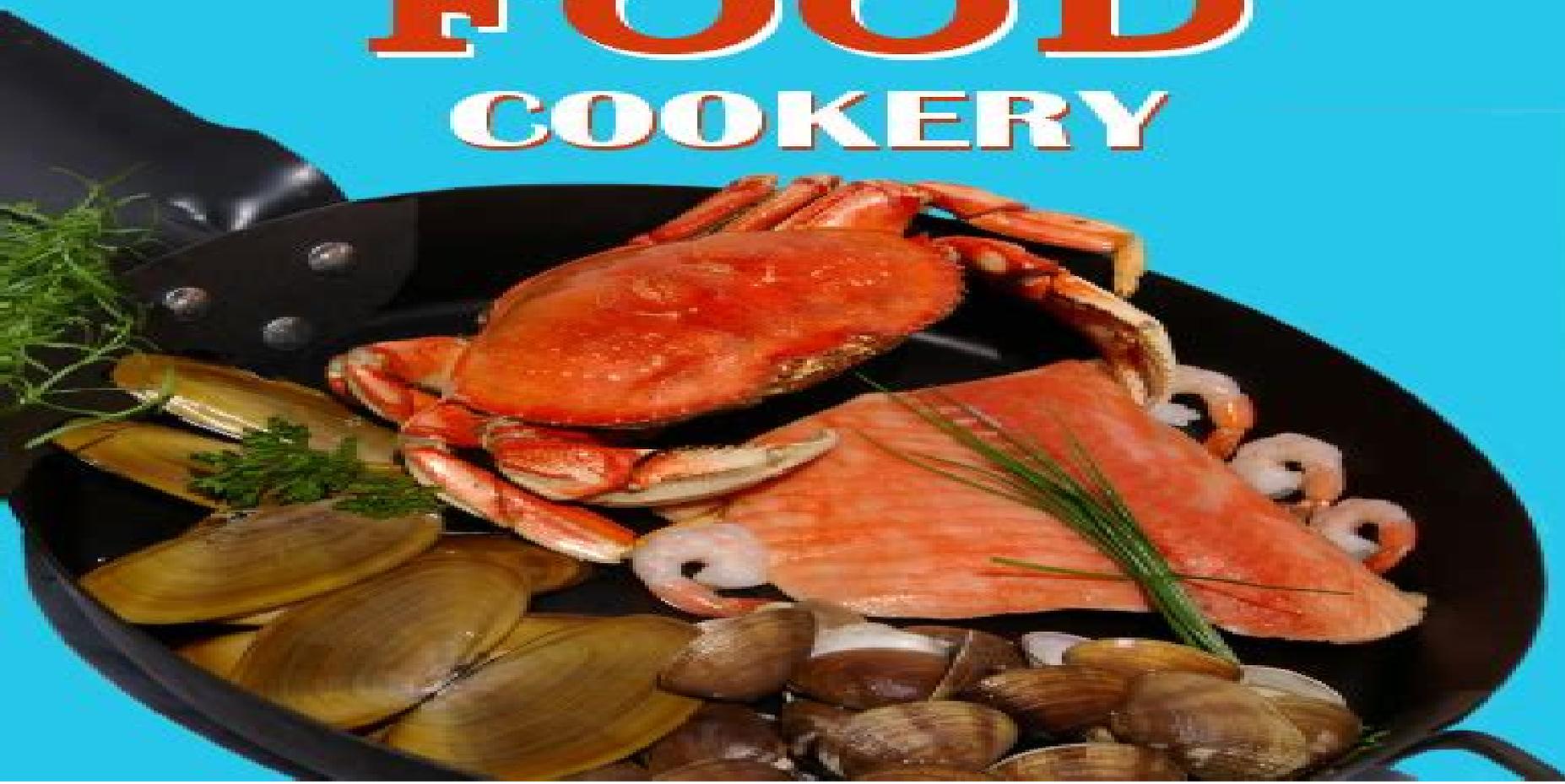


320
Mouth-Watering
Recipes For Cooking
Your Catch

PACIFIC NORTHWEST SEA FOOD COOKERY



Pacific Northwest Seafood Cookery

Greg Atkinson



Pacific Northwest Seafood Cookery:

Pacific Northwest Seafood Cookery Stan Jones, 1981 Recipes for all important seafoods including salmon flounder halibut rockfish cod are included in this book There are also recipes for tuna smelt sturgeon shad dogfish clams oyster scallop mussels abalone crab shrimp crayfish A helpful feature of the book is a 50 page section with close up detailed pictures illustrating how to fillet steak skin fish A spiral comb binding allows the book to lie flat for the cook s convenience in following the 300 plus recipes There is a section on little known seafood delicacies another on miscellaneous seafood recipes Instructions on how to hot cold smoke fish are included *The Pacific Northwest Seafood Cookbook* Naomi

Tomky, 2019-11-05 From Coho and sockeye to Dungeness and Kumamoto For thousands of years the abundance of fish and shellfish in the Pacific Northwest created a seafood paradise for the Indigenous peoples hunting and gathering along the region s pristine waterways and later for the Chinese Scandinavian Filipino and Japanese immigrants along with many others who have made this region home Drawing on these diverse influences the region fostered a cuisine that is as varied as its people yet which remains specifically Northwestern Here food writer Naomi Tomky leads readers through an exploration of this cuisine She starts with the basics of buying great tasting and sustainable seafood surveys the variety of seafood on offer from stars like halibut and oysters to unsung heroes like lingcod and smelt and shares 75 delicious recipes reflecting the people who live in the region today including Red Curry Mussels IPA Battered Cod Dungeness Crab Deviled Eggs and Pink Scallop Ceviche From the first cut of salmon prized for its rich flavor and versatility to the last crack of the sweet Dungeness crab Tomky covers grilling curing and baking and shares secrets for tricky tasks like removing pin bones and mussel beards She explains how flavor packed spot prawns put other shrimp to shame and why the region s razor clams are unparalleled For curious seafood rookies in search of the perfect fool proof salmon and barnacled fish cooking veterans looking for a new way to enjoy their favorite catch *The Pacific Northwest Seafood Cookbook* is a must have guide to cooking and eating the region Including recipes from Tom Douglas Shiro Kashiba Bonnie Morales Mutsuko Soma Ethan Stowell Jason Stratton John Sundstrom and more *Dig, Shuck, Shake* John Nelson, 2020-05-29 A seafood expert and Pacific Northwest native shares recipes and stories that capture the flavor of the region s unique fishing culture The seafood recipes and cooking techniques in *Dig Shuck Shake* are perfectly paired with John Nelson s stories of growing up on the docks of the Pacific Northwest A former chef who hails from a commercial fishing family Nelson discusses where and how his favorite seafoods are caught while offering personable instruction in how they can be prepared in a range of delectable seafood dishes With recipes reflecting kitchens from Scandinavia Asia Germany South America and more *Dig Shuck Shake* captures a distinctive style of Pacific Northwest cooking Here you will find authentic recipes for Clam Chowder Dungeness Crab Cakes Fish Chips Spot Roe Caviar with Miso and many other regional favorites **The Pacific Northwest Seafood Cookbook** Naomi

Tomky, 2019-11-05 From Coho and sockeye to Dungeness and Kumamoto For thousands of years the abundance of fish and

shellfish in the Pacific Northwest created a seafood paradise for the Indigenous peoples hunting and gathering along the region's pristine waterways and later for the Chinese, Scandinavian, Filipino, and Japanese immigrants along with many others who have made this region home. Drawing on these diverse influences, the region fostered a cuisine that is as varied as its people yet which remains specifically Northwestern. Here food writer Naomi Tomky leads readers through an exploration of this cuisine. She starts with the basics of buying, great tasting and sustainable seafood, surveys the variety of seafood on offer from stars like halibut and oysters to unsung heroes like lingcod and smelt, and shares 75 delicious recipes reflecting the people who live in the region today, including Red Curry Mussels, IPA Battered Cod, Dungeness Crab, Deviled Eggs, and Pink Scallop Ceviche. From the first cut of salmon, prized for its rich flavor and versatility, to the last crack of the sweet Dungeness crab, Tomky covers grilling, curing, and baking, and shares secrets for tricky tasks like removing pin bones and mussel beards. She explains how flavor-packed spot prawns put other shrimp to shame and why the region's razor clams are unparalleled. For curious seafood rookies in search of the perfect fool-proof salmon and barnacled fish, cooking veterans looking for a new way to enjoy their favorite catch, *The Pacific Northwest Seafood Cookbook* is a must-have guide to cooking and eating the region. Including recipes from Tom Douglas, Shiro Kashiba, Bonnie Morales, Mutsuko Soma, Ethan Stowell, Jason Stratton, John Sundstrom, and more. *Seafood Lover's Pacific Northwest*, Karen Gaudette Brewer, 2014-11-04. The Pacific Northwest boasts a treasure trove of great seafood, and *Seafood Lovers Guide to the Pacific Northwest* 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 local chefs and restaurants, a seafood primer, seafood-related festivals, and culinary events.

Dig · Shuck · Shake, John Nelson, 2018-01-09. With recipes reflecting kitchens from Scandinavia, Asia, Germany, South America, and more, *Dig Shuck Shake* captures a distinctive style of authentic Pacific Northwest cooking. **The Mustang Cook Book**, R. B. Taylor, 1984. **West Coast Cooking**, Greg Atkinson, 2011-03-29. Greg Atkinson has been lauded and profiled nationally for his accomplishments as a chef. But he says that he really cooks to support his writing habit. Both of those attributes come together in this comprehensive cookbook that expresses the culinary styles and ingredients and trends of the whole West Coast. Alaska has amazing seafood: wild salmon, halibut, and black cod. The Northwest native grilling technique of grilling with flavorful wood planks hails from this region. Vancouver, BC, with its international crossroads status, brings amazing East Indian dishes that have been tempered with local ingredients. The Asian cuisine: noodles, roasted duck, and soy sauce and ginger presents yet another tasty direction to pursue. And on down the coast, the Bay Area offers up a whole array of fresh tastes from the epicenter of sustainable local producers. California also brings forth the Latino influence, one of America's true indigenous cuisines. *Cooking with the Seafood Steward*, Gary Rainer Puetz, 2008-10. Invariably when Chef Puetz does demonstrations or appears on cooking programs, he finds himself answering the same questions: What type of fish should I buy? How do I prepare it? What should I serve with it? He answers those questions and more in this comprehensive

combination recipe and how to cookbook More than 90 recipes and menus are included along with 150 color photos

Library of Congress Subject Headings Library of Congress, Library of Congress. Office for Subject Cataloging Policy, 2012

The Food and Drink of Seattle Judith Dern, 2018-08-10 Offers a comprehensive exploration of Seattle's cuisine from geographical historical cultural and culinary perspectives From glaciers to geoducks from the Salish Sea with swift currents sweeping wild salmon home from the Pacific Ocean to their original spawning grounds to settlers immigrants and restaurateurs Seattle's culinary history is vibrant and delicious defining the Puget Sound region as well as a major U S city Exploring the Pacific Northwest's history from a culinary perspective provides an ideal opportunity to investigate the area's Native American cooking culture along with Seattle's early boom years when its first settlers arrived Waves of immigrants from the mid 1800s into the early 1900s brought ethnic culinary traditions from Europe and beyond and added more flavor to the mix As Seattle grew from a wild frontier settlement into a major twentieth century hub for transportation and commerce following World War II its home cooks prepared many All American dishes but continued to honor and prepare the region's indigenous foods Taken altogether and described in the pages of this book it's quickly evident few cities and regions have culinary traditions as distinctive as Seattle's

Pairing Food and Wine For Dummies John Szabo, 2013-01-01 The easy way to learn to pair food with wine Knowing the best wine to serve with food can be a real challenge and can make or break a meal Pairing Food and Wine For Dummies helps you understand the principles behind matching wine and food From European to Asian fine dining to burgers and barbeque you'll learn strategies for knowing just what wine to choose with anything you're having for dinner Pairing Food and Wine For Dummies goes beyond offering a simple list of which wines to drink with which food This helpful guide gives you access to the principles that enable you to make your own informed matches on the fly whatever wine or food is on the table Gives you expert insight at the fraction of a cost of those pricey food and wine pairing courses Helps you find the perfect match for tricky dishes like curries and vegetarian food Offers tips on how to hold lively food and wine tasting parties If you're new to wine and want to get a handle on everything you need to expertly match food and wine Pairing Food and Wine For Dummies has you covered

Good Fish Becky Selengut, 2018-03-13 Learn to shop for and cook Pacific coast seafood that's good for your health and the planet with 100 recipes plus cooking techniques and practical tips for buying Chef and seafood advocate Becky Selengut helps simplify sustainable seafood choices for consumers in this fully revised and expanded edition that now includes lingcod Pacific cod wahoo or ono mahi mahi and herring From shellfish to finfish to littlefish think sardines find recipes for 20 varieties of good fish plus even more recipes for salmon There are also cooking techniques such as how to sear a scallop perfectly tips for buying and caring for seafood and the most current sustainability information Seattle sommelier April Pogue provides wine pairings for each recipe Included are recipes for Clams mussels oysters Dungeness crab shrimp scallops wild salmon Pacific halibut black cod lingcod rainbow trout albacore tuna Pacific cod Arctic char mahimahi wahoo or ono sardines herring squid

and caviar Good Fish is a bible for Pacific coast sustainable seafood Dig - Shuck - Shake John Nelson, 2017 John Nelson's stories of growing up on the docks and his practical techniques for preparing and cooking a variety of seafood in Pacific Northwest style makes this more than a recipe book. It is a snapshot of the fishing culture that resides alongside the docks of Oregon and Washington. Nelson's thorough yet personable instruction makes it so even the most timid cook will feel at ease creating delectable seafood dishes. The most experienced of cooks will feel challenged and every guest completely satisfied. With recipes reflecting kitchens from Scandinavia, Asia, Germany, South America, and more, Dig Shuck Shake captures a distinctive style of authentic Pacific Northwest cooking. Provided by publisher **Joy of Cooking** Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker, John Becker, Megan Scott, 2019-11-12. Generation after generation Joy has been a warm encouraging presence in American kitchens teaching us to cook with grace and humor. This luminous new edition continues on that important tradition while seamlessly weaving in modern touches making it all the more indispensable for generations to come. Samin Nosrat author of Salt Fat Acid Heat Cooking shouldn't just be about making a delicious dish; owning the process and enjoying the experience ought to be just as important as the meal itself. The new Joy of Cooking is a reminder that nothing can compare to gathering around the table for a home-cooked meal with the people who matter most. Joanna Gaines author of Magnolia Table. In the nearly ninety years since Irma S. Rombauer self-published the first three thousand copies of Joy of Cooking in 1931, it has become the kitchen bible with more than 20 million copies in print. This new edition of Joy has been thoroughly revised and expanded by Irma's great grandson John Becker and his wife Megan Scott. John and Megan developed more than six hundred new recipes for this edition, tested and tweaked thousands of classic recipes, and updated every section of every chapter to reflect the latest ingredients and techniques available to today's home cooks. Their strategy for revising this edition was the same one Irma and Marion employed: Vet research and improve Joy's coverage of legacy recipes while introducing new dishes, modern cooking techniques, and comprehensive information on ingredients now available at farmers markets and grocery stores. You will find tried and true favorites like Banana Bread, Cockaigne, Chocolate Chip Cookies, and Southern Corn Bread, all retested and faithfully improved, as well as new favorites like Chana Masala, Beef Rendang, Megan's Seeded Olive Oil Granola, and Smoked Pork Shoulder. In addition to a thoroughly modernized vegetable chapter, there are many more vegan and vegetarian recipes, including Caramelized Tamarind Tempeh, Crispy Pan-Fried Tofu, Spicy Chickpea Soup, and Roasted Mushroom Burgers. Joy's baking chapters now include gram weights for accuracy, along with a refreshed lineup of baked goods like Canelés de Bordeaux, Rustic No-Knead Sourdough, Ciabatta, Chocolate Walnut Babka, and Chicago Style Deep Dish Pizza, as well as gluten-free recipes for pizza dough and yeast breads. A new chapter on streamlined cooking explains how to economize time, money, and ingredients, and avoid waste. You will learn how to use a diverse array of ingredients, from amaranth to za'atar. New techniques include low-temperature and sous vide cooking, fermentation, and cooking with both traditional and electric pressure cookers. Barbecuing, smoking, and other outdoor cooking

methods are covered in even greater detail This new edition of Joy is the perfect combination of classic recipes new dishes and indispensable reference information for today's home cooks Whether it is the only cookbook on your shelf or one of many Joy is and has been the essential and trusted guide for home cooks for almost a century This new edition continues that legacy *Library of Congress Subject Headings* Library of Congress. Cataloging Policy and Support Office,2000

Research and Activities Under the Saltonstall-Kennedy Act U.S. Fish and Wildlife Service,1954 Pacific Northwest Wining and Dining Braiden Rex-Johnson,2007-10-22 A beautiful cookbook and guide to the Pacific Northwest's vibrant wine and culinary scene Blessed with abundant seafood wonderful produce and bountiful vineyards the Pacific Northwest has spawned a unique culinary culture In this dazzling cookbook Braiden Rex Johnson takes us along as she visits the region's most accomplished chefs and winemakers showcasing the dishes and wines that have made the Pacific Northwest a gastronomic mecca Brimming with stories and lore illustrated with 186 gorgeous color photos and featuring 113 recipes and wine pairings *Pacific Northwest Wining and Dining* brilliantly brings to life this region's special culinary character *The Fishmonger's Apprentice* Aliza Green,2011-01-01 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* *Operations of the Bureau of Commercial Fisheries Under the Saltonstall-Kennedy Act* United States. Bureau of Commercial Fisheries,United States. Department of the Interior,1961

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