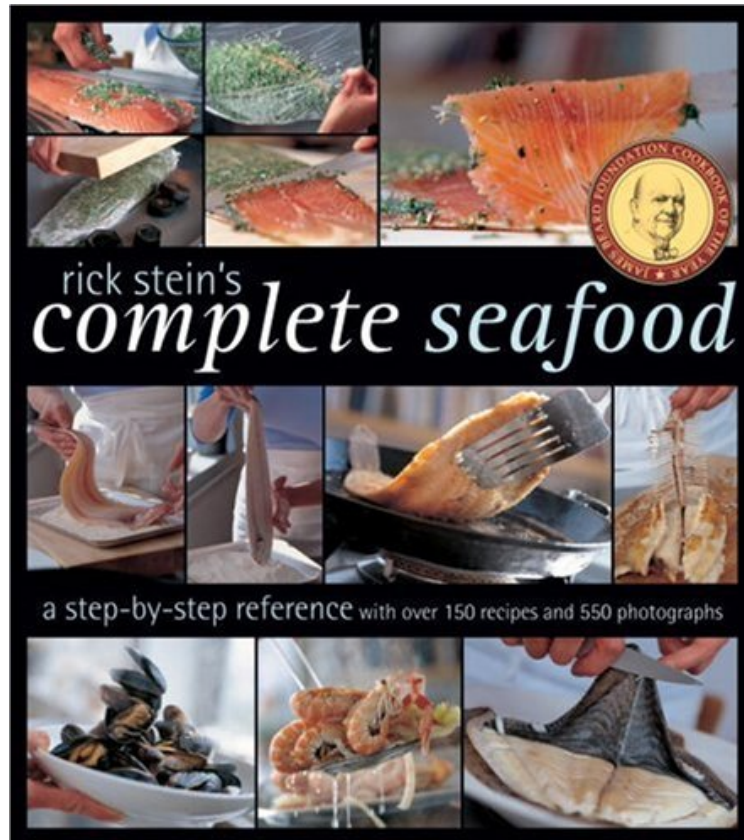


Rick Stein's Complete Seafood: A Step-by-Step Reference

Rick Stein

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#898485 in Books Ten Speed Press 2008-04-01 2008-04-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 10.97 x .86 x 9.881, 2.82 #File Name: 1580089143264 pages | File size: 67.Mb

Rick Stein : Rick Stein's Complete Seafood: A Step-by-Step Reference before purchasing it in order to gage whether or not it would be worth my time, and all praised Rick Stein's Complete Seafood: A Step-by-Step Reference:

1 of 1 people found the following review helpful. 12 Step Program for Seafood Cooking PhobiasBy John D. HollingsworthRick Stein has created a timeless masterpiece with his "Complete Seafood"! This juggernaut compilation has been written in such a simple format yet it covers every aspect of seafood prep that any North American would need. The pictorials for the dismantling of the various crustaceans was so clear, simple and detailed that if Rick were a general surgeon you would not have had any problem executing an appendectomy!So many young people I have worked with have had such "aversions" to seafood and with so many of Ricks techniques/recipes we have been able to bring the fresh seafood product back to the kitchen and let the "seafood phobics" work their way through the basics of braise/saute/bake and its been so gratifying watching the transformation.This book very much reminds me of Jacques Pepin's "Complete Techniques" and is definitely geared towards the VISUAL learner. Ricks ingredients listing in the recipe also include the much needed metric measurements that are so critical to those of us that utilize digital scales. The execution of the wording on the recipe will also be quite intuitive and not full of a compendium of Chef snobish terms and assumptions.Most home cooks have limited space and I always approach my

reviews from the stand point that its quality versus quantity and for those looking for a single source on seafood this is your book. I am always glad to see the Saveur year end issue where the readers of the magazine share in the "Best" of what they have to offer, and every year I am able to pluck at least 2-3 cook book references that I may have never found with out these choice recommendations. This great seafood reference was plucked out of Saveur's 2008 year end edition. Enjoy! 1 of 1 people found the following review helpful. If you want to know how to filet seafood, this may be the book for you. By Bread Basket I bought this book because of its reviews both on and elsewhere. If you want to know how to filet anything that is seafood, this should probably be on your shelf. **THIS IS NOT A COOKBOOK!**. There are other cookbooks if that is what you are looking for but if you **WANT TO KNOW TECHNIQUE, THIS IS THIS THE BOOK FOR YOU**. If you are looking for recipes, this has a lot of good recipes as per the techniques he has used on seafood but that is not where I believe this book shines. Great book. Buy it used! 22 of 22 people found the following review helpful. Great. By Customer Along with Bittman's opus, this is the one that I turn to when cooking fish. I love the way that he describes the types of fish -- it allows one to go beyond the actual text and think of ways to prepare. But if you are a "by the list" cook, you will not at all be let down. The receipts in this book are fantastic and well worth the cover charge. I have had it since it came out in its American edition and am most glad that I bought it. This book was recently reviewed as one of the top ten cookbooks ever in the UK's Waitrose magazine -- and they know that of which they write.

Fish is the ultimate sophisticated weeknight or company dinner, but it can intimidate even the most nimble home cooks. **RICK STEIN'S COMPLETE SEAFOOD** offers an almost limitless repertoire, with detailed instructions and extensive charts. Hundreds of photographs and illustrations show how to scale and gut fish for the grill, bake whole fish in a salt or pastry casing, hot-smoke fish, prepare live crabs, and clean and stuff squid, along with other essential techniques. The most comprehensive full-color seafood instructional available, now in paperback. 2005 James Beard Cookbook of the Year. Carefully vetted and adjusted to correspond with North American fish and shellfish availability and sustainability. Reviews For all things fish related, we've found no better source than Rick Stein's Complete Seafood, a handsome, amply illustrated volume that details the selecting, handling, and cooking of every species imaginable. Saveur (Top 100 Home Cook Edition) "Many step-by-step photos make clear how to scale, gut and fillet fish and how to handle a wide variety of shellfish and crustaceans...Cooking techniques are given the same thoughtful, step-by-step treatment. And the text is compelling enough, with lots of first-person instruction, to read at bedtime." Washington Post

.com The encyclopedic Rick Stein's Complete Seafood is particularly welcome. Not only does the British chef's book offer 150 attractive recipes and step-by-step instructional color photographs--it classifies the world's seafood in a thorough, approachable, and up-to-date way. This is no small accomplishment. Fish classification is notoriously vexed; local usage can result in multiple names for the same fish--one person's dolphinfish is, for example, another's mahi mahi--or dozens of different fish with the same name. Grouping seafood by anatomical distinctions, such as billfish (which includes swordfish and marlin), as well as by family, helps create a clearer picture; and color illustrations, plus a valuable chart that delineates common, Latin, and family names, as well as home-region, further elucidates what's what and where. In addition, the oversize book's technical illustration, which delves far beyond the usual guide to filleting, skinning, and the like, is an informative trove. Preparing flatfish for broiling and for deep frying are two examples of this thoroughness that also covers baking whole fish in foil; butterfly raw shrimp for broiling; and preparing raw, smoked, and, cured fish, among other key methods. The central section of the book is devoted to Stein's recipes, which range from the simple and direct, like Baked Sea Bass with Roasted Red Pepper, Tomatoes and Anchovies, and Sautéed Soft-Shell Crabs with Garlic Butter, to the more dressy, such as Fillet of Bass with Vanilla Butter Vinaigrette and Mussels en Croustade with Leeks and White Wine. Offered with suggestions for using alternative fish types, the formulas also help readers make sense of seafoods bounty--and to find recipes based on market availability. This book, designed for all cooks with more than a passing interest in seafood, is among today's best kitchen resources. --Arthur Boehm From the Publisher * 2005 James Beard Cookbook of the Year. *Carefully vetted and adjusted to correspond with North American fish and shellfish availability and sustainability. About the Author **RICK STEIN** is the proprietor of the Seafood Restaurant and the Padstow Seafood School in England and is widely considered one of the world's greatest authorities on fish and seafood. His previous books include English Seafood Cookery and Taste of the Sea, both critically acclaimed in England. Rick lives in a house overlooking the sea near Padstow in Cornwall, England.