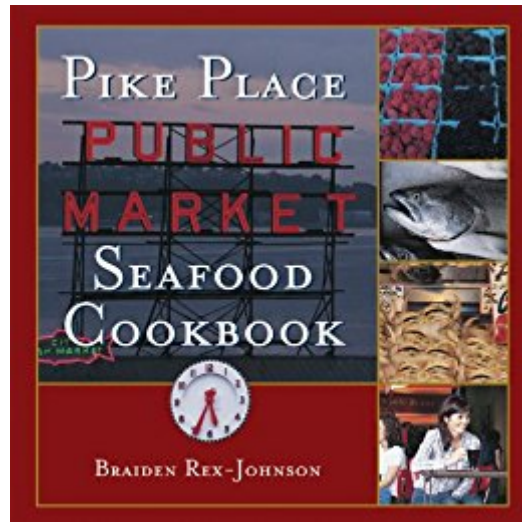


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# Pike Place Public Market Seafood Cookbook



## 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 Provençal; Shellfish Risotto; and such simple, tasty sauces as Champagne Sauce, Simple Soy Glaze, and classic Romesco. From the Hardcover edition.

## Book Information

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## Customer Reviews

I was given this book as a gift and I'm delighted with it. It's sized smaller, like a gift book--so portable and easy to use. I appreciate Rex-Johnson's introduction that focuses and guides consumers on ocean and fish sustainability. This is befitting any bonafide cook from the Northwest (or anywhere!). Besides great recipes, she includes a helpful Appendix of techniques, everything from making bread crumbs to a chiffonade. The book seems basic enough, and sophisticated enough, for a broad range of cooking skills. And the photos and presentation are beautiful, interwoven with historical trivia related to fishing. There's a lot in this little gem.

I purchased this book because it was listed as a favorite by a rheumatologist who wrote an article on "painfree life". I would not be without this book and use it several times a week. I didn't know there were so many delicious and very simple ways to cook fish, shrimp, muscles, and other seafood. I give this book my highest recommendation. Try it, you will love it!

Having been to Pike Place Public Market and a huge fan of Pacific Northwest seafood, this was a no-brainer. The recipes are organized in sections. The first describes a history of the market. The next section is about fin fish, then shell fish, and then the odd kettle section talks about tuna, squid, and seafood combination dishes, to name a few. The recipes are easy to follow and the results are worth the effort and turn out extremely well. I bought this book along with Ray's Boathouse: Seafood Secrets of the Pacific Northwest and Pure Flavor: 125 Fresh All-American Recipes from the Pacific Northwest. So when all three arrived, I was in my glory--three Pacific Northwest cookbooks to complement my Wildwood Wildwood: Cooking from the Source in the Pacific Northwest cookbook. I did a tasting and made seven of the recipes the weekend after receiving the books. Everything was great, and I felt like I was in the Pacific Northwest again -- not in Jersey...well...

The Pike Place Market is a destination point for anyone visiting Seattle. The market is a vibrant maze of fish stalls, vegetable vendors, meat purveyors, etc. To local foodies, the market is shopping central, especially for seafood. Tourists love the sense of history, plus the entertaining fishmongers singing and acrobatically tossing whole fish across the counter. Braiden Rex-Johnson, an expert on the Pike Place Market, captures the essence of the market in this gift-size cookbook. The stunning

photographs bring alive the color and commotion of the market, and the exceptional recipes reflect the diversity of Northwest cuisine. Don't miss trying the recipe for Baked Whole Salmon with Vietnamese Dipping Sauce. I made it for a dinner party and it was a dramatic presentation. The Fried Oyster Caesar Salad was another winner, along with the Shellfish Risotto. I'm looking forward to trying many more, whether I'm cooking for the family or entertaining friends.

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!

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.

I purchased the original 1997 book shortly after it appeared. It has become our most-used cookbook for fish. The Chilean Sea Bass recipes are especially good, one with an elaborate marinade featuring sesame oil +4 more ingredients and the other tea-smoked fish with a lemongrass sauce. The book also has an excellent recipe for a balsamic reduction for salmon. It is an excellent book for dishes that can be prepared in ~30 min but still have taste & finesse.

I like the cookbook, easy to follow, and makes me miss Seattle! most ingredients you can find, but some are harder for us East-Coaster's (like Dungeness crab!) but on the whole I really think this is a nice book for something different! Jim

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