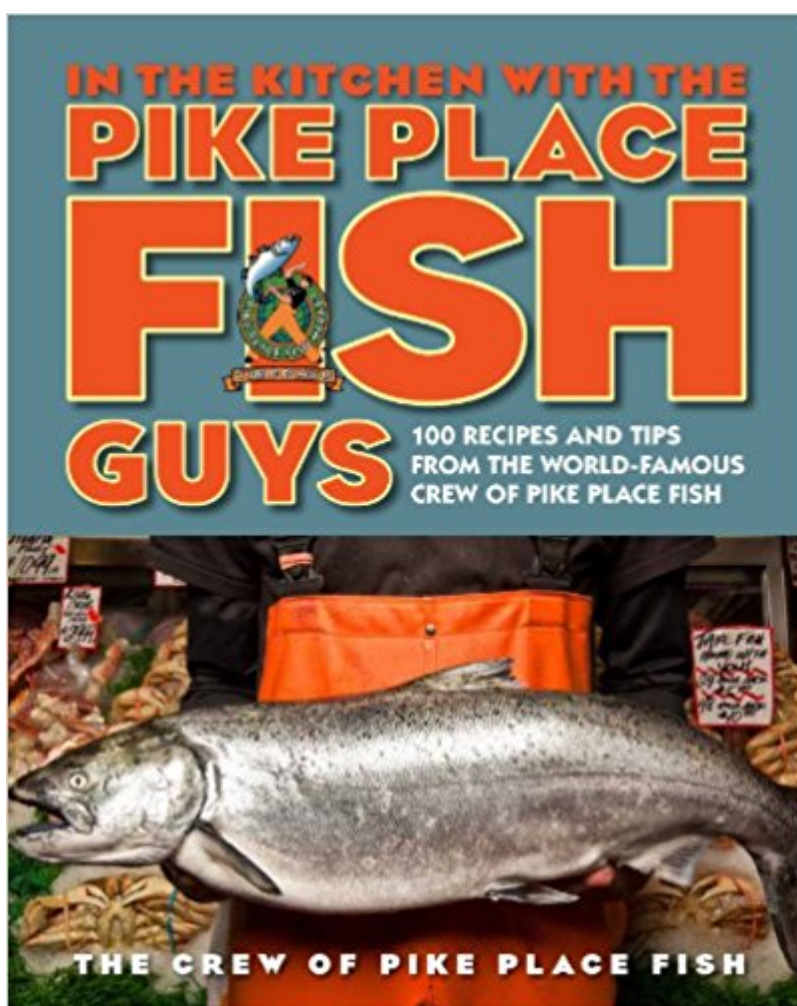


The book was found

In The Kitchen With The Pike Place Fish Guys: 100 Recipes And Tips From The World-Famous Crew Of Pike Place Fish



Synopsis

Seattle's Pike Place Fish Market "the country's top fish market" reels in the world's best seafood recipes in this cookbook with friendly tips and a sustainability approach that every home cook can master. Forget the Space Needle. The true thrill of Seattle lies in Pike Place Market, where the world-famous, must-see, salmon-tossing Fish Guys have been enthralling and educating hordes of fans since 1965. The Fish Guys even inspired the bestselling business book FISH!, which has sold more than 1.4 million copies. In the Kitchen with the Pike Place Fish Guys serves up more than 100 savory seafood recipes and tips answering the most popular question the Fish Guys get: "How do you cook that?" It features a unique primer on sustainability, with inspiring words from the fishmongers who made Pike Place Fish entirely sustainable in 2011. Located in the nation's oldest continually operating farmers' market, which draws ten million visitors each year, Pike Place Fish revives the lost art of selecting and preparing seafood. Home cooks will learn how to cook fish and seafood from the pros, including storage and easy cooking techniques, in addition to mouthwatering recipes like Thai Curry Mussels, Anders' Dungeness Crab and Bacon Quiche, Cajun BBQ Shrimp Skewers, and Coconut Maple Salmon. Ideas for entertaining friends (who will clamor for the Fish Guys' clambakes and paella parties) are showcased as well. Readers will easily discover why Pike Place Fish has become America's most recognizable name in the industry, selling 1.5 million pounds of spectacularly perfect seafood each year. Capturing the fun, free-spirited yet seriously knowledgeable essence of these ambassadors of the sea, In the Kitchen with the Pike Place Fish Guys is the seafood cookbook that will bring a fresh feast of environmentally friendly, chef-quality meals to every home cook.

Book Information

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Customer Reviews

The Crew of Pike Place Fish are the world-famous, fish-tossing fishmongers that have been a part of Pike Place Market since 1965.

Excellent fish cookbook with some very tempting recipes. I haven't tried any yet but know they will be exceptional after reading the lists of ingredients.

Gave as a gift but has awesome recipes and beautiful pictures to match. Happy Cooking!

Love it

Loving the mix of new and modern ways to prepare so many types of seafood! Just what we needed to help us mix it up a little.

Been buying seafood from these guys for years and to have the recipe the recipes in a book is great

I have been a fan of the Pike Place fish guys for a looong time. Visiting their shop is always a hoot, and I was so excited when they finally released this cookbook. I've only had it a week, but I've tried three recipes (Pike Place Poke, spaghetti with clams and Miso soup with clams) and they were all fantastic. Easy to follow. No scary instructions at all. Best of all, there are pictures of all the guys. Woo!

The photography is awesome! The recipes are quite involved but the pictures make it all worth it. And the stories make it a complete book.

Fun to watch and gauge people, when they see the action!

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