conditions and diseases caused by it. The Complete Idiot's Guide® Anti-Inflammation Cookbook - a companion to The Complete Idiot's Guide® to the Anti-Inflammation Diet - has more than 200 delicious recipes that help to reduce inflammation, along with meal plans and guidance on what to eat and not to eat.

Provides information on identifying, selecting, and cooking various types of seafood. Each entry contains a list of alternate names, characteristics, and suggested preparation, including directions on when to remove or leave the skin. Step-by-step instructions explain how to identify, store, and cook the item.

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150 recipes from the best seafood markets in New England From New Haven to Bar Harbor, the New England coast is home to some of the best lobster pounds and fish markets in the world. Dedicated staff bring in the freshest catches every day, so who better to get cooking tips from? The New England Seafood Markets Cookbook features delicious recipes from all around the region, including: Cappy ’ s Clear-Broth Clam Chowder Shackford and Gooch Salt Codfish Cakes Presidential Swordfish Smoky Monkfish and Mussels Marinara Bud ’ s Deviled Stuffed Clams Maine ’ s Original Lobster Roll Throughout, the recipes are supplemented with profiles of more than 30 of the top seafood markets?their histories, their owners, and their specialties?and sidebars that highlight the best of the area ’ s seaside culinary culture.

The Definitive Guide to Understanding, Selecting, and Preparing Healthy, Delicious, and Environmentally Sustainable Seafood

How to Identify, Select, and Prepare Virtually Every Meat, Poultry, and Game Cut

From a New England Neighborhood Fish Market-An Expert's Guide to Selecting, Preparing, Cooking, & Serving the Very Best Fis

The Row 34 Cookbook

Mediterranean Seafood

Stories and Recipes from a Neighborhood Oyster Bar

First published in 1983, The California Seafood Cookbook has sold 128,000 copies?and counting!This beautiful encyclopedic guide to seafood cooking is complete with 150 recipes emphasizing simplicity, fresh ingredients, and ethnic and regional tastes, as well as an innovative approach to the infinite possibilities of this popular cuisine. The seventy-five species portraits and the illustrated techniques will prove useful to cooks and seafood lovers. Fully half of the featured species are found in Gulf, Pacific, and Atlantic waters, and each recipe suggests appropriate alternative fish and shellfish from other regions.Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

It can be intimidating to shop for seafood. You wonder if it's healthy for you, you worry about whether it's overfished and whether it's caught in ways that harm other species or the environment. Making smart seafood choices has never been more confusing or more important for the planet and our health. Chef and seafood advocate Becky Selengut knows from good fish, and in a voice that's informed but down-to-earth, she untangles the morass surrounding seafood today. From shellfish to finfish to littlefish, fifteen good fish are featured, and the accompanying seventy-five recipes will appeal to a wide range of home cooks: from beginners, to busy parents trying to put a healthy weeknight meal on the table, to the more adventurous who want to create special-occasion dishes. Sommelier April Pogue provides wine pairings for each recipe. Good Fish is an invaluable resource for anyone living on the Pacific Coast. Chef Becky Selengut is an advocate for seafood sustainability and seasonal, regional cuisine. Her writing has been featured in Seattle Homes and Lifestyles and Edible Seattle magazines. She lives in Seattle.

The Seahorse restaurant, nestled on the mouth of the River Dart, champions some of the best fish and shellfish in the world from the nearby landing site and is a favourite haunt of the foodie establishment. The menu is a seafood lover's tour of Europe's great fish dishes and cooking over a charcoal fire is the restaurant's speciality. With an emphasis on freshness and the catch of the day, the food's simplicity is as deceptive as it is delicious. Cherished by critics, foodies and locals, The Seahorse is a rare gem in Britain's sea of restaurants and was named 'Best Seafood Restaurant in the UK 2013' by the Good Food Guide and 'Best UK Restaurant 2012' by Observer Food Monthly. The Seahorse showcases over 70 spectacular dishes served at the restaurant. Celebrating the seasons and reflecting the restaurant's changing menu in tune with the harvest from the waves, it combines insightful features focusing on the restaurant's suppliers in Europe and stunning photography from Chris Terry to create a beautiful and accessible addition to any seafood lover's kitchen.

Presents portraits of seventy-five fish and shellfish, describes equipment, cleaning and cutting techniques, and cooking methods, and offers one hundred fifty recipes.

Straight Talk from the Seafood Counter

Fresh

Seafood Lover's New England

Pike Place Public Market Seafood Cookbook

Good Fish

Texas Seafood

North Atlantic Seafood

*For close to 100 years, Seattle's Pike Place Public Market has been a favorite destination for food-loving locals and tourists alike. Packed with stalls offering the best quality and selection of fish found on the West Coast, restaurants serving up Pacific Northwest cuisine, and culinary shops of every persuasion, the market is a fish-lover's paradise. In this cookbook, best-selling author Braiden Rex-Johnson shares shopping tips, cooking techniques, mail-order sources, and more than 50 recipes for fish and shellfish from the chefs, restaurateurs, and fishmongers who represent the market community. Filled with candid, colorful photos, the PIKE PLACE PUBLIC MARKET SEAFOOD COOKBOOK is perfect for any seafood-loving soul. • A full-color seafood cookbook from Seattle's Pike Place Public Market, including 50 recipes and 50 vibrant photographs of the market's people, sites, and seafood. • Features information on sustainable fisheries and preservation. • Includes a brief history of the Pike Place Public Market. • Recipe highlights include Broiled Halibut with Sundried Tomato Tapenade; Balsamic Glazed Salmon; Mussels Provençal; Shellfish Risotto; and such simple, tasty sauces as Champagne Sauce, Simple Soy Glaze, and classic Romesco.*

*An ocean of fish and seafood preparation techniques at your fingertips! In The Fishmonger's Apprentice, you get insider access to real life fishermen, wholesale markets, fish buyers, chefs, and other sources—far away from the supermarket, and everywhere the fish go well before they make it to the table. This book is a handbook for enjoying fish and seafood—from fishing line to filleting knife and beyond—and gives you instructional content like no other book has before. Inside, you'll find: - Hundreds of full-color, detailed step-by-step photographs teach you filleting, skinning, boning, harvesting roe, shucking oysters, and more - Extensive interviews with seafood experts as they share their old-world, classic skills - Tips on eating and buying more sustainably, using the whole fish, head to tail, and making the most of your local fishmonger—good for foodies and chefs alike - A bonus DVD featuring 12 video tutorials of preparing fish, plus 32 downloadable recipes from master chefs Whether you're a casual cook or devoted epicure, you'll learn new ways to buy, prepare, serve, and savor all types of seafood with The Fishmonger's Apprentice!*

*This beautifully photographed compendium will guide you through the complexities of handling and preparing all kinds of fish and shellfish, and provide an incredible collection of recipes to try Each entry in the full-colour visual encyclopedia includes a description and fascinating facts about each seafood, advice on how to choose it at its best, and preparation and cooking methods. Then follows 150 inspirational recipes, covering classic dishes such as Bouillabaisse, and Lobster Thermidor, and contemporary creations such as Thai-inspired Piquant Prawn Salad or Roast Cod with Pancetta and Butter Beans.*

*The masters in The Butcher's Apprentice teach you all the old-world, classic meat-cutting skills you need to prepare fresh cuts at home. Through extensive, diverse profiles and cutting lessons, butchers, food advocates, meat-loving chefs, and more share their expertise. Inside, you'll find hundreds of full-color, detailed step-by-step photographs of cutting beef, pork, poultry, game, goat, organs, and more, as well as tips and techniques on using the whole beast for true nose-to-tail eating. Whether you're a casual cook or a devoted gourmand, you'll learn even more ways to buy, prepare, serve, and savor all types of artisan meat cuts with this skillful guide.*

*The Expert's Guide to Selecting, Preparing, and Cooking a World of Seafood, Taught by the Masters  
the restaurant and its recipes*

*Field Guide to Seafood*

*The Butcher's Apprentice*

*Extraordinary Jobs in the Food Industry*

*School of Fish*

*Blue Moon Fish: Sustainable Recipes and Salty Stories*

*The Fishmonger Cookbook From a New England Neighborhood Fish Market : an Expert's Guide to Selecting, Preparing, Cooking, & Serving the Very Best Fish & Seafood Yankee Publishing, Incorporated*

*Take your cooking skills to the next level while developing a knockout repertoire of 200 essential dishes that satisfy what our modern palates crave, from simple meals to dinner-party centerpieces. We've made improvements to well-loved dishes by incorporating innovative techniques in recipes such as Butter-Basted Rib-Eye Steak and added modern classics such as Vegetable Bibimbap and Olive Oil-Yogurt Bundt Cake. In this book, you'll find the perfect roast chicken and a killer banana bread but also a Turkish-inspired tomato soup, luscious Chinese braised short ribs, and a set of wholesome grain bowls. A chapter on weeknight dinners offers smart paths to great flavor--from Bucatini with Peas, Kale, and Pancetta that cooks in one pot to a pizza that bakes in a skillet--including plenty of vegetarian options. Other chapters turn up the volume on breakfast and dessert standbys; try the 100 Percent Whole-Wheat Pancakes and Brown Sugar Cookies and you may never go back to the regular versions. We'll also help you pull off your next--or even your first!--dinner party with recipes guaranteed to impress (and to work), such as Braised Lamb Shanks with Bell Peppers and Harissa, Miso-Marinated Salmon, and Roasted Zucchini and Eggplant Lasagna. Most of us--not just newbies--could stand to bone up on certain culinary basics, and our methods may surprise even more experienced cooks, from seeding fresh chiles (we use a measuring spoon) to hulling strawberries (a plastic straw works well). And that's just the tip of the iceberg of what these recipes teach. You'll discover how to "reverse sear" thick pork chops so they turn out juicy all the way through, grind meat in a food processor for the ultimate burger, and shape fresh corn tortillas without a tortilla press or rolling pin. As you progress through this book, you will also gain a deeper understanding of ingredients, better techniques, and the secrets we use in the test kitchen via sidebars called "Think Like a Cook," which offers insights that can help in your larger culinary life. For example: How to Be an Avocado Whisperer: Squeezing that avocado is just going to bruise it. Learn a better way to tell when it's ripe. Improvising a Pan Sauce: After searing a steak, chop, or chicken breast, don't clean the pan! We show you how to use these browned bits to make a rich, deeply flavored sauce. How Cheese Melts: Learn why some cheeses melt smoothly while others turn greasy--plus a trick to help cheddar melt without breaking. The Egg-Doneness Continuum: See the difference*

*between soft-, hard-, and overcooked eggs and find a foolproof method for nailing it every time (and removing the shells more easily).*

*Leiths Fish Bible is the only fish cookbook you will ever need. With innumerable recipes from all over the world, it has something for every occasion from a simple supper to an elegant dinner. As with every book from the classic Leiths series, all recipes are fool-proof, easy to use with an emphasis on proper technique. Here are many of the classics - dishes such as Sole Meuniere, Risotto Nero, Lobster Thermidor and Deep-fried Cod in Beer Batter - alongside the contemporary - Mackerel, Rice Noodle and Peanut Salad, Noisettes of Salmon with Cucumber and Fennel Salsa - and the exotic - Braised Octopus in Rioja, Seafood Laksa and Sushi Nigiri. Chapters are divided by fish groups (with alternative fish given for every recipe) with an extensive chapter on Shellfish as well as Preserved Fish. There is also detailed information on methods of preparation and cooking techniques such as filleting and boning, alongside preparing shellfish and home-smoking. This new edition has been revised, updated and redesigned with several new recipes and stunning new photographs. Comprehensive and authoritative, it is an essential book for every kitchen.*

*Winner, 2019 Taste Canada Award – Single-Subject Cookbooks, Silver An Eat Northi Best Cookbook of the Year A Now Magazine Best Cookbook of the Year Everything you've ever wanted to know about seafood – what to look for at the fish counter, how to ensure what you're buying has been responsibly farmed, and what to do with it when you get it home – by one of the food industry's most-beloved and respected authorities on all things fish. John Bil, one of the food industry's most beloved and respected authorities on all things fish, gives seafood lovers the knowledge and confidence they need to make smart decisions about the fish they consume. Why does halibut cost what it does? Were those wild spot prawns responsibly sourced? How do you clean a squid? And what's the best way to prepare those live cherrystone clams when you get them home? Ship to Shore: Straight Talk from the Seafood Counter features over fifty delicious recipes accompanied by elegant, full-colour photography that will have you lining up at your local fish counter.*

*The Fishmonger's Apprentice*

*Clay's Handbook of Environmental Health*

*The River Cottage Cookbook*

*In the Kitchen with the Pike Place Fish Guys*

*A Cook's Guide to the Fish and Shellfish of California, the Pacific Coast, and Beyond*

At last, a field guide to identifying and selecting more than 200 different cuts and kinds of meat, from beef and poultry to game and cured meat! An essential resource for every home cook or chef, Field Guide to Meat offers details on virtually every kind of meat available. This practical guide includes more than 200 full-color photographs of cuts of beef, veal, pork, lamb, game, and poultry as well as more than 100 different kinds of cured meats and sausages. Cross-referenced with the photographs are in-depth descriptions of the cuts, including basic history, location in the animal, characteristics, information on how to choose the cut, and flavor affinities. Step-by-step preparation directions tell you whether the item is best marinated, braised, grilled, roasted, or pan-seared. Trips to the butcher's aisle will no longer be intimidating, and you'll never end up with a cut that's too tough for dinner.