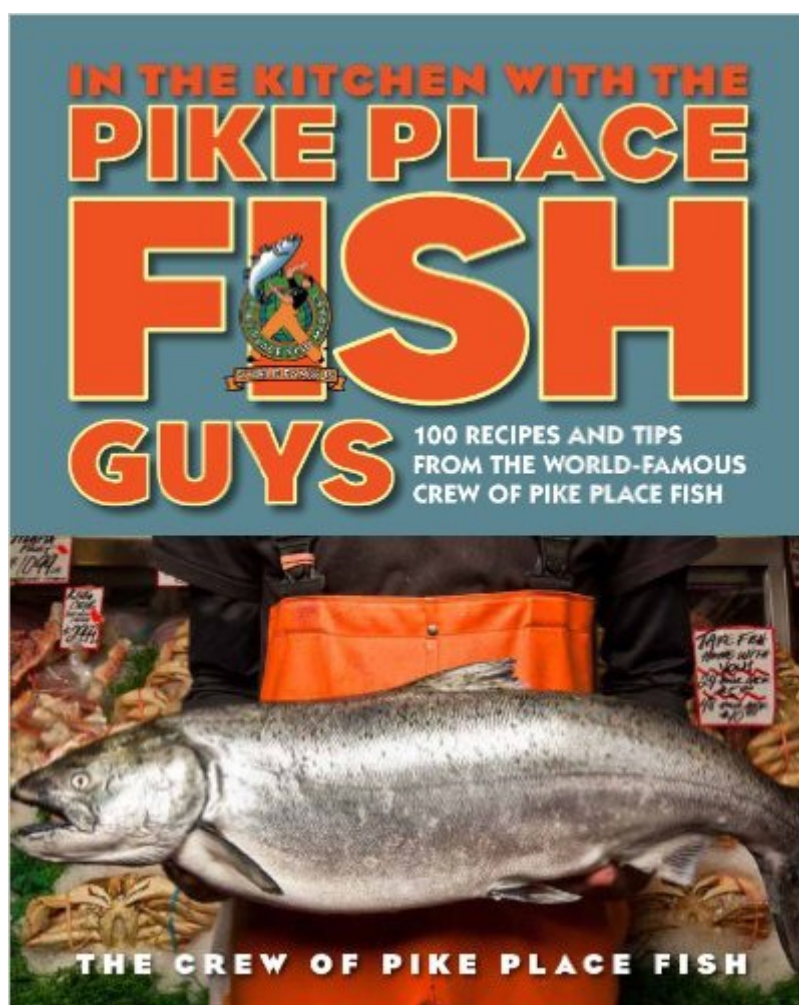


The book was found

In The Kitchen With The Pike Place Fish Guys: 100 Recipes And Tips From The World-Famous Crew Of Pike Place Fish



Synopsis

Seattle's Pike Place Fish Market "the country's top fish market" reels in the world's best seafood recipes in this cookbook with friendly tips and a sustainability approach that every home cook can master. Forget the Space Needle. The true thrill of Seattle lies in Pike Place Market, where the world-famous, must-see, salmon-tossing Fish Guys have been enthralling and educating hordes of fans since 1965. The Fish Guys even inspired the bestselling business book FISH!, which has sold more than 1.4 million copies. In the Kitchen with the Pike Place Fish Guys serves up more than 100 savory seafood recipes and tips answering the most popular question the Fish Guys get: "How do you cook that?" It features a unique primer on sustainability, with inspiring words from the fishmongers who made Pike Place Fish entirely sustainable in 2011. Located in the nation's oldest continually operating farmers' market, which draws ten million visitors each year, Pike Place Fish revives the lost art of selecting and preparing seafood. Home cooks will learn how to cook fish and seafood from the pros, including storage and easy cooking techniques, in addition to mouthwatering recipes like Thai Curry Mussels, Anderson's Dungeness Crab and Bacon Quiche, Cajun BBQ Shrimp Skewers, and Coconut Maple Salmon. Ideas for entertaining friends (who will clamor for the Fish Guys' clambakes and paella parties) are showcased as well. Readers will easily discover why Pike Place Fish has become America's most recognizable name in the industry, selling 1.5 million pounds of spectacularly perfect seafood each year. Capturing the fun, free-spirited yet seriously knowledgeable essence of these ambassadors of the sea, In the Kitchen with the Pike Place Fish Guys is the seafood cookbook that will bring a fresh feast of environmentally friendly, chef-quality meals to every home cook.

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Customer Reviews

Who knew I could prepare seafood like a real pro? But this book really makes it easy. I have only tried two recipes (Thai Curry Mussels and Crab Stuffed Halibut) but both turned out amazing and were a lot easier than you would expect. There are a lot of great 'fish tips' in here as well. For the price you really can't go wrong. If you love seafood? This is a MUST!!

What a beautiful book. Bought some as gifts. I already got a report on the Crab stuffed Halibut. Turned out great. This is a fun book filled with the story of the Fish Guys & good instructions on how to cook seafood & wonderful recipes.

I lived in Seattle for 12 years, and still miss it every day. I have quite a collection of cookbooks from my time there, and use them all. Truth be told, I bought my fish at Pure Foods, down the hall from the Pike Place Fish guys--and next to the best fruit place in the Market, Sosio's. But I loved the enthusiasm--and philosophy--of the fish tossers. When I saw they had a new cookbook, I knew it would be good. It's FABULOUS! Not only recipes, right from the guys and their families, but also some how-to, some history, some Seattle information, and some great photos of the fishmongers. The food photos are outstanding!! So beautiful and fresh-looking, you can practically smell them. I've already marked a dozen recipes, can't wait to start.

"In the Kitchen with the Pike Place Fish Guys" is so much more than a recipe book. You open the book and the first thing that gets you is the quality of the glossy pages and colorful pictures. Then you go "behind the scenes" at Pike Place Fish to meet the crew and understand their philosophy. They are not just a fish market! Starting with a priceless brief education on the basics; how to filet a salmon, how to shuck an oyster, how to throw a fish (!) the recipes are broken down into mood catching phrases: Rise and Shine (such as Dungeness Crab and Bacon Quiche :) Let's get this Party Started and Smokin', Grillin' and Chillin, for example. Even Clambake has its own section. I really enjoy how the contents are designed to flow and give a holistic understanding from selecting seafood, preparing awesome easy to follow recipes (yes, Paella for 10), complete with tips on sauces and seasonings, etc. They make it look so fun too, this is a great book!

I bought this book for my wife who is the cook in the house (I can barely poach an egg) and who has always liked things Seattle. Since we went to a gluten free diet about six months ago and I am diagnosed with Diabetes II, we have been staying away from red meat (mostly) and we are eating

more fish and other seafoods. The recipes my wife has tried so far have been very tasty. So while I don't use the book at all, she gives it a favorable rating.

This book would make a great gift for any Seattleite who wants to cook their way through all of the fish and seafood abundance we have here in Western Washington. All those species of fish you may not be sure what to do with (Smelt, Mackerel, etc.) have some tasty preparations depicted. If you need new ways to cook salmon this is the volume you want. I would have given it five stars, but I don't need extensive diagrams on how to throw all kinds of fish around. These might appeal to a tourist, but then a tourist may not have the extensive array of fish and seafood available in order to cook all these delicious dishes especially if they live in "fly-over" country.

I am enjoying this book. My only complaint is that it does not contain nutritional information, which cooking for a diabetic I would prefer. However the recipes look good, and the other information is fun.

The photography is awesome! The recipes are quite involved but the pictures make it all worth it. And the stories make it a complete book.

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