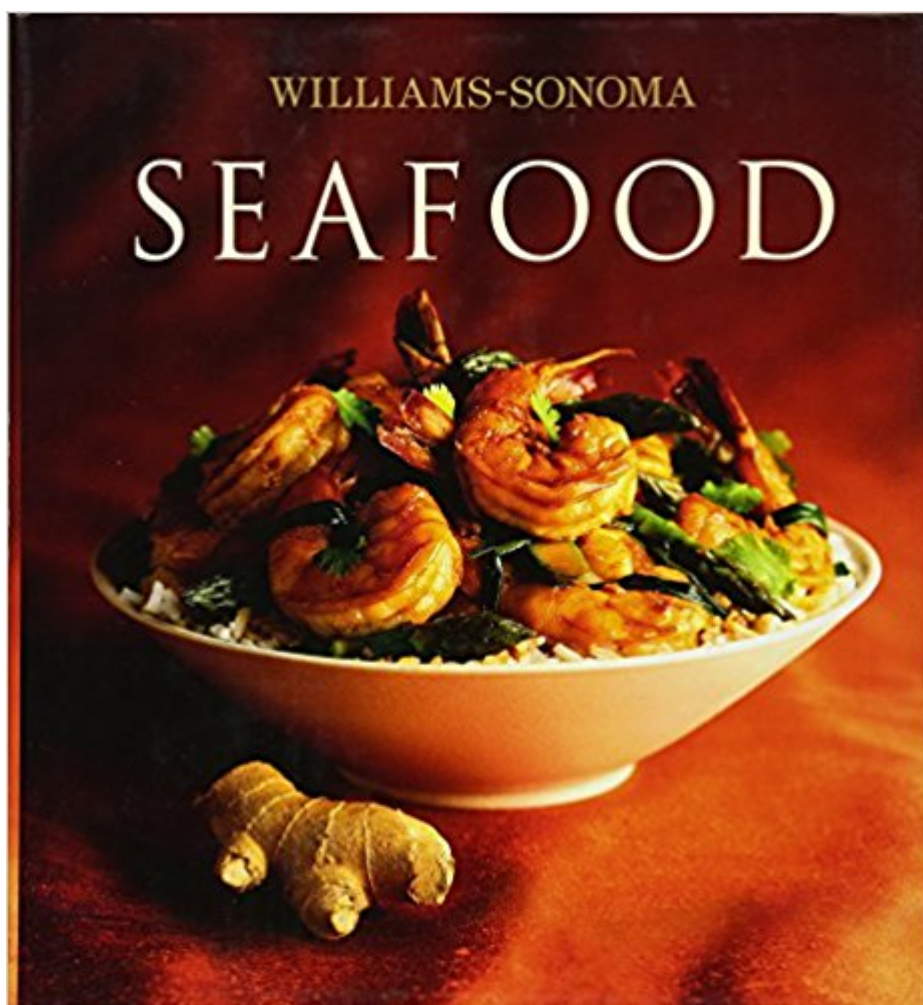




**Ebook Directory**  
the best source of ebook

The book was found

# Williams-Sonoma Collection: Seafood



## Synopsis

Savory crab cakes, panfried to a crisp golden brown. Succulent sea bass roasted on a bed of fennel. Tender lobster meat cloaked in drawn butter. When it comes to fish and shellfish, there is no end to the variety of dishes both flavorful and quick-cooking that can grace your table. In the pages of William-Sonoma Collection Seafood, you'll find more than 40 recipes for innovative appetizers and entrées as well as updated renditions of all the time-honored classics, from aromatic mussels marinière to hearty seafood paella. Whether you want to whip up a simple supper of Cajun-spiced catfish served with greens or present an elegant dish of lobster risotto drizzled with white truffle oil to hungry guests, here are ideas to suit every occasion. The recipes are accompanied with colorful photos and helpful sidebars on ingredients and cooking techniques, making each dish easy to envision and simple to prepare. A glossary and basics section round out everything you need to know to handle seafood with success, from skinning fillets and removing pin bones to testing for doneness. An essential addition to the kitchen bookshelf, Seafood will inspire the busy cook to prepare and enjoy a healthful and delicious fish or shellfish dish on any night of the week.

## Book Information

Series: Williams Sonoma Collection

Hardcover: 120 pages

Publisher: Free Press; 1st edition (June 9, 2005)

Language: English

ISBN-10: 0743261887

ISBN-13: 978-0743261883

Product Dimensions: 8.2 x 0.7 x 9 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 34 customer reviews

Best Sellers Rank: #408,137 in Books (See Top 100 in Books) #137 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #1321 in Books > Cookbooks, Food & Wine > Entertaining & Holidays #3203 in Books > Cookbooks, Food & Wine > Cooking Methods

## Customer Reviews

This cookbook has information on various types of fish, as well as guidelines for storing, buying, cutting, etc. There are pictures of every recipe and the recipes are really fabulous. There are a few that either have fish that I never saw in a store before, like rockfish, as well as some recipes that are expensive to make, like requiring 4 live maine lobsters. However, the benefits more than makes up

for the downsides. Great book if you like seafood - especially shellfish

All 3 items that I ordered met my expectation. As a matter of fact, I use recipe from all 3 already

thank you

Nicely done. Easy recipes.

Beautiful illustrations. Every recipe has tips/tricks and information on the side of the pages.

I love this cookbook! I would recommend

Some unique seafood recipes with a Spanish flair. Love the paella. Would have liked a few more New England style recipes.

Perfect book for a seafood lover.

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

Williams-Sonoma Collection: Seafood Chuck Williams' Thanksgiving & Christmas  
(Williams-Sonoma Kitchen Library) 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! Breakfast (Williams-Sonoma Collection N.Y.)  
Williams-Sonoma Collection: Sauce Williams-Sonoma Collection: Soup Williams-Sonoma  
Collection: Grilling Williams-Sonoma Collection: Mexican Williams-Sonoma Collection: Pie & Tart  
Williams-Sonoma Collection: Fish Williams-Sonoma Collection: Potato The Williams-Sonoma  
Collection: Chicken Williams-Sonoma Collection: Christmas Williams-Sonoma Collection:  
Thanksgiving The Cookbook for Kids (Williams-Sonoma): Great Recipes for Kids Who Love to Cook  
American Girl: Breakfast and Brunch (American Girl (Williams Sonoma)) Burger Night  
(Williams-Sonoma) Williams-Sonoma Salad of the Day: 365 recipes for every day of the year Salad  
of the Day (Williams-Sonoma): 365 Recipes for Every Day of the Year

Contact Us

DMCA

Privacy

FAQ & Help