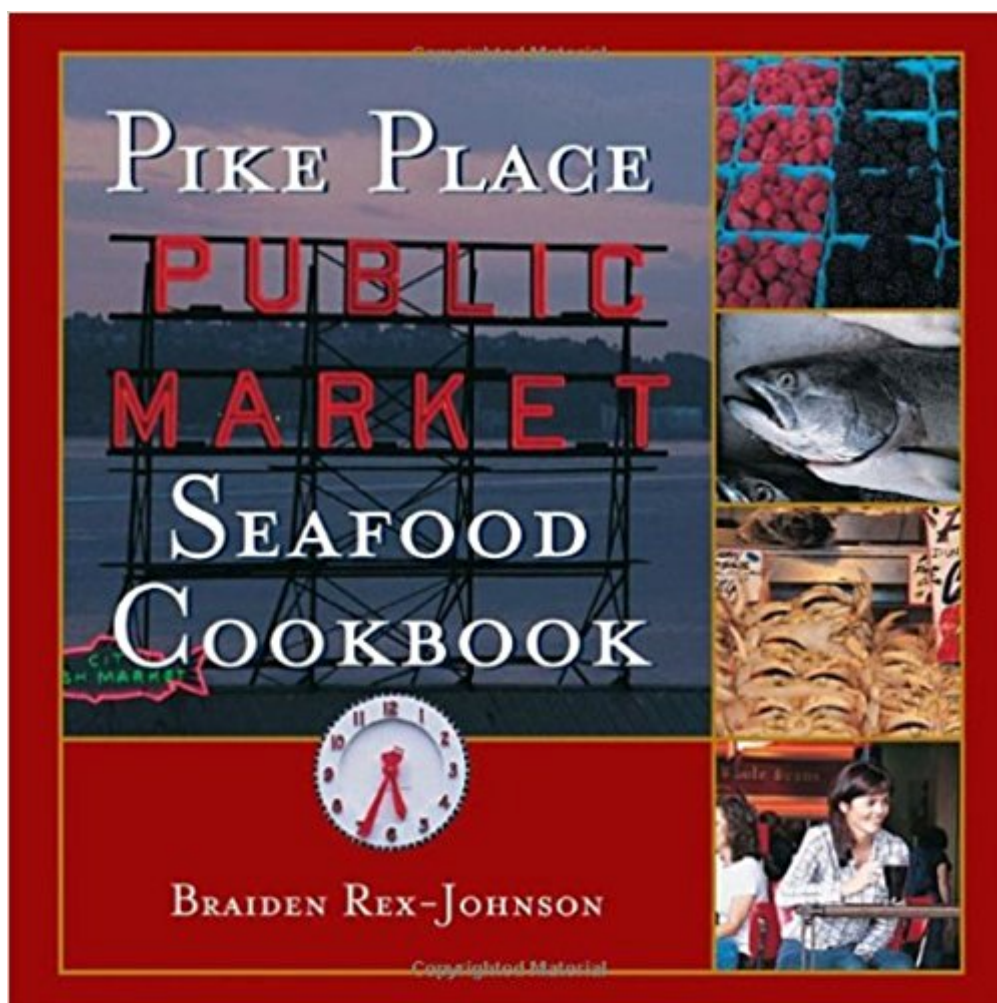




Ebook Directory
the best source of ebook

The book was found

Pike Place Public Market Seafood Cookbook



Synopsis

For close to 100 years, Seattle's Pike Place Public Market has been a favorite destination for food-loving locals and tourists alike. Packed with stalls offering the best quality and selection of fish found on the West Coast, restaurants serving up Pacific Northwest cuisine, and culinary shops of every persuasion, the market is a fish-lover's paradise. In this colorful gift edition cookbook, best-selling author Braiden Rex-Johnson shares shopping tips, cooking techniques, mail-order sources, and more than 50 recipes for fish and shellfish from the chefs, restaurateurs, and fishmongers who represent the market community. Filled with candid, colorful photos, the PIKE PLACE PUBLIC MARKET SEAFOOD COOKBOOK is the perfect gift for any seafood-loving soul and a great souvenir to bring the best of the market home. A full-color, gift edition seafood cookbook from Seattle's Pike Place Public Market, including 50 recipes and 50 vibrant photographs of the market's people, sites, and seafood. Features information on sustainable fisheries and preservation. Includes a brief history of the Pike Place Public Market. Recipe highlights include Broiled Halibut with Sundried Tomato Tapenade; Balsamic Glazed Salmon; Mussels Provençale; Shellfish Risotto; and such simple, tasty sauces as Champagne Sauce, Simple Soy Glaze, and classic Romesco.

Book Information

Hardcover: 144 pages

Publisher: Ten Speed Press; 2 edition (June 1, 2005)

Language: English

ISBN-10: 1580086802

ISBN-13: 978-1580086806

Product Dimensions: 6.6 x 0.6 x 6.6 inches

Shipping Weight: 12 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 20 customer reviews

Best Sellers Rank: #572,022 in Books (See Top 100 in Books) #80 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #86 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #178 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood

Customer Reviews

*A full-color, gift edition seafood cookbook from Seattle's Pike Place Public Market, including 50 recipes and 50 vibrant photographs of the market's people, sites, and seafood. *Features

information on sustainable fisheries and preservation. *Includes a brief history of the Pike Place Public Market. *Recipe highlights include Broiled Halibut with Sundried Tomato Tapenade; Balsamic Glazed Salmon; Mussels Provençals; Shellfish Risotto; and such simple, tasty sauces as Champagne Sauce, Simple Soy Glaze, and classic Romesco.

BRAIDEN REX-JOHNSON is the food editor of Seattle Homes & Lifestyles magazine, the food-and-wine-pairing columnist for Wine Press Northwest, and a best-selling cookbook author. Rex-Johnson and her husband live in Seattle, just a tomato toss from the beloved Pike Place Public Market.

Good read! Home!

It's good but not great. If you like salmon it will be a good choice. About half the book is dedicated salmon dishes.

The cookbook Pike Place Public Market was here on time, I have not made any recipe as yet, but have enjoyed reading all the lucious recipes. I can read recipe books like a novel.

We bought this book as a gift for my daughter. The recipes are authentic, tasty, and easy to prepare. There are explanations and photographs in the book that help with other questions one may have about seafood and the Pacific Northwest. Worth the purchase!

Great cookbook! Very small but packed full of great recipes.

Great hostess gift

Nice LITTLE book. Almost a mini coffee table book. If I wanted a book for recipes and techniques I'd look elsewhere. A little shy on content but a pretty little book.

some interesting recipes

[Download to continue reading...](#)

Pike Place Public Market Seafood Cookbook In the Kitchen with the Pike Place Fish Guys: 100
Recipes and Tips from the World-Famous Crew of Pike Place Fish Pike Place Market Recipes: 130

Delicious Ways to Bring Home Seattle's Famous Market Seafood Cookbook - 55 Seafood Recipes: Salmon Recipes - Halibut Recipes - Shrimp Recipes - & More (Large Print Recipes 1) Seafood Cookbook: Mouthwatering Seafood Recipes to Try at Home! Literary Market Place 2017: The Directory of the American Book Publishing Industry with Industry Indexes (Literary Market Place (Lmp)) Chefs in the Market Cookbook: Fresh Tastes and Flavours from Granville Island Public Market (Cooking (Raincoast)) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Investing for Beginners: An Introduction to the Stock Market, Stock Market Investing for Beginners, An Introduction to the Forex Market, Options Trading Field Guide to Seafood: How to Identify, Select, and Prepare Virtually Every Fish and Shellfish at the Market Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Gastric Sleeve Cookbook: PRESSURE COOKER - 40+ Bariatric-Friendly Pressure Cooker Chicken, Beef, Pork, Fish and Seafood Recipes for Post-Weight Loss Surgery ... (Effortless Bariatric Cookbook Series 7) RE/PLACING PUBLIC ART: The Role of Place-specificity in New Genre Public Art The Diabetes Seafood Cookbook: Fresh, Healthy, Low-Fat Cooking Meal Prep: Delicious, Healthy Recipes & Tips (Meal Prep Cookbook, Vegetarian Meals, Breakfast, Chicken, Beef, Pork & Seafood, Meal Prep Tips) AIR FRYER COOKBOOK: 400+ Healthy Quick and Easy Recipes for YOUR FAMILY: (Complete Air Fryer Book, Breakfast, Lunch, Snacks, Side Dishes, Main Course, Appetizers, Seafood, Vegetarian & Desserts.) The New England Seafood Markets Cookbook: Recipes from the Best Lobster Pounds, Clam Shacks, and Fishmongers Ivar's Seafood Cookbook: The O-fish-al Guide to Cooking the Northwest Catch The Pescatarian Cookbook: 18 Simple Seafood Recipes for Pescetarians

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)