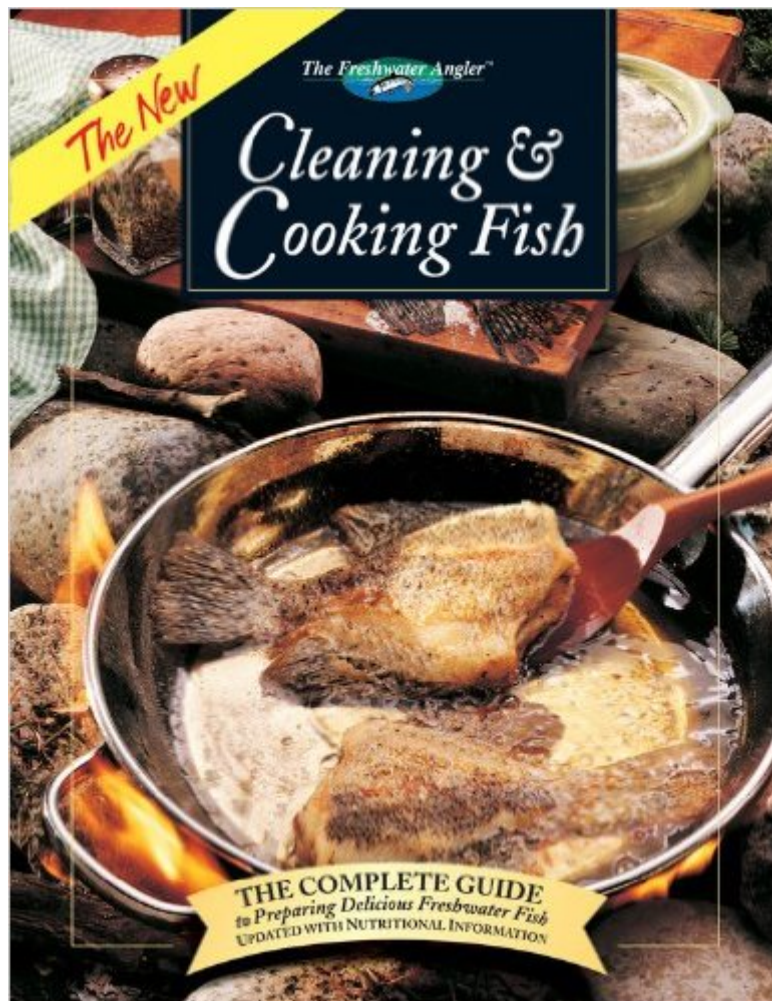


The book was found

The New Cleaning & Cooking Fish: The Complete Guide To Preparing Delicious Freshwater Fish (The Freshwater Angler)



Synopsis

Learn the various methods for cleaning fish, from field dressing to filleting to cleaning. Find out how to cook your catch, from broiling to poaching to smoke cooking. Create mouthwatering appetizers, salads, soups and chowders, and main dishes such as baked walleye and ratatouille. There's over 120 different recipes, all shown beautifully in full-color photographs. Substitutions and nutritional information is provided help make your fish cooking as simple and healthy as possible.

Book Information

Series: The Freshwater Angler

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Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (17 customer reviews)

Best Sellers Rank: #510,177 in Books (See Top 100 in Books) #68 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game](#) #153 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#)

Customer Reviews

Sylvia Bashline, author of *The New Cleaning & Cooking Fish*, is just the right person to tell you how to clean and cook a fish that you've just caught. She's served as president of the Pennsylvania Outdoor Writer's Association and also as a board member of Outdoor Writers Association of America. Her book makes lavish, skilful use of color photography to tell you everything you need to know about preparing a fish to eat, once you've caught it. Plus, there are dozens and dozens of mouth-watering recipes for cooking fish by every method you can imagine.

If you are a casual fisherman/woman/child and hate to waste your catch, this is an ideal resource for you. Cleaning your fish efficiently and preparing good meals are covered wonderfully. Highly recommended.

This book is more than I was expecting, It has a quality hard cover that stays open well so you can

follow along step by step. The pages are thick and filled with pictures Not a bunch of BS writing, It is explained well without overdoing it and tons of pictures along the way. This book is worth the price just for the recipes alone, I think I will buy another for my dad.

I don't like fish, but my family enjoys it. This book was an excellent guide for me to learn how to clean and cook fish so that the whole family could enjoy it! I even like some of the recipes myself!!! Easy directions and practical. Highly recommend!

My son started paging through this cookbook right after he opened the gift at Christmastime. He is very anxious now to go fishing so he can make these new recipes. I am very pleased with the cookbook.

This book is excellent and although it is written for freshwater fish I bought it because it covers all I did not know or understand about fish storage and cleaning. I have tried some of the recipes and found them to be easy to follow. The photographs are outstanding in assisting one in preparation and cooking. Great book!

Look no further. This book is a must for the fisherman that wants to get the most out of his fish. I rarely keep a fish (most just do catch and release) but when I like to use as much of the fish as possible. This book not only shows you some great ways to clean, and fillet fish, but it also has some good recipes to start with as well as methods for keeping, storing fish.

Bought this as a gift for a male friend & he loved it!!! Book was in super condition.....looked BRAND NEW! Would purchase from this site again! Thanks!

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