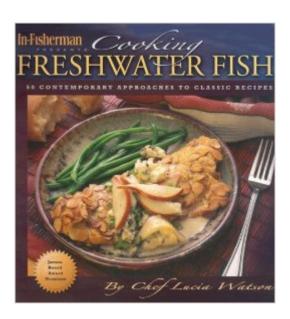
The book was found

In-Fisherman Cooking Freshwater Fish Cookbook





Synopsis

Lucia Watson - author, James Beard Award Nominee, perennially popular Minneapolis, Minnesota, chef and owner of Lucia's Restaurant - has been that columnist since 1990. Lucia's recipes always are as simple and easy to use as they are delicious. Here she offers more than 50 contemporary approaches to classic recipes, covering the gamut from deep-frying and stir-frying to baking and sauteeing.

Book Information

Hardcover: 139 pages

Publisher: In-Fisherman; 1st edition (November 1, 2006)

Language: English

ISBN-10: 1892947722

ISBN-13: 978-1892947727

Product Dimensions: 9.2 x 0.6 x 9.2 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars Â See all reviews (13 customer reviews)

Best Sellers Rank: #587,343 in Books (See Top 100 in Books) #77 in Books > Cookbooks, Food

& Wine > Cooking by Ingredient > Meat & Game > Game #183 in Books > Cookbooks, Food &

Wine > Cooking by Ingredient > Fish & Seafood

Customer Reviews

This book's recipes are fabulous, easy to prepare and family friendly as well. The photography and layout are wonderful. When paging through this book you will feel inspired to try every dish. Another aspect of this cookbook that I really like is that most of the ingredients are readily available and even though it has a gormet "feel" to it, the recipes are easily prepared. Although I've always felt I'm a pretty good cook, I've struggled with confidence in the "fish department". Now that I have this book I feel much more assured of a good outcome. I've also adapted some of the recipes to ocean fish and they work great. In-fisherman and chef watson did a great job with this!

I Have been fishing, catching, cleaning, cooking and eating freshwater fish in Minnesota and Canada for 45 years. This book has turned my family from fish likers to fish lovers. We have tried over half of these recipes and they all receive five star ratings from a family raised on fresh walleye and panfish. It is well written, illustrated and lots of useful extras. From several awesome shorelunch ideas, to soups and creative new entres. The fish chowers and Creole Casserole have changed how we view

I bought this for my 14 year old grandson who loves to fish and cook his own fish. It had helpful tiips on cleaning fish in addition to recipes, with beautiful pictures. Many of the recipes were for fish he catches. The day after Christmas I found him sitting in his room reading this cook book.

Lucia Watson both entertains and educates in a wonderfully presented book. I take this book with me on all my fishing trips. She not only tells you how to cook it, but also how to clean it, I highly recommend this book to anyone who eat fish.

This is one of the best cookbooks I have found on the subject. The author is a Cordon Blue Chef who operates her own restuarant in South Minneapolis. She is also an avid outdoors woman who regularly submits recipes for the In-Fisherman magazine and has been featured on the In-Fisherman televison series many times. The recipes are simple to prepare and easy to follow. An excellent addition to anyone's library of books dealing with the outdoors.

This is a terrific book that we have been using every week since the book arrived. Delicious recipes that are easy to prepare. Walleye has never tased so good!

This book has the best photos and recipes. The sauces are amazing. Great for anyone looking for new ways to cook up those walleye.

Download to continue reading...

In-Fisherman Cooking Freshwater Fish Cookbook The New Cleaning & Cooking Fish: The Complete Guide to Preparing Delicious Freshwater Fish (The Freshwater Angler) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes In-Fisherman The New Fishing Fundamentals Book (In-Fisherman Library) One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself) Betta Fish or Siamese Fighting Fish. Betta Fish Owners Manual. Betta fish care, health, tank, costs and feeding. One Fish, Two Fish, Red Fish, Blue Fish Book & CD (Book and CD) One Fish Two Fish Red Fish Blue Fish (Beginner Books(R)) Poisson Un Poisson Deux Poisson Rouge Poisson Bleu: The French Edition of One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself Beginner Books (Hardcover)) What Pet Should I Get? and One Fish Two Fish Red Fish Blue Fish Blue Fish Blue Fish Freshwater

Fish of Florida Field Guide (Fish Identification Guides) Handbook of Freshwater Fishery Biology, Volume 2: Life History Data on centrarchid Fishes of the United States and Canada (Handbook of Freshwater Fishery Biology) One Fish, Two Fish, Three, Four, Five Fish (Dr. Seuss Nursery Collection) The Pout-Pout Fish Tank: A Book and Fish Set (A Pout-Pout Fish Adventure) Fish Cookery/Cooking, Cleaning, and Care of over 100 Species of Fish and Seafood 500 Freshwater Aquarium Fish: A Visual Reference to the Most Popular Species Tropical Freshwater Aquarium Fish from A to Z (Compass Guides) Freshwater Aquariums: Basic Aquarium Setup and Maintenance (Fish Keeping Made Easy) The Illustrated World Encyclopedia of Freshwater Fish & River Creatures: A Natural History and Identification Guide to the Animal Life of Ponds, Lakes ... 1000 Detailed Illustrations and Photographs

Dmca