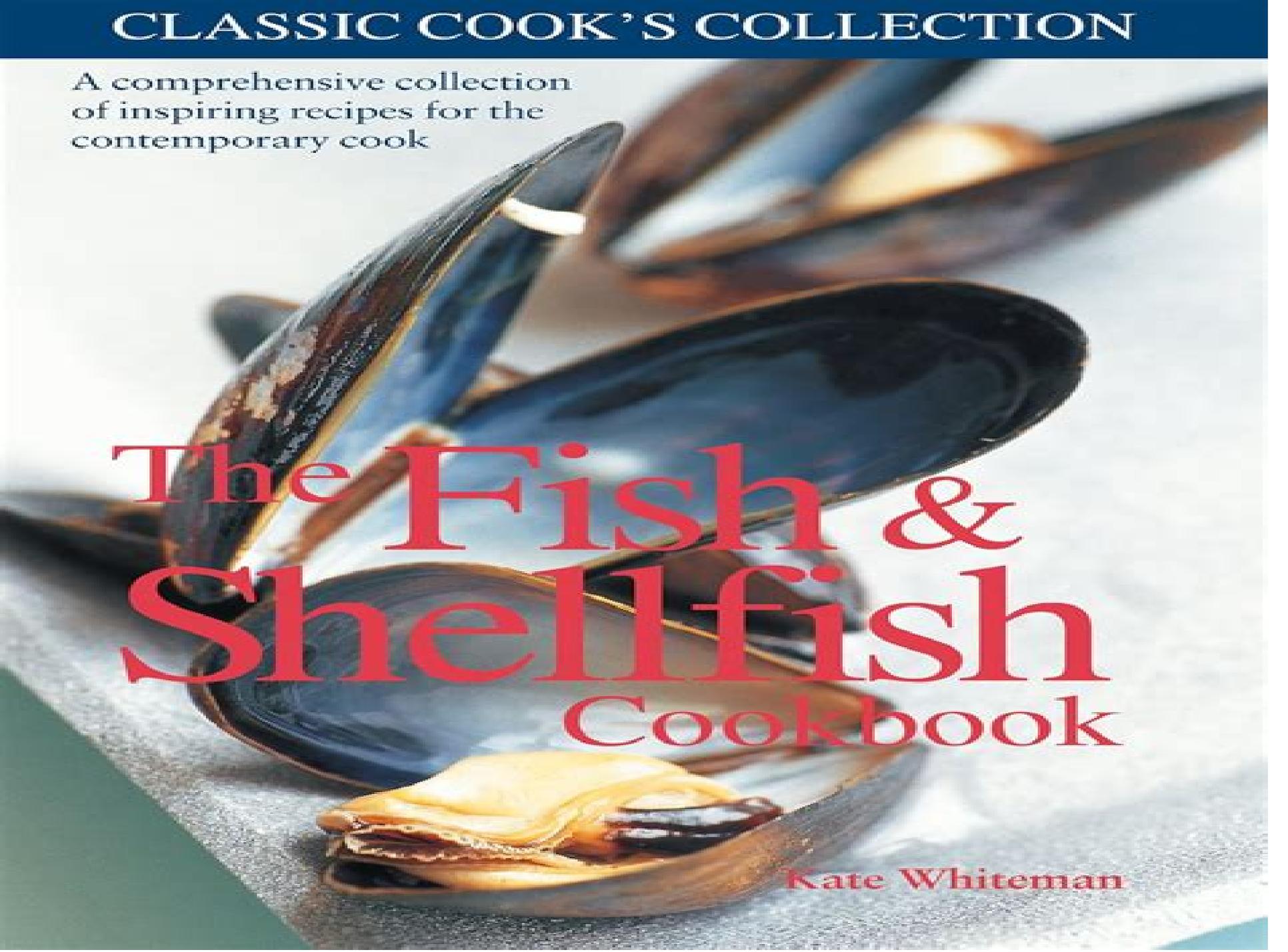


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The California Seafood Cookbook Isaac Cronin, Paul Johnson, Jay Harlow, 2011-10-01 First published in 1983 The California Seafood Cookbook has sold 128 000 copies and counting This beautiful encyclopedic guide to seafood cooking is complete with 150 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

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