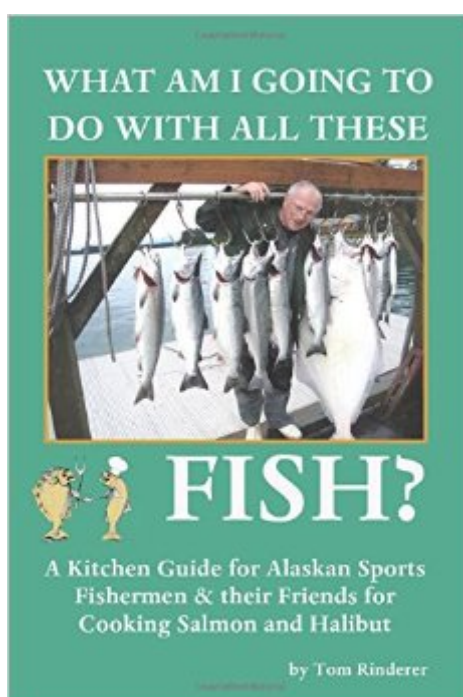


The book was found

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, it is presented in an easy to use format, it has 99 kitchen perfected recipes for converting frozen packages of salmon and halibut fillets into delicious meals, it is an excellent resource for extending the pleasure of a successful Alaskan fishing trip throughout the year, it is an ideal companion for a gift of frozen fillets, it and has wonderful comic illustrations by Nancy Haver (nancyhaver.com) featuring the book's stars, Hal and Sam.

Book Information

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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!

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