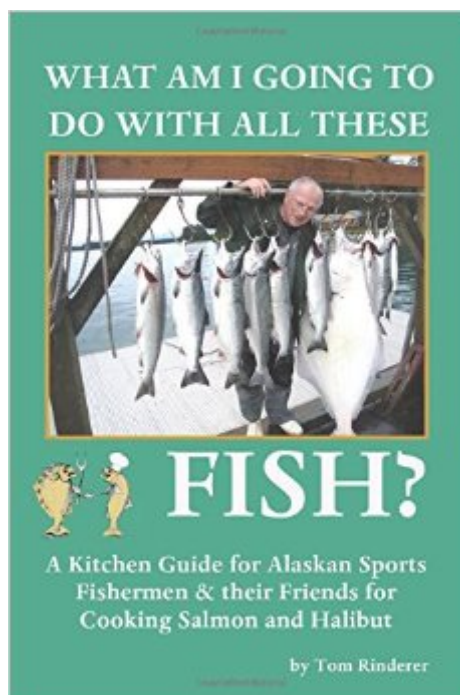


The book was found

What Am I Going To Do With All These Fish: A Kitchen Guide For Alaskan Sports Fishermen And Their Friends For Cooking Salmon And Halibut



Synopsis

What Am I Going to Do with All These Fish is a kitchen guide for Alaskan sports fishermen, their friends and others who enjoy cooking and serving salmon and halibut. It provides recipes and menu ideas for cooking salmon and halibut that are influenced by cosmopolitan, Italian, Thai, and Cajun cooking. This cookbook: • is an excellent resource for anyone interested in cooking salmon and halibut, • is presented in an easy to use format, • has 99 kitchen perfected recipes for converting frozen packages of salmon and halibut fillets into delicious meals, • is an excellent resource for extending the pleasure of a successful Alaskan fishing trip throughout the year, • is an ideal companion for a gift of frozen fillets, • and has wonderful comic illustrations by Nancy Haver (nancyhaver.com) featuring the book's stars, Hal and Sam.

Book Information

Paperback: 190 pages

Publisher: Salmon Bayou Press (August 1, 2015)

Language: English

ISBN-10: 0692486135

ISBN-13: 978-0692486139

Product Dimensions: 6 x 0.4 x 9 inches

Shipping Weight: 12.6 ounces (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars • See all reviews • (8 customer reviews)

Best Sellers Rank: #445,678 in Books (See Top 100 in Books) #49 in • Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest

Customer Reviews

Given that I was identified as • Steve the Elder • in the foreword of • What am I going to do with all these fish? •, my objectivity regarding this book might be questioned. However, after more than a decade of fishing in Alaska and eating countless meals involving salmon and halibut, I can say that this book single-handedly presents both a collection of superb recipes for diverse and imaginative mealtimes and a philosophical system that assists the reader to think • outside the box • when it comes to cooking. Thus, while salmon and halibut represent quite different flavors and textures as fish, one unifying concept of the book is how imagination and application of a multi-cuisine style can provide delicious meals suitable for any occasion. This is a book for serious lovers of food and for those that appreciate the art of cooking. Highly approachable and illustrated with a subtle humor, it is a real find for your kitchen bookshelf.

I have absolutely loved every dish I've prepared out of this book. Big favorite is the pecan maple broiled salmon, mmmmm! The recipes are easy to follow and many take very little time to prepare, although for the more adventurous out there this guy has some real gourmet plates too! Top notch writing, beautiful and funny illustrations, and plenty of variety to keep you coming back to try a new recipe.

This cookbook has so many features that I like - it's fun to read, uses ingredients that are mostly on hand, the directions are very easy to follow and it offers complete meal ideas. We just made the Smoked Salmon with Fettuccine in Parmesan Cheese Sauce and the Orange Pecan Salad. They were both delicious! I would enjoy seeing another cookbook by this author!

Whether you're just starting out in the kitchen or cooking for more sophisticated palates, the recipes in this book will not disappoint. The ingredients are pretty much standard in most kitchen cabinets and the instructions are clear and easy to follow. Plus, there are plenty of helpful hints for pairing dishes and combining flavors. If you like fish, there's no excuse not to try out these recipes. Whether or not you've ever been to Alaska or caught your own fish, salmon and halibut have never tasted better!

[Download to continue reading...](#)

What Am I Going To Do With All These Fish: A Kitchen Guide for Alaskan Sports Fishermen and Their Friends for Cooking Salmon and Halibut Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself) Poisson Un Poisson Deux Poisson Rouge Poisson Bleu: The French Edition of One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself Beginner Books (Hardcover)) Salmon, People, and Place: A Biologist's Search for Salmon Recovery Made of Salmon: Alaska Stories from the Salmon Project Betta Fish or Siamese Fighting Fish. Betta Fish Owners Manual. Betta fish care, health, tank, costs and feeding. One Fish, Two Fish, Red Fish, Blue Fish Book & CD (Book and CD) What Pet Should I Get? and One Fish Two Fish Red Fish Blue Fish One Fish Two Fish Red Fish Blue Fish One Fish Two Fish Red Fish Blue Fish (Beginner Books(R)) Red Summer: The Danger, Madness, and Exaltation of Salmon Fishing in a Remote Alaskan Village Alaskan Malamute Calendar - Just Alaskan Malamutes Calendar - 2015 Wall calendars - Dog Calendars - Monthly Wall Calendar by Avonside Alaskan Malamute Calendar -

Breed Specific Alaskan Malamutes Calendar - 2016 Wall calendars - Dog Calendars - Monthly Wall Calendar by Avonside All Fishermen Are Liars King of Fish: The Thousand-Year Run of Salmon The Pout-Pout Fish Tank: A Book and Fish Set (A Pout-Pout Fish Adventure) One Fish, Two Fish, Three, Four, Five Fish (Dr. Seuss Nursery Collection) In the Kitchen with the Pike Place Fish Guys: 100 Recipes and Tips from the World-Famous Crew of Pike Place Fish The New Cleaning & Cooking Fish: The Complete Guide to Preparing Delicious Freshwater Fish (The Freshwater Angler)

[Dmca](#)