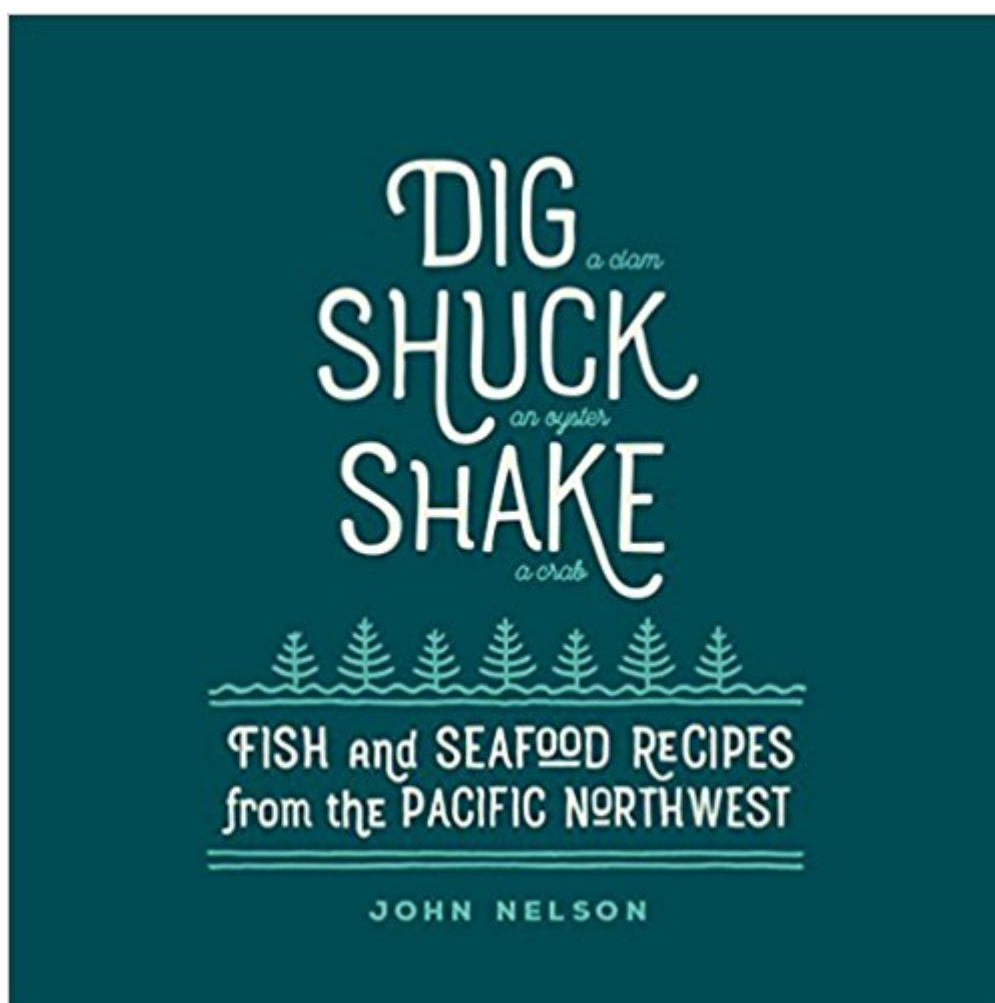


The book was found

Dig *a clam* Shuck *an oyster* Shake: Fish & Seafood Recipes From The Pacific Northwest



Synopsis

Spotlight on a way of life in the Pacific Northwest. John Nelson's stories of growing up on the docks and his practical techniques for preparing and cooking a variety of seafood in Pacific Northwest style makes this more than a recipe book. It is a snapshot of the fishing culture that resides alongside the docks of Oregon and Washington. Nelson's thorough yet personable instruction makes it so even the most timid cook will feel at ease creating delectable seafood dishes, the most experienced of cooks will feel challenged, and every guest completely satisfied. With recipes reflecting kitchens from Scandinavia, Asia, Germany, South America and more, Dig the Shuck & Shake captures a distinctive style of authentic Pacific Northwest cooking. John Nelson grew up in the Pacific Northwest among relatives who worked in the commercial fishing industry. He is a Northwestern food and beverage professional and personality. He worked as head chef in four of his own restaurants until 2005. He has been an executive chef/instructor at the Cascade Culinary Institute and is a restaurant consultant. He currently works with a 125-year-old seafood retailer and lives in Eugene, Oregon.

Book Information

Hardcover: 128 pages

Publisher: Gibbs Smith (March 14, 2017)

Language: English

ISBN-10: 1423637909

ISBN-13: 978-1423637905

Product Dimensions: 8.2 x 0.8 x 8.1 inches

Shipping Weight: 12.8 ounces (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 4 customer reviews

Best Sellers Rank: #981,025 in Books (See Top 100 in Books) #115 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #314 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood

Customer Reviews

WOW! A friend of mine recommended this cookbook and all I can say is WOW!! The author is the real deal and his recipes are absolutely amazing. If you like seafood, then this cookbook is a must have. The recipes are easy to follow and don't require crazy spices or complicated procedures to produce food that is worthy of the best seafood restaurants. Very much down to earth and easy to follow. And if you like the Pacific Northwest, then you will also love his stories. He begins each

chapter describing the types of seafood, the cuts, how to prepare it, etc. Long story short - Mr. Nelson delivers on every level from recipes to story telling and includes a good historical perspective. You will not be disappointed!!! I ordered a few more for Christmas and birthday presents. My favorite recipes - Well, every recipe I have tried has been awesome but the Petrale Sole stuffed with Shrimp is freaking amazing! I also enjoy the Salmon and sea salt. The crab cake recipe is better than anything I have ever ate in any restaurant. These recipes will have you cooking like a pro and will make you the envy of entertainment night!

What a delightful book! Expertly crafted, delicious recipes, fun narrative, and I even met John Nelson and he's the nicest guy in the world! 10/10 would recommend!

Well written with personal antidotes and great recipes

Authentic and fun read....

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

Dig & Shuck & Shake: Fish & Seafood Recipes from the Pacific Northwest Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Smoking Meat: Fish Edition. : Delicious Smoking Fish Recipes for Everyone (Book 2, Smoked Fish Recipes Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Dig, Dig, Dig It! Seafood Cookbook - 55 Seafood Recipes: Salmon Recipes - Halibut Recipes - Shrimp Recipes - & More (Large Print Recipes 1) Foghorn Pacific Northwest Hiking: The Complete Guide to More Than 1,000 Hikes in Washington and Oregon (Moon Pacific Northwest Hiking) Roy's Fish and Seafood: Recipes from the Pacific Rim Good Fish: Sustainable Seafood Recipes from the Pacific Coast Seafood Cookbook: Mouthwatering Seafood Recipes to Try at Home! Ivar's Seafood Cookbook: The O-fish-al Guide to Cooking the Northwest Catch Ray's Boathouse: Seafood Secrets of the Pacific Northwest One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself) 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)) One Fish Two Fish Red Fish Blue Fish (Beginner Books(R)) What Pet Should I Get? and One Fish Two Fish Red Fish Blue Fish Robotic Fish iSplash-MICRO: A 50mm Robotic Fish Generating the Maximum Velocity of Real Fish (High Speed Robotics. Mechanical engineering and kinematics for maximum velocity robot fish. Book 4) Tip Tip Dig Dig Mini Tab: Dig Dig Digging

Dig Dig Digging Panama 1914 - The Early Years of the Big Dig: The early years of the Big Dig

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)