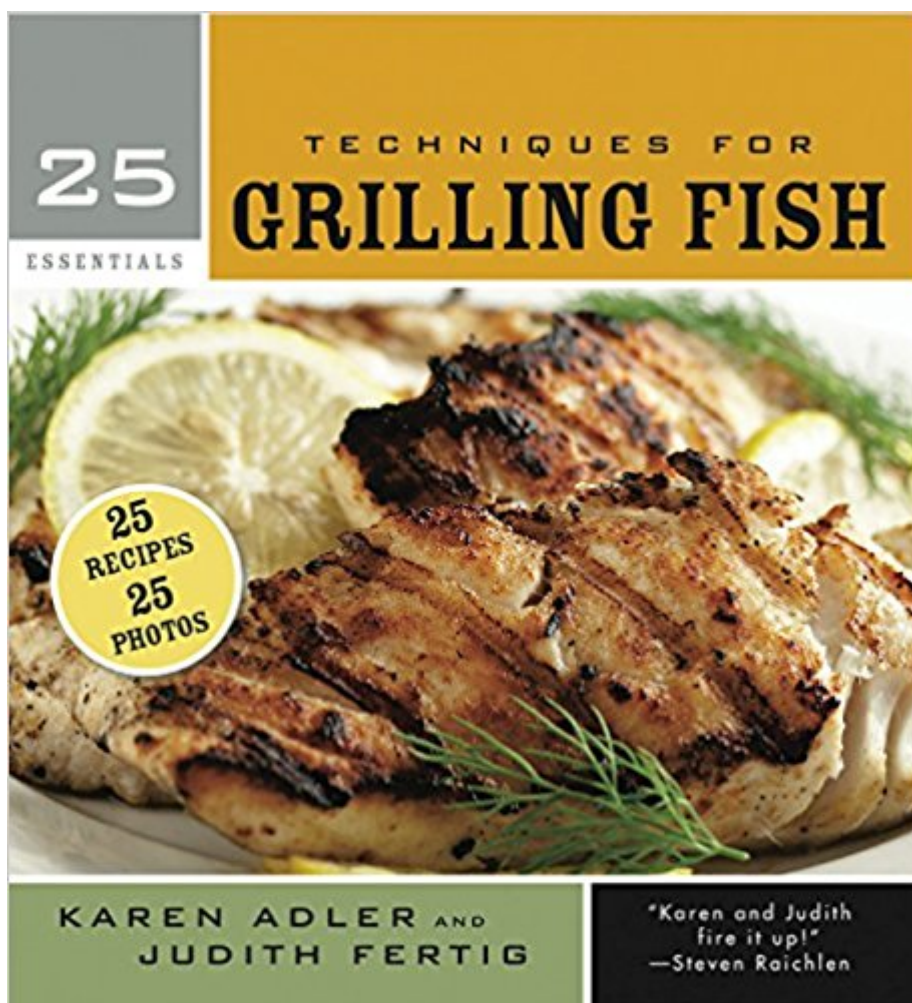




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25 Essentials: Techniques For Grilling Fish



Synopsis

There's something fishy going on - on the grill, that is. That's a good thing, when we're talking grilled seafood. It's easy to cook up great fish and shellfish on the grill, once you've mastered the essentials. Lucky for you, you've found those essentials, right here in this book. With this handy guide by your side, you won't be fishing for compliments - they'll swim right up to you. Go fish, anyone? Recipes in this handy volume include Grilled Tilapia with Spicy Lemon Pepper Rub, Asian Tuna Burgers with Wasabi Mayo, Herb-Grilled John Dory with Rosemary Aioli, Pernod-Buttered Lobster Tail, and Grilled Crab Cakes with Chile-Lime Sauce.

Book Information

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Customer Reviews

Karen Adler has written 13 books on grilling and barbecue, 9 of them together with Judith Fertig; together she and Judith bill themselves as "The BBQ Queens." Among their bestsellers is *Fish and Shellfish, Grilled and Smoked*. Adler is also the president and owner of Pigout Publications, a wholesaler and distributor of barbecue and grilling books into specialty markets. Judith M. Fertig is a bestselling and award-winning cookbook author. She lives in Shawnee Mission, Kansas, where she develops recipes that celebrate the rich culinary traditions of the Heartland. A recognized authority on regional Midwestern cuisine and an experienced cookbook author and food writer, she has studied at the Cordon Bleu in London and La Varenne in Paris. *Prairie Home Breads* follows Fertig's definitive *Prairie Home Cooking*, a collection of recipes inspired by the abundant produce of the Midwestern states, including wild and heirloom fruits and vegetables, game, grains,

and beef. The bestselling *Prairie Home Cooking* was a 1999 nominee for both the IACP Cookbook Award and the James Beard Book Award. Fertig is also the author of the award-winning *Pure Prairie: Farm Fresh and Wildly Delicious Foods from the Prairie*, as well as several books on barbeque with coauthor Karen Adler. In addition to these cookbooks, Fertig wrote the Great Plains chapter of the American version of *Culinaria*, a two-volume book on American culinary traditions. She is a contributor to numerous distinguished magazines and newspapers, including the *New York Times*, the *London Sunday Times*, the *San Francisco Chronicle*, *Saveur*, *Sante*, *Country Living*, and *Country Home*. Fertig was inspired to write the *Prairie Home* cookbooks while living in London. Although she had lived and traveled all over the Midwest, living abroad gave her a new perspective, revealing the Midwest as a region of culinary innovation, cultural diversity, and fresh and varied native foods and produce. Looking at this familiar region from a new perspective allowed Fertig to capture the honest wholesomeness of Midwestern cuisine in her cookbooks. To write *Prairie Home Breads*, Fertig visited Old World artisanal bakeries, farmhouse kitchens, rural church suppers, community bake sales, bustling urban ethnic bakeries, farmer's markets, and home kitchens throughout the Midwest. Fertig shares her considerable culinary expertise and her appreciation of the Midwestern kitchen in cooking classes and seminars and as a restaurant consultant.

25 techniques=25 recipes. For me, this is more than enough to get me started and to keep me (as well as my guests) entertained. It's not the largest cookbook you'll ever find, but this suits me well as I'm able to find a recipe that I like and not drown in endless recipes. It's spiral bound which is the way all cookbooks should be. There's nothing worse than flipping through a cookbook halfway through the process and fingers and utensils are coated with ingredients. I found the "tips" to be useful as well, particularly with thin cuts of fish such. In addition, each recipe has a picture- it's astounding that this is not standard in all cookbooks. If you're looking for an exhaustive cookbook, this isn't for you. If you're looking for a cookbook with a manageable selection of simple yet delicious recipes, you've hit the mark.

Don't waste your time, I'm shocked at all the good reviews. Very little substantial info on grilling fish. Basic recipes and frankly a few minutes of googling will turn up a lot better info and recipes. Went straight into the garbage, thankfully I bought it used on for nothing.

If you're a beginning fish griller like I am. This is the cookbook for you. The directions are clear and easy to follow. I especially liked the colorful pictures of the finished meals. Being spiral bound is a

definite plus. I also like that the recipes use simple ingredients I can find at my local grocery store. The pages of the book are approximately 7" by 7". I would recommend this cookbook to any beginning griller.

good grilling tips and techniques, and good recipes

I bought this as well as other grilling items for my mom for mothers day and she loves it. She tried a few times and found the perfect heat to smoke her food and now she grills 4 times a week.

This is a wonderful cookbook. Many good new recipe's.

Learned a lot from this book good book good book good book. not much of a writer 14 words to much to write for me

AAA+++

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