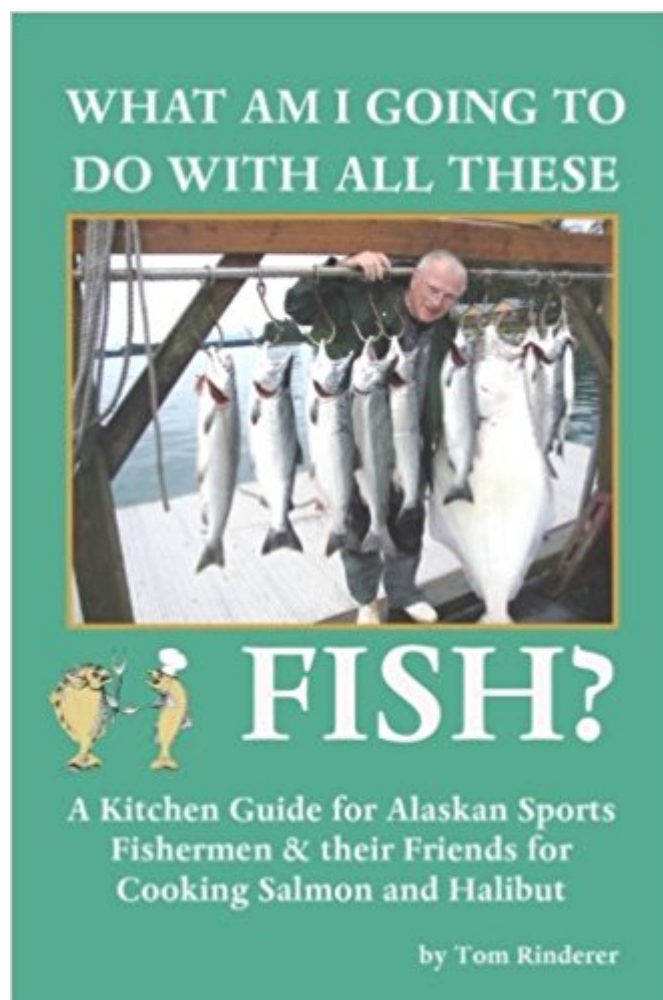




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What Am I Going To Do With All These Fish: A Kitchen Guide For Alaskan Sports Fishermen And Their Friends For Cooking Salmon And Halibut





Synopsis

What Am I Going to Do with All These Fish is a kitchen guide for Alaskan sports fishermen, their friends and others who enjoy cooking and serving salmon and halibut. It provides recipes and menu ideas for cooking salmon and halibut that are influenced by cosmopolitan, Italian, Thai, and Cajun cooking. This cookbook: • is an excellent resource for anyone interested in cooking salmon and halibut, • is presented in an easy to use format, • has 99 kitchen perfected recipes for converting frozen packages of salmon and halibut fillets into delicious meals, • is an excellent resource for extending the pleasure of a successful Alaskan fishing trip throughout the year, • is an ideal companion for a gift of frozen fillets, • and has wonderful comic illustrations by Nancy Haver (nancyhaver.com) featuring the book's stars, Hal and Sam.

Book Information

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Customer Reviews

Tom Rinderer, a research biologist in another realm of life, has been a fisherman since he was able to hold a rod. He also is an innovative amateur cook who, for 34 years, has been enjoying creating and perfecting recipes. Since 2007, he has made trips from Louisiana to Alaska where he and his friends catch salmon and halibut from Alaskan rivers and bays. Between fishing trips he has developed recipes for cooking salmon and halibut that are influenced by cosmopolitan, Italian, Thai, and Cajun cooking. These recipes have been gathered into the cookbook What Am I Going to Do with All These Fish as a kitchen guide for Alaskan sports fishermen, their friends and others who enjoy cooking and serving salmon and halibut.

Given that I was identified as "Steve the Elder" in the foreword of "What am I

going to do with all these fish?•, my objectivity regarding this book might be questioned. However, after more than a decade of fishing in Alaska and eating countless meals involving salmon and halibut, I can say that this book single-handedly presents both a collection of superb recipes for diverse and imaginative mealtimes and a philosophical system that assists the reader to think "outside the box" when it comes to cooking. Thus, while salmon and halibut represent quite different flavors and textures as fish, one unifying concept of the book is how imagination and application of a multi-cuisine style can provide delicious meals suitable for any occasion. This is a book for serious lovers of food and for those that appreciate the art of cooking. Highly approachable and illustrated with a subtle humor, it is a real find for your kitchen bookshelf.

I gave my Dad this book for Christmas and he loves it. Mr. Rinderer's recipes are simple to follow and made with common ingredients. He has combined salmon and halibut with flavors from around the world like New England Halibut Chowder, Mexican Style Halibut Ceviche, Thai Style Salmon Stir Fry—even New Orleans Style Barbequed Salmon Strips! But Pan-Broiled Salmon with Key Lime and Honey is my favorite! My Dad is like a gourmet cook with these recipes. He loves it and I love the dishes he prepares from it.

Just came home from Alaska with nearly 300 pounds of fish so the title grabbed my attention right away. Great information for fishing trips including tips beyond just recipes. The book gives some great basic recipes. I like that there are suggestions for the full menu. Also the sauces and sides recipes. Can't wait to try some of these out.

I have truly enjoyed cooking my way through Tom's book. He approaches the recipes with a scientific precision that is direct and easy to follow, even for the inexperienced chef! My favorite dishes so far have been the fish tacos, halibut nuggets, and etouffee - simply delicious!

Real, practical, delicious recipes to cook fish. I've not been lucky enough to have to worry about a lot of fish from Alaska, but fish are fish, and these recipes are really good.

Fun cookbook with great recipes! Note that there are also recipes for sides and sauces and that the recipes work for many other kinds of fish. C

Great recipes that are creative and delicious! Simple to follow directions that are easily prepared.

Great ways to enjoy salmon.

I have absolutely loved every dish I've prepared out of this book. Big favorite is the pecan maple broiled salmon, mmmmm! The recipes are easy to follow and many take very little time to prepare, although for the more adventurous out there this guy has some real gourmet plates too! Top notch writing, beautiful and funny illustrations, and plenty of variety to keep you coming back to try a new recipe.

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