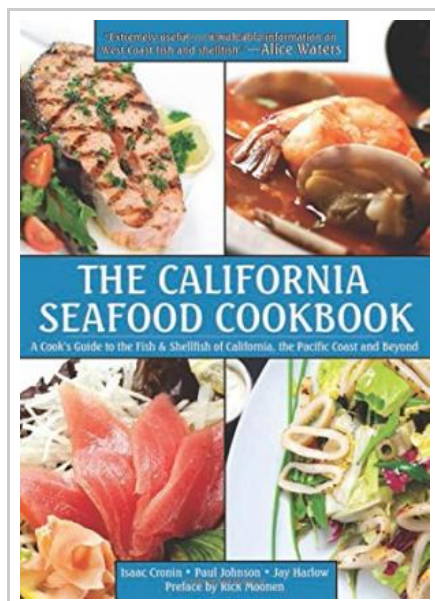




The California Seafood Cookbook: A Cook's Guide to the Fish and Shellfish of Cal

By Cronin, Isaac. Johnson, Paul. Harlow, Jay.

Skyhorse. 1 Cloth(s), 2011. hard. Book Condition: New. First published in 1983, this encyclopedic guide to seafood cooking returns at last, offering 75 species portraits illustrated with color naturalist drawings and 150 recipes that emphasize simplicity, fresh ingredients, and ethnic and regional tastes. Under Dungeness and blue crab, for example, are basic instructions for steaming as well as recipes for Grilled Crab, Green Crab Enchiladas, Yellow Curried Crab, the San Francisco crab stew called Cioppino, Braised Crab, Crab Gumbo, and Stir-Fried Crab. King salmon and silver salmon are listed together with recipes for poaching, grilling with fennel, for making a smoked salmon mousse, and for curing as Scandinavian Gravlax."Any really interested cook will find The California Seafood Cookbook extremely useful . offering invaluable information on West Coast fish and shellfish."Alice Waters 288.



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