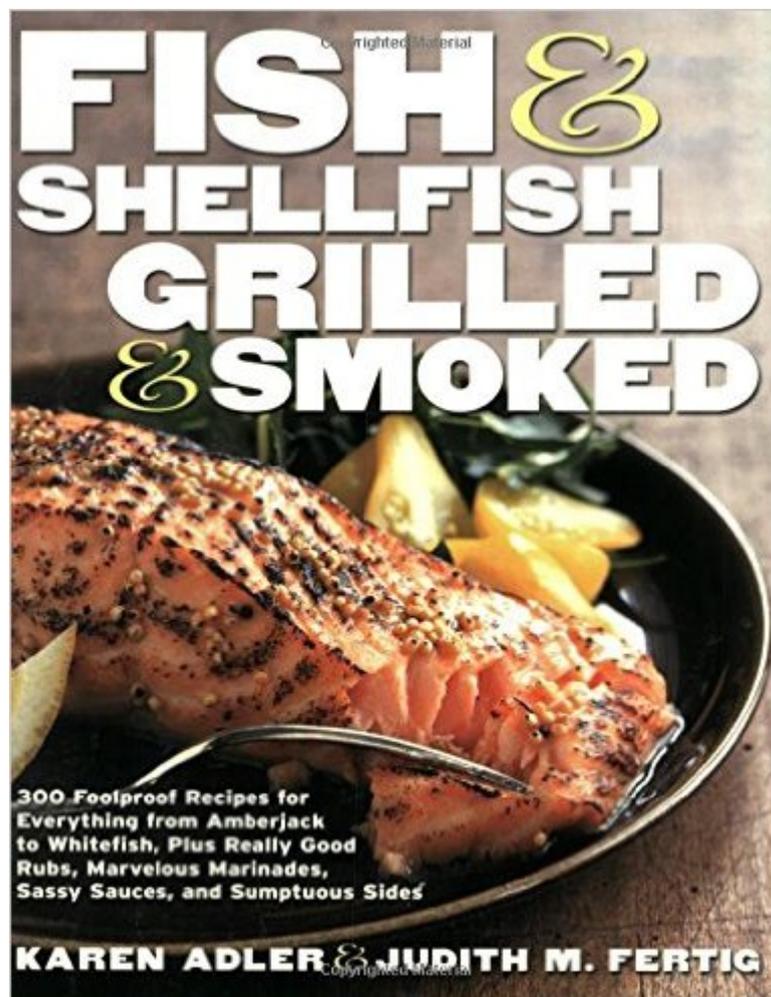


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**Fish & Shellfish, Grilled & Smoked:  
300 Foolproof Recipes For  
Everything From Amberjack To  
Whitefish, Plus Really Good Rubs,  
Marvelous Marinades, Sassy Sauces,  
And Sumptuous Sides**





## Synopsis

Barbecue and grilling pros Karen Adler and Judith Fertig offer 300 varied recipes for grilling and smoking nearly every variety of fish and shellfish, from amberjack to whitefish. Recipes, which include apple cider-smoked trout with horseradish cream and fresh corn and smoked clam cakes with ancho chile sauce, are supplemented by information-packed tips and guidance, such as an overview of different oyster varieties in North America and guidelines for healthy grilling and smoking. Chapters on marinades, rubs, sauces, and side dishes help readers build sumptuous, complete meals. Recipes include: Grilled Tuna with Fresh Peach and Onion Relish Salmon with Tunisian Spiced Vegetables Teriyaki Stir-Grilled Mahimahi Tequila-Lime Grilled Shrimp Latin Lover's Grilled Baby Squid Balsamic Smoked Haddock Apple Cider-Smoked Trout with Horseradish Cream Fresh Corn and Smoked Clam Cake with Ancho Chili Sauce Smoked Scallops with Citrus Vinaigrette Orange and Red Onion Salad Parmesan-Crusted Tomatoes

## Book Information

Paperback: 416 pages

Publisher: Harvard Common Press (March 28, 2002)

Language: English

ISBN-10: 1558321810

ISBN-13: 978-1558321816

Product Dimensions: 7.2 x 1 x 9.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (24 customer reviews)

Best Sellers Rank: #585,835 in Books (See Top 100 in Books) #182 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#) #386 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

## Customer Reviews

Most of us fall into one of two categories when it comes to seafood: One group understands the great flavors that comes from grilling or smoking it and the other breads it and fries it. I fall squarely into that second group. It's even come to the point where I just avoid the seafood counter at my local market all together after the damage I've done to some really beautiful slabs of fish. After all, there is a difference between between messing up a \$1.99 per pound rack of spare ribs and a \$12.99 per pound tuna steak. But then came along "Fish & Shellfish Grilled & Smoked", an excellent book by Karen Adler and Judith M. Fertig. These authors may sound familiar; between them they've

penned 14 cook books, one of which - "Easy Grilling & Simple Smoking with the Barbeque Queens" - they wrote together. Adler owns Pig Out Publications, the world's only book publisher/distributor devoted solely to barbecue. Fertig writes a weekly food column for The Kansas City Star. Thus, their credentials are well-earned and in "Fish & Shellfish Grilled & Smoked" they've done their best work to date. The book's stripped-down format is a clever move. It's logically arranged into three parts: Grilling Fish and Shellfish, Smoking Fish and Shellfish and Every Thing Else You Need (yes, that is indeed the name of Part III). Parts I and II are divided into two chapters each - one for fish and one for shellfish. Following a 14-page introduction on grilling fish and shellfish, there are over 90 recipes for fish and 30 for shellfish in Part I (the fish and shellfish recipes are conveniently separated into their own chapters). Part II follows the same plan as it applies to smoking with about 25 recipes on fish and 19 for shellfish. The recipes are presented in an easy-to-read style.

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