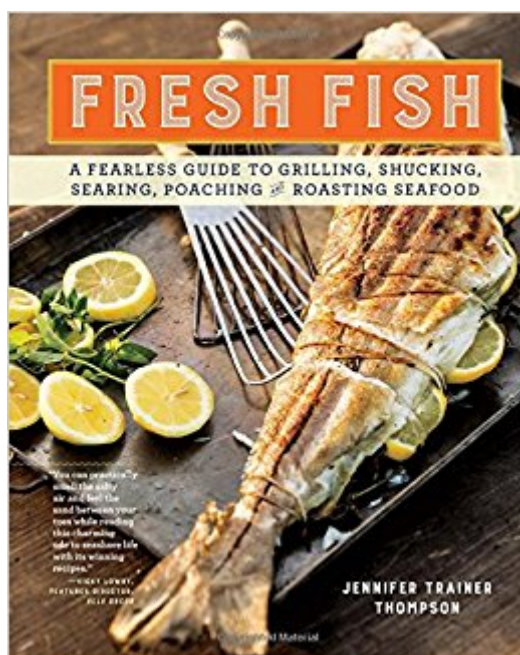


The book was found

Fresh Fish: A Fearless Guide To Grilling, Shucking, Searing, Poaching, And Roasting Seafood



Synopsis

Cooking fish and other seafood at home is much easier than you think! Fresh Fish offers simple step-by-step instructions for all of the essential cooking methods, including baking, pan-frying, braising, broiling, steaming, poaching, roasting, marinating, and grilling. Along with 175 mouthwatering recipes that bring out the best in everything from fish fillets and whole fish to shrimp, mussels, lobster, clams, calamari, and more. You'll also learn how to buy fish (even whole fish) with confidence, how to serve fish raw, how to clean freshly dug clams, and much more. Beautiful photography celebrates both the food and the lazy charm of summers at the beach; this is a delightful read as well as the cookbook you need to easily enjoy your favorite seafood at home.

Book Information

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Customer Reviews

"You can practically smell the salty air and feel the sand between your toes while reading this charming ode to seashore life with its winning recipes." — Vicky Lowry, Features Director, Elle Decor "Jennifer Trainer Thompson's cookbook delivers deliciously, with coastal recollections, gorgeous photography, and amazing recipes." — Steele Marcoux, Editor, Coastal Living "This wonderful collection of approachable, inventive recipes captures the spirit of beach living and highlights the bounty of the sea while demystifying how to cook fish." — Karen J. Covey, Founder/Publisher of The Coastal Table magazine "Fresh Fish is more than a cookbook — it brims over with details and memories of life by the sea." — Lincoln Russell, photographer

Eat More Fish And Do It in Style! Discover how easy it is to add more fresh, healthful seafood to your life with best-selling author Jennifer Trainer Thompson by your side. She invites you into her coastal kitchen with 175 delectable recipes that showcase the versatility of finfish and shellfish. Stunning photography and salty tales of her life on the New England coast bring home the full flavors of seaside living. Savor delightful and unusual taste combinations such as Grilled Salmon with Tomato-Basil Relish, Halibut over Wild Rice with Spicy Cucumber Salad, Curried Lobster Roll, Wasabi Grilled Tuna with Couscous and Avocado-Mango Salsa, New Haven Style White Clam Pizza, and Shrimp-Crusted Pork Loin with Chipotle Vinaigrette and Cassava Chips. Recipes for side dishes, salads, cocktails, and desserts make this beautiful book a complete entertaining guide. And with useful tips on everything from shucking oysters and roasting whole fish to pulling off a beachside clam bake, you'll gain confidence in every aspect of preparing and serving seafood. With ease, humor, and personality, Fresh Fish brings the barefoot pleasures of beachside eating to your table, no matter where you live.

I bought this for my step father for Father's Day. It has beautiful pictures, yummy recipes for fish, seafood and side dishes and nice anecdotal stories about New England and fishing. Nice index to aid in choosing recipes specific for the fish you want. I also really like the recipes for the whole meal to compliment the fish you are cooking. I ended up buying another copy of this recipe book for myself.

A lot of great recipes. Perfect for the summer grilling season.

Beautifully written with a varied selection of fantastic recipes. My new favorite cookbook!

This is a beautiful book that will be appreciated by anyone who has had the very good fortune to have spent summers on the Cape and surrounding areas. It's beautifully written with wonderful recipes. I highly recommend it!

Great. As soon as I thumbed through it in the library, I immediately ordered my own copy from .

Great fish cookbook, this is comin frim a Cape Codder, I catch my fish and cook it myself. This book is very informative for all !!!

Overall, I really liked looking over *Fresh Fish*. The recipes are divided by course and ingredient, and include sections such as "Things in a Shell", "Things that Swim", and "On the Beach". By course is my personal organization preference when it comes to cookbooks, so I was happy with this. The recipes are well written. The pages are dotted with personal connections- it feels like each recipe was carefully selected with purpose to be included in this book, which makes me want to try them more. The author shares personal stories that make the book more interesting than just a skeletal book of instructions and grocery lists. Another thing that I found helpful about this book is the handy tips that pop up throughout, such as well detailed instructions for how to clean shrimp and mussels. I don't work with shellfish often, so these hints will definitely not go unnoticed. The photography was gorgeous, and it'll be tough to flip through this one on an empty stomach because you'll want to eat ALL the things! That said, I wish there were more photos of the completed dishes. Some of the things that I'd most like to try include smoked whitefish pate with fresh figs, gorgonzola dolce, and local honey, and blueberry peach cobbler with vanilla (yes I know this isn't fish, but it still sounds delicious!). I'd recommend this to anyone who loves seafood. This is an accessible book that can be used by beginners and experienced cooks alike. I received a copy of this book in exchange for my honest review.

I love fish. Actually, I love seafood. Most kinds of seafood--I'm on board. Not all of my family is quite so sold on it, but I couldn't wait to try some great recipes from this book. For my healthy-eating husband and shellfish hating daughter, I made Sole en Papillote. Full disclosure, I used flounder instead of sole, but that is one of the suggested substitutes. We really enjoyed this dish, and my family would be quite happy for me to make it again. I, on the other hand, was in the mood for a full-on seafood feast, so I went to Bourride with Homemade Garlic Aioli--a delightful fish stew from Provence. Life was somewhat hectic at that moment, so the garlic aioli didn't get made, but trust me when I tell you that this is an amazing stew even without it! Oh, my! Talk about a party in your mouth!! The flavors were full on with a depth that some of the fish stews I've made haven't achieved. To make it even better, it's really an easy stew to make! If you love seafood, or just want to learn to cook it, this is a great book for you. The recipes are clear and easy to follow, and the flavors are wonderful. Grab some seafood and fix a feast at home! I received a copy of this book from Storey Publishing for my honest review. All thoughts and opinions are my own.

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