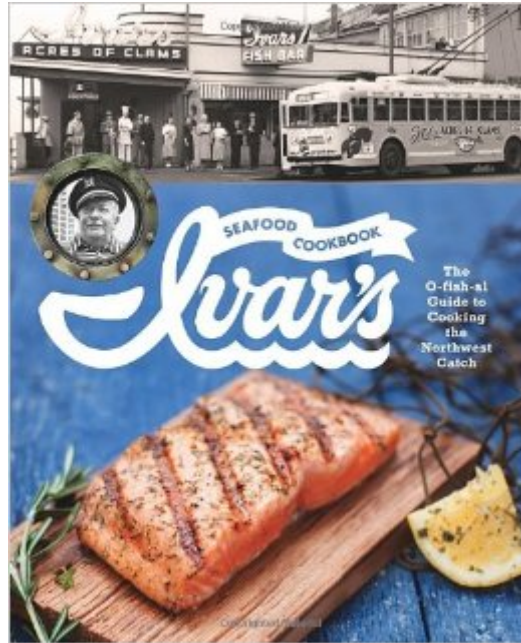


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# Ivar's Seafood Cookbook: The O-fish-al Guide To Cooking The Northwest Catch



## Synopsis

If Ivar's isn't a landmark, it ought to be. Serving local seafood--salmon, oysters, clams, halibut--for 75 years, it is one of the most successful restaurants in the Pacific Northwest. With their first cookbook, they serve up home-cooking recipes from the restaurant's extensive repertoire of seafood dishes. But what else would you expect from the folks whose motto is "keep clam?" Ivar's has a lively history of creative self-promotion, from their wild, giant dancing clams ads to their announced plan to introduce the iSpoon in 2015. The cookbook contains 60 of Ivar's best recipes, tantalizing photography, and a gathering of anecdotes and ephemera from three-quarters of a century of restaurant adventures, marketing feats and pranks, and dedication to serving its customers. Find out more at [www.ivars.com](http://www.ivars.com)

## Book Information

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## Customer Reviews

We recently visited Ivar's, a 75 year old restaurant landmark at Pier 54 in Seattle. What started out as an aquarium and fish and chips stand evolved into a very successful business. Ivar as is pointed out in the book graduated with a degree in economics one year before the stock market crash! It's kind of ironic because even the bad times in America really didn't stop him from pursuing a dream. He must've been a character as well because one of his major purchases in Seattle was the famous Smith Building, once the tallest building in the Pacific Northwest and even more interesting, he hung a fish banner from the top which put the Seattle City Council in an uproar. See, Ivar wanted to get in a little advertising while he was at it! This cookbook is full of stories like this and a lot of photos which

include snapshots of the famous clam eating contests and a baby seal in a carriage visiting Santa and so forth. There's also a lot of cooking puns in the book and one can take those with a grain of salt (no pun intended!) At lunch there I ordered the popular bacon wrapped halibut made with Ivar's own smoked bacon. It was truly delicious and cooked medium which is how halibut should be done. This recipe is featured in the book and I can't wait to try it at home. There are also a lot of other dishes listed in the form of salads, side dishes, and of course desserts. All of the recipes emphasize the use of locally grown produce and fruits which makes them even more special if you live in the state of Washington or somewhere in the Pacific Northwest.

The Ivar's Seafood Cookbook far exceeded my expectations! The pages are of a thick material that will hold up under use, and the stories and anecdotes are absolutely wonderful! Not to mention, the recipes are exactly what I was looking for when I ordered the book. This was well worth the money I spent. In the long run, the price I paid will be one of the greatest bargains ever!

Being a native of the Seattle area I remember Ivan Haglund so well and this new book captures the history of the man and his many hilarious ventures. I've ordered 6 more for Christmas gifts for others that grew up in Seattle and likely enjoyed Ivar's many contributions to the City and to its citizens and visitors. Keep Clam!

This is definitely a cookbook for Northwest Fish - and as long as you note that, it's fine. I am currently in the Southeast and you can't really get most of these fish varieties out here, so I am going to read it and enjoy the book but I can't actually use many of the recipes with the fish we have available other than the basic white fish, clams, shrimp locally. The book is nice anyway though.

I used to live in Washington State and love Ivar's seafood. I live in small town in Pennsylvania. They don't have any seafood restaurant like Ivar's. What I missed the most is their fish nuggets and the best tartar sauce. Now that I have Ivar's recipe, I know that I will truly enjoy tasting their food again. I bought this as a used cookbook and it looked brand new when I got it. Thanks to the seller that I bought it from. You got 10 stars from me!

I just moved to the Puget Sound and wanted this cookbook immediately. I am from the Northwest as I grew up in Vancouver, Canada and I love the cuisine around here. I needed a book that would give amazing recipes with local ingredients as I enjoy cooking with what is popular and in season.

where I live . This is a great book and even though Ivar is a professional these recipes are mostly all within reach for your everyday home cook and the beginner . If your ever in Seattle go to this restaurant :)

If you havent tried the Bacon wrapped halibut from chef criss? It's the best. Now you can make it at home! Love it. Larry

I just received this cookbook for my birthday! I have loved going to Ivar's for years, since I was born and raised in Seattle. Love the fish and chips! I'm going to try one of these recipes this week, either salmon or the fish and chips. It will make me feel like I'm back home in Seattle. Back when I turned 21 years ago, I got to celebrate at Ivar's Captain's Table. When my sister and I both worked in downtown Seattle, we would often meet for lunch at Ivar's on the waterfront next to the WA State Ferry dock. I enjoyed Ivar's sense of humor and his sense of community. It is delightful how that is reflected in this cookbook, too. Love the historical photos. Keep clam and sample these wonderful dishes that have made Ivar a legend in the Northwest.

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