

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

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

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

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 Sriramt" 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 Stoopes 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, Escalor on a Grill with Green Mango Salad, Cast-Iron-Roasted Shortfin Mako and Chicken-Fried Ribbonfish are just a few ways to savor the best of the Gulf. At last, a field guide to identifying and selecting seafood from around the world, including barramundi, lobsterite, wahoo, and more! With the daunting array of fish and shellfish 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 different kinds of 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 in-depth descriptions 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. Step-by-step instructions explain how to identify, store, and cook the item. Whether your fish is store-bough or just caught, this guide includes selection tips, suggested recipes, and complementary flavors. You'll never feel overwhelmed by the wide variety of seafood with this handy guide — don't go shopping without it!

A Cookbook and Comprehensive Guide

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

Extraordinary Jobs in the Food Industry

Restaurants, Markets, Recipes & Traditions

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

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

The Practical Encyclopedia of Fish and Shellfish

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, drying 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, homemade ice cream—all of 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; drying 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.

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 a generation and 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 in 2020; 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 Australian 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 cookbook of the year.' – 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 We all want 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 and utterly delicious?' In The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cooking. From sourcing and butchering to dry aging 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 can, and 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, Fish Cassoulet and 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 just the fillet, and that there are more than just a handful of fish in the sea.

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

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

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

Leiths Fish Bible

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

Fish Forever

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.

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, delicious 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 people who 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

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.

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.

North Atlantic Seafood

Clam Shacks

Blue Moon Fish: Sustainable Recipes and Salty Stories

The California Seafood Cookbook

School of Fish

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

The Fishmonger's Cookbook

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.

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New ways to cook, and think.

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Mediterranean Seafood

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

the restaurant and its recipes

The Complete Idiot's Guide Anti-Inflammation Cookbook

The Row 34 Cookbook

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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, luxurious Chinese braised short ribs, and a set of wholesome grain bowls. A chapter on weeknight dinners offers smart pots to great flavor—from Bucatini with Peas, Kale, and Pancetta that bakes 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 hone 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: Spicing that avocado is just going to bruise it. Learn a better way to cut when it's ripe. Improving 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).

New ways to cook, and think.

Clay's Handbook of Environmental Health

Mediterranean Seafood

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

the restaurant and its recipes

The Complete Idiot's Guide Anti-Inflammation Cookbook

The Row 34 Cookbook

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 consultant or student. This twentieth edition continues as a first point of reference, reviewing the core principles, techniques and competencies, and then outlining the specialist subjects. It has been 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 UK.

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