

THE GOOD COOK

# Shellfish



# The Good Cook Shellfish

**Gwen French**



## **The Good Cook Shellfish:**

**Shellfish-Good Cook Series** Time-Life Books,1982-09-01 Shows how to poach steam stew fry bake and broil seafood and provides international style recipes for abalone clams scallops crab shrimp lobster and octopus **The California Seafood Cookbook** Isaac Cronin,Paul Johnson,Jay Harlow,2011-10 Presents portraits of seventy five fish and shellfish describes equipment cleaning and cutting techniques and cooking methods and offers one hundred fifty recipes [Fish & Shellfish](#) James Peterson,1996-04-15 Every few decades a chef or a teacher writes a cookbook that is so comprehensive and offers such depth of subject matter and cooking inspiration that it becomes a virtual bible for amateur and professional alike Author James Peterson who wrote the book Sauces a James Beard Cookbook of the Year winner and the incomparable Splendid Soups once again demonstrates his connoisseurship with Fish crunchy Halibut Fillets with Curry Herbs and Almond Crust delicate Salmon Fillets A la Nage with Julienned Vegetables savory Braised Tuna with Vegetables and fiery Thai Style Swordfish Satay If it s shellfish you prefer there are pages and pages of recipes for baking frying steaming or serving raw everything in a shell including mussels clams oysters scallops lobster shrimp crab and crayfish Peterson explains how to judge freshness and how to prepare shellfish delights including lemony flavored Steamed Mussels with Thai Green Curry aromatic Littleneck Clams in Black BeanScented Broth a simple and comforting Linguine with Clam Sauce elegant Hot Oysters with Leeks and White Wine Sauce rich and savory Braised Scallops with Tomatoes and Fresh Basil Steamed Lobster with Coconut Milk and Thai Spices Shrimp with Tomato Sauce Saffron Aioli and Pesto hit the spot Saut ed Crab Cakes and Japanese Style Grilled Squid to name but a few of the brilliant and vast array of wonderful seafood selections Fish Shellfishalso offers techniques for preparing raw marinated cured and smoked fish As you exploreFish Shellfish you ll learn not only the essentials of seafood preparation but everything in between including how to make a curry sauce which red wines to cook with how to fry parsley and how to make Vietnamese dipping sauces You ll learn the secrets of a variety of coatings how to blacken fish add stuffings and deglaze the pan for sauces as well as discover the delights of salsas chutneys relishes mayonnaises and butters Here is seafood in every incarnation from soups stews and pastas to mousses souffl s and salads Try everything from pureed Marseilles Style Fish Soup and Moroccan Swordfish Tagine with Olives and Saffron to Homemade Cuttlefish Ink Linguine and Crayfish Stew with Tomatoes Sorrel and Vegetables Jim Peterson has traveled the world and brought back the best international seafood flavors textures and techniques Now you can improvise on your own with Thai marinades Indian spices and condiments and Japanese grilling methods all of which play off more familiar ingredients to produce memorable dishes At the end of Fish Shellfish you ll find a complete Finfish Dictionary where you ll learn all you need to know about more than sixty species of saltwater and freshwater fish There s also a 32 page section of color photographs that pictures many of the mouthwatering recipes in the book And the step by step pictorials in the color section will show you how to prepare fish and shellfish for cooking James Peterson s books have been hailed as the most

companionable and dependable of cooking guides Replete with tables timing charts advice about equipment safety preparations a glossary of foreign ingredients and an exhaustive index Fish Shellfish will give you the power of flexibility and spontaneity as it transforms you into an accomplished seafood cook Here is a fundamental cookbook that you will come to depend on every time you think seafood and now you ll be thinking seafood all the time *The Big Book of Fish & Shellfish* Fred Thompson,2006-04-27 For those who love fishor clams lobster scallops mussels octopus oysters crab or shrimpbut are in need of a definitive guide to making it at home here s a Big Book that s a whale of catch This tell all volume helps the home cook not only select the fish or shellfish from the market but also then turn it into a delicious meal in a few easy to follow steps The book is organized by type of seafood so if say snapper is not available that day a quick substitution can be made with catfish flounder or whatever similar fish is freshest The author s tips for selection preparation and cooking techniques including poaching steaming baking grilling frying and roasting allow the reader to cook with confidence With more than 250 outstanding recipes from appetizers and main courses to great classic side dishes this latest addition to the Big Book series means nobody has to be chicken of the sea **The Good Cook** Anne Willan,2004-09 Contains a collection of 350 simple recipes for easy to cook meals including soups salads meats vegetarian dishes and desserts Includes essential techniques and full color photographs **Fish & Shellfish, Grilled & Smoked** Karen Adler,Judith Fertig,2002-03-28 Grill experts Karen Adler and Judith Fertig demonstrate just how easy it is for anyone to make delicious perfectly grilled or smoked fish and shellfish **Keys to Good Cooking** Harold McGee,2010-10-28 The answers to many kitchen conundrums in one easy to use volume from the author of the acclaimed culinary bible *On Food and Cooking* From our foremost expert on the science of cooking Harold McGee *Keys to Good Cooking* is a concise and authoritative guide designed to help home cooks navigate the ever expanding universe of ingredients recipes food safety and appliances and arrive at the promised land of a satisfying dish A work of astounding scholarship and originality *Keys to Good Cooking* directly addresses the cook at work in the kitchen and in need of quick and reliable guidance Cookbooks past and present frequently contradict one another about the best ways to prepare foods and many contain erroneous information and advice *Keys to Good Cooking* distills the modern scientific understanding of cooking and translates it into immediately useful information Looking at ingredients from the mundane to the exotic McGee takes you from market to table teaching for example how to spot the most delectable asparagus choose thick spears how to best prepare the vegetable peel don t snap the fibrous ends broiling is one effective cooking method for asparagus and other flat lying vegetables and how to present it coat with butter or oil after cooking to avoid a wrinkled surface This book will be a requisite countertop resource for all home chefs as McGee s insights on kitchen safety in particular reboil refrigerated meat or fish stocks every few days They re so perishable that they can spoil even in the refrigerator Don t put ice cubes or frozen gel packs on a burn Extreme cold can cause additional skin damage will save even the most knowledgeable home chefs from culinary disaster A companion volume to recipe books a touchstone that helps

cooks spot flawed recipes and make the best of them Keys to Good Cooking will be of use to cooks of all kinds to beginners who want to learn the basics to weekend cooks who want a quick refresher in the basics and to accomplished cooks who want to rethink a dish from the bottom up With Keys to Good Cooking McGee has created an essential guide for food lovers everywhere

*James Beard's Theory and Practice of Good Cooking* James Beard,2015-09-01 The Dean of American Cuisine and mentor to some of the country's most acclaimed chefs offers essential kitchen wisdom in this illustrated guide Julia Child In my twenty five years of teaching I have tried to make people realize that cooking is primarily fun and that the more they know about what they are doing the more fun it is So begins James Beard's expansive book of culinary terms methods tools and techniques No one knew food better than Beard and in these pages his timeless wisdom is on full display Perfect for both seasoned chefs and those just starting out in the kitchen James Beard's Theory and Practice of Good Cooking will be one of the most comprehensive and important cookbooks in your library With a guide to kitchenware step by step explanations of foundational cooking techniques and more than 300 classic recipes to add to your repertoire this invaluable volume provides all you need to become a star in the kitchen Beard's dishes from poached pears to steak au poivre stuffed clams to chocolate souffl will delight the senses And his unpretentious advice alongside personal anecdotes and food histories will make cooking a joy

*The Good Cook's Book of Tomatoes* Michele Anna Jordan,2015-05-26 This is an indispensable book for anyone who cares about good food how to get it and how to put it on the table Nancy Harmon Jenkins The Mediterranean Diet Cookbook In The Good Cook's Book of Tomatoes an installment in the expertly researched and newly updated culinary series of the Good Cook's Books award winning author Michele Anna Jordan brings her creative zeal to one of the most popular fruits on the market An amazing reference for any cook's shelf this book contains more than 150 recipes For anyone who feels there's no such thing as too many tomatoes this is the definitive book the only one with recipes for beverages appetizers breads soups salads sauces and much more Recipes include Blood Mary Bloody Maria and Bloody Miracle Green Tomato and Onion Chutney Tomato and Crab Bisque Focaccia with Cherry Tomatoes Tomato and Polenta Tart with Basil Mayonnaise And more Skyhorse Publishing along with our Good Books and Arcade imprints is proud to publish a broad range of cookbooks including books on juicing grilling baking frying home brewing and winemaking slow cookers and cast iron cooking We've been successful with books on gluten free cooking vegetarian and vegan cooking paleo raw foods and more Our list includes French cooking Swedish cooking Austrian and German cooking Cajun cooking as well as books on jerky canning and preserving peanut butter meatballs oil and vinegar bone broth and more While not every title we publish becomes a New York Times bestseller or a national bestseller we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home

*The Good Cook's Book of Oil and Vinegar* Michele Anna Jordan,2015-07-21 Michele Anna Jordan knows her food and she knows how to write about it San Francisco Examiner What is extra virgin olive oil and how do you find the best kind How do you cook with flavored vinegars and should they be bought or made

at home What are the best oils for frying How does the strength of a vinegar influence a recipe The Good Cook s of Oil and Vinegar answers these and many other questions about this important culinary duo The most comprehensive oil and vinegar guide available today it offers key scientific nutritional and culinary facts as well as interesting history behind oil and vinegar In addition award winning author Michele Anna Jordan shows how a distinctive oil or vinegar can add spark to a meal She showcases a whole realm of delicious cooking with recipes such as Bruschetta Fall fruit gazpacho Scallops primavera Roasted peppers balsamico Sicilian orange salad Apricot persimmon and cranberry chutneys Fruit garlic herb ginger and rose petal flavored vinegars And more Skyhorse Publishing along with our Good Books and Arcade imprints is proud to publish a broad range of cookbooks including books on juicing grilling baking frying home brewing and winemaking slow cookers and cast iron cooking We ve been successful with books on gluten free cooking vegetarian and vegan cooking paleo raw foods and more Our list includes French cooking Swedish cooking Austrian and German cooking Cajun cooking as well as books on jerky canning and preserving peanut butter meatballs oil and vinegar bone broth and more While not every title we publish becomes a New York Times bestseller or a national bestseller we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home *Good Fish* Becky Selengut,2011-04-05 It can be intimidating to shop for seafood You wonder if it s healthy for you you worry about whether it s overfished and whether it s caught in ways that harm other species or the environment Making smart seafood choices has never been more confusing or more important for the planet and our health Chef and seafood advocate Becky Selengut knows from good fish and in a voice that s informed but down to earth she untangles the morass surrounding seafood today From shellfish to finfish to littlefish fifteen good fish are featured and the accompanying seventy five recipes will appeal to a wide range of home cooks from beginners to busy parents trying to put a healthy weeknight meal on the table to the more adventurous who want to create special occasion dishes Sommelier April Pogue provides wine pairings for each recipe Good Fish is an invaluable resource for anyone living on the Pacific Coast Chef Becky Selengut is an advocate for seafood sustainability and seasonal regional cuisine Her writing has been featured in Seattle Homes and Lifestyles and Edible Seattle magazines She lives in Seattle **365 Ways to Cook Fish and Shellfish** Charles Pierce,1993-05 The Family Circle Good Cook's Book Family Circle,Family Circle Staff,1993 An important reference for everyone who loves food and wants to know how to buy it store it cook it and enjoy it This resource covers new cuisines techniques ingredients and appliances that are revolutionizing the way we cook 100 line drawings **James Beard's Theory & Practice of Good Cooking in Large Print** James Beard,1986 The Easy Way to Good Cooking Gwen French,1954 *The Good Cook's Cookbook* Outlet,Outlet Book Company Staff,Random House Value Publishing Staff,Rh Value Publishing,1981 Reprint Originally published The New complete book cookery New York Weathervane Books 1970 Atlantic Fisherman ,1984-05 **150 Shellfish Boil Recipes** Stacey Doe,2020-11-30 SEAFOOD Makes You Live 10 Years More Read this book for FREE on the Kindle Unlimited

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