

Fish Recipes Cookbookseafood

Ricky Moore

Good Fish Becky Selengut,2018-03-13 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.

Foolproof Fish America's Test Kitchen,2020-04-21 2021 IACP Award Winner in the Single Subject Category Dive into seafood with confidence and get inspired by 198 recipes for multiple kinds of fish--featuring fresh, modern flavors and plenty of fish facts For many home cooks, preparing seafood is a bit of mystery. But I'm going to let you in on a little secret: Cooking great-tasting seafood is easy and anyone, anywhere can do it. (That means you!) Our newest cookbook provides you with everything you need to create satisfying and healthy seafood meals at home. We explore how to buy quality fish and dive deep into all the varieties of fish available, from light and flaky to rich and meaty. You'll get answers to all of your seafood related questions and practical tips and tricks for handling fish. But the recipes are where things get really exciting. From sumptuous appetizers and savory soups and stews to easy weeknight dinners and company-worthy fare (and a lot more), you'll learn just how rewarding it is to prepare seafood at home. We've also included substitution information for each recipe. So if you can't find a certain kind of fish or if you don't like the type used in the recipe, you can use any of the listed substitutions and still achieve great results. Clever, right? Having delicious, healthy (and easy) recipes to cook at home is more important than ever. We hope you'll give seafood cookery a chance. You won't regret it.

Fish for You Spencer Watts,2022-01-15 Exciting and delicious seafood recipes that will inspire and ignite your inner chef. Celebrity Chef Spencer Watts has Fish For You! This long-awaited seafood cookbook features fun, exciting and globally influenced recipes with one-of-a-kind twists on seafood and fish. Spencer makes the ordinary not so ordinary and provides recipes that are celebrated by beginners and culinary superstars alike. Be inspired to love seafood and be a fun food maker with Chef Spencer Watts' Fish For You. Separated into 6 different sections including Happy Hour, Salads, Hand-helds, Pasta and more, Fish for You includes a wide variety of recipes including: Crispy Fried Oysters, Brioche Shrimp Toast Bites, Warm Lobster/Potato Salad, Creole Shellfish Bisque, Jerk Rubbed Mahi Mahi Tacos, Nashville Style Crispy Fried Halibut Sandwich, Steamed Mussels and Clams, Salt Cod Filo Pie, Shellfish Cassoulet, Dungeness Crab Croquette, Baked Halibut in Puff Pastry, Miso Honey Glazed Salmon Rice Bowls and more!

Fish Cree LeFavour,2013-09-17 This James Beard Award-finalist cookbook features more than 120 recipes for fifty-four delectable seafood feasts from culinary traditions across the globe. In Fish, acclaimed cookbook author Cree LeFavour celebrates the versatility, ease of preparation, and healthfulness of fish and shellfish. Five chapters are organized by flavor profile, including American, Bistro, Latin, East and South Asian, and North African/Mediterranean. The recipes are grouped into complete meals featuring a main course of fish or shellfish with a complementary grain, pasta, salad, or vegetable. Fish encompasses all of the best techniques for cooking seafood perfectly, including grilling, roasting, salt-crusting, and wok-braising. All feature sustainable seafood, these exciting recipes make the most of one of the world's healthiest proteins, suggesting a year's worth of meals for cooks of all skill levels.

Harbor Fish Market Nick Alfiero,2013-08-07 For over 30 years, Harbor Fish Market in Portland, Maine, has been providing the highest quality seafood available. Through its retail store and food service division, it services retail customers, fine restaurants, and institutions. It also reaches thousands of customers through its retail airfreight department, and national wholesale sales department. In addition to its physical reach, Harbor Fish Market has become an iconic destination for tourists and locals alike: it is the authority on Maine seafood. With beautiful displays, knowledgeable family-run staff, and the best seafood around, Harbor Fish is synonymous with Maine's iconic industry. Finally, the family behind the successful business offers up decades worth of recipes and expertise so that you can cook up a delicious dish. From appetizers to soups to entrees, this collection of family-tested recipes is the must-have Maine seafood cookbook.

Simply Fish Matthew Dolan,2017-05-16 The frequency of eating fish and seafood has grown worldwide due to the rising interest in healthy living and the desire to add more variety to our diets. Simply Fish explores a wide range of recipes, techniques, and secrets to delivering a restaurant-quality experience in your own home, simply through cooking fish! Chef Matthew Dolan offers his own collection of stories and delicious fish and seafood recipes for a great variety of appetizers, main courses, sauces, side dishes, and desserts—even adding a scattering of wine pairing suggestions along the way. In Simply Fish, you will learn how to cook healthy and delicious fish for every season, from casual and quick get-togethers to the adventurous larger gatherings. Recipes in this helpful guide include: Almond Milk Poached Local Cod Barbecued Oysters Seared Bay Scallop Fish Tacos Beer Steamed Mussels And more!

Roy's Fish and Seafood Roy Yamaguchi,John Harrisson,2013-01-30 A full-color cookbook featuring 100 fish and seafood recipes as well as information about each variety of seafood from Hawaiian chef Roy Yamaguchi. Owner of the critically acclaimed Roy's restaurants, public television host and celebrated chef Roy Yamaguchi is considered one of today's greatest seafood chefs and has been credited with reinventing Hawaiian cuisine. In ROY'S FISH AND SEAFOOD, Chef Yamaguchi explains the uses, flavors, cooking qualities, and specific varieties of 25 key types of seafood, including tuna, mahi-mahi, ehu, opah, sea bass, lobster, squid, and scallops as well as their potential substitutions. Chef Yamaguchi has created incredible recipes for each variety of seafood, such as Roy's Signature Blackened Ahi with Soy-Mustard Sauce, Crab and Potato-Crusted Ono with Creamed Spinach and Bacon, Pan-Seared Butterfish with Coconut Sauce and Kalua Pork Miso, and Spicy Tempura Shrimp with Mango-Avocado Salad. This collection of delicious recipes and indispensable preparation information will inform and inspire any lover of seafood.

The Joy of Seafood Barton Seaver,2019 With 800+ recipes, this exciting collection--which showcases fresh ingredients and culinary techniques such as roasting, grilling, poaching, and brining--will be the go-to source for decades to come. Modern dishes include such crowd-pleasing fare as Citrus-Crusted Fried Halibut, New Orleans BBQ Shrimp, Clam Risotto, Cod Cakes, and Hot Smoked Salmon.ed Salmon.

The Magic of Tinned Fish Chris McDade,2021-06-29 Named one of The Best Cookbooks of 2021 by The New York Times “Excellent. . . . Thanks to McDade's assured guidance, those curious about this understated pantry staple will have no trouble diving in. Salty and satisfying, these recipes hit the spot.” –Publishers Weekly TINNED FISH IS ONE OF THE WORLD'S GREAT INGREDIENTS: brilliantly versatile, harvested and preserved at the peak of its quality and flavor, more economical than fresh seafood will ever be, as healthy and nutrient-packed as food gets. Focusing on sustainable and easy-to-find anchovies, sardines, mackerel, shellfish, and more, here are 75 recipes that will change the way we think about and cook with tinned fish. Whether it's creating an addictively delicious Spaghetti con le Sarde, transforming a pork roast with a mackerel-based “tonnato” sauce, elevating mac and cheese with crab, or digging into the simplest and best snack ever—anchovies, bread, and butter—cooking with

tinned fish is pure magic.

Joe Knows Fish Joe Gurrera,2018-07-03 In his debut cookbook, Joe Gurrera, one of New York's most-beloved fishmongers, and owner of the prestigious Citarella markets is on a mission to show us how easy it is to cook seafood. Customers tell Joe again and again that they're afraid to cook fish. They don't know how to buy it, handle it, or prepare it. Enter JOE KNOWS FISH. This book is a roadmap for novices looking to learn the basics of sourcing and cooking fish. With his easy-to-follow recipes and experience-based tips, Joe takes the intimidation out of cooking seafood.

Everyday Seafood Nathan Outlaw,2016-04-07 In Everyday Seafood, top chef Nathan Outlaw offers brand-new recipes for all kinds of fish and shellfish. Good-quality fresh seafood is now within the reach of most people – both economically and in terms of easy availability. Plus it's incredibly healthy and fast to cook. Nathan's recipes range from soups and big bowlfuls (Prawn noodle soup, Monkfish, bean and bacon stew), through seafood salads like Cold dressed lobster salad with verjus, oven-baked fish dishes including Crab and saffron pasta bake and Baked smoked haddock, curried lentils and lime yoghurt, and ideas for barbecued and grilled fish, such as Whole grilled lemon sole with green sauce butter. There are suggestions for light snacks, dips and nibbles like Cornish smoked brandade and everyone's favourite, Fish finger sandwich, as well as the ultimate in fresh fish with tasty cures, pickles and ceviche.And for those with a sweet tooth, there are even dessert suggestions to round off the meal, including the delectable Raspberry trifle mess and Passionfruit and coconut ice cream sandwich. With simple tips on what to look out for when buying seafood, which fish are sustainable, simple cooking techniques and how to plan seafood menus, Nathan's fabulous recipe ideas will ensure that you make seafood part of your everyday cooking.

Our Favorite Fish & Seafood Recipes Cookbook Gooseberry Patch,2013-12-31 More than 60 of our best seafood and fish recipes and simple tips and shortcuts to make dinner time a breeze!

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 & Shellfish, a monumental cookbook that will take its rightful place as the first and last word on seafood preparation and cooking. Fish & Shellfish demonstrates every conceivable method for preparing sumptuous meals of fish and shellfish, from baking, braising, deep-frying, grilling and broiling to poaching, panfrying, marinating, curing and smoking, steaming, and microwaving. Whether your taste runs strictly to shellfish or to everything seafood, Fish & Shellfish offers the equivalent of a complete cookbook on each subject. Within the chapters on finfish you'll learn how to prepare enticing recipes remarkable for their ease of preparation, their versatility, and their originality Here Peterson offers such splendid flavors and textures as succulent Stuffed Striped Bass with Spinach, Shrimp, and Mushrooms; 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 Sautéed 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, soufflés, 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.

Saltbox Seafood Joint Cookbook Ricky Moore,2019-08-19 Ricky Moore was born and reared in the North Carolina coastal town of New Bern, where catching and eating fresh fish and shellfish is what people do. Today, Moore is one of the most widely admired chefs to come out of the region. In this cookbook, he tells the story of how he started his wildly popular Saltbox Seafood Joint® restaurants and food truck in Durham, North Carolina. Moore, a formally trained chef, was led by a culinary epiphany in the famous wet markets of Singapore to start a restaurant focused purely on the food inspired by the Carolina coast and its traditional roadside fish shacks and camps. Saltbox Seafood Joint's success is a testament to Moore's devotion to selecting the freshest seasonal ingredients every day and preparing them perfectly. In sixty recipes that celebrate his coastal culinary heritage, Moore instructs cooks how to prepare Saltbox Seafood Joint dishes. This cookbook, written with K. C. Hysmith, explains how to pan-fry and deep-fry, grill and smoke, and cook up soups, chowders, stews, and grits and seafood. Moore has taken pity on us and even included the recipe for his famous Hush-Honeys®, an especially addictive hushpuppy. Charts and illustrations in the book explain the featured types, availability, and cuts of fish and shellfish used in the recipes.

The Tinned Fish Cookbook: Easy-to-Make Meals from Ocean to Plate – Sustainably Canned, 100% Delicious Bart van Olphen,2020-05-26 “Bart van Olphen elevates canned tuna to the heights of deliciousness.”—The New York Times Scrumptious recipes for tuna, mackerel, herring, and more—so tasty, you won’t believe it’s from a can! Quick: What ingredient is delicious, sustainable, easy to store, and adds protein and healthy fats to any dish? Why, it’s tinned fish, of course! Whether you’re a seafood lover or a home cook craving something new, The Tinned Fish Cookbook is for you. Sustainable fishing advocate Bart van Olphen shines a light on the superstar potential of canned tuna, salmon, anchovies, and more, with recipes that are ready in a jiff. Here are hearty mains from Tuna Lasagna to Mackerel and Potato Frittata, fresh salads like the classic Niçoise Salad and crisp Crab and Fennel Watercress Salad, and creative takes on normally less-fishy fare, such as Anchovy Dumplings, Salmon Pizza, and Quinoa Tabbouleh with Sardines. The possibilities are endless—and the photos by David Loftus are irresistible. What’s more, Bart dives into the wonders of

modern fishing and canning, helping you recognize eco-friendly fish, so you can enjoy your ocean-to-plate meal with confidence. There’s more to tinned fish than ever before!

Cooking with Tinned Fish Bart van Olphen,2016-04-12 Combining the best ingredients, brilliant recipes and top tricks and trips, Bart van Olphen (of Jamie Oliver's Food Tube Network) demonstrates the versatility of cooking with the ultimate store cupboard staple. Cooking with Tinned Fish takes you from the pantry to the pan with tasty takes on tuna, salmon, mackerel, mussels and more! Tinned fish is commonly overlooked and likely not given enough credit – it's delicious, sustainable and just as good as fresh!

Australian Fish and Seafood Cookbook John Susman,Anthony Huckstep,Sarah Swan,Stephen Hodges,2016-09-28 Written by the most respected authorities on seafood in the country, this landmark publication contains all you need to know about selecting and preparing over 60 types of fish and seafood, including catching methods, notes on sustainability, flavour profiles and cooking guidelines. More than 130 recipes showcase the delicious potential of the vast array of seafood available, and clear step-by-step photography illustrating the key techniques takes all the guesswork out of cooking seafood at home. Accompanied throughout by striking imagery, this important book is as beautiful as it is informative, and will become the benchmark reference for anyone interested in cooking and eating fish and seafood. 'The bible for seafood. The only book you'll ever need on the topic.' Neil Perry 'A book Australia not only wants, but needs, written by the only people in the country truly equipped to tackle the task. Essential.' John Lethlean

The Pacific Northwest Seafood Cookbook: Salmon, Crab, Oysters, and More Naomi Tomky,2019-11-05 From Coho and sockeye to Dungeness and Kumamoto For thousands of years, the abundance of fish and shellfish in the Pacific Northwest created a seafood paradise for the Indigenous peoples hunting and gathering along the region’s pristine waterways, and, later, for the Chinese, Scandinavian, Filipino, and Japanese immigrants (along with many others), who have made this region home. Drawing on these diverse influences, the region fostered a cuisine that is as varied as its people, yet which remains specifically Northwestern. Here, food writer Naomi Tomky leads readers through an exploration of this cuisine. She starts with the basics of buying great-tasting and sustainable seafood, surveys the variety of seafood on offer—from stars like halibut and oysters to unsung heroes like lingcod and smelt—and shares 75 delicious recipes reflecting the people who live in the region today, including Red Curry Mussels, IPA-Battered Cod, Dungeness Crab Deviled Eggs, and Pink Scallop Ceviche. From the first cut of salmon, prized for its rich flavor and versatility, to the last crack of the sweet Dungeness crab, Tomky covers grilling, curing, and baking, and shares secrets for tricky tasks like removing pin bones and mussel beards. She explains how flavor-packed spot prawns put other shrimp to shame and why the region’s razor clams are unparalleled. For curious seafood rookies in search of the perfect fool-proof salmon and barnacled fish-cooking veterans looking for a new way to enjoy their favorite catch, The Pacific Northwest Seafood Cookbook is a must-have guide to cooking, and eating, the region. Including recipes from Tom Douglas, Shiro Kashiba, Bonnie Morales, Mutsuko Soma, Ethan Stowell, Jason Stratton, John Sundstrom, and more.

The Skinnytaste Cookbook Gina Homolka,Heather K. Jones, R.D.,2014-09-30 Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America’s most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you’d swear are anything but. It only takes one look to see why people go crazy for Gina’s food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet Muffins that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started “skinny-fying” her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Luscious, Tender, Juicy: Recipes for Perfect Texture in Dinners, Desserts, and More Kathy Hunt,2021-12-08 Cooking methods for mastering the perfect, satisfying texture each and every time. Succulent shrimp, juicy steak, vegetables bursting with fresh flavor—the secret to cooking exceptional food is keeping it luscious and tender. In this technique-focused guide to delectable dishes, Kathy Hunt delivers recipes for global appetizers, mains, sides, desserts, and sweet baked goods. Written for novice and accomplished cooks alike, this masterclass in texture inspires an appreciation for the skills needed to craft exquisite mouthfeel, an often overlooked facet of cooking. From stir-frying noodles and sautéing fish to grilling delicate vegetables and roasting hearty meats, Luscious, Tender, Juicy covers a wealth of preparation techniques. Hunt explains how to keep food tender and flavorful, an essential aspect of delectable food. The final two chapters, “Luxurious Cakes, Pies, and Puddings” and “Velvety Cookies, Pastries, and Breads,” focus on sweets that wouldn’t be enjoyable (or even edible) if they weren’t fluffy, molten, or gooey.

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