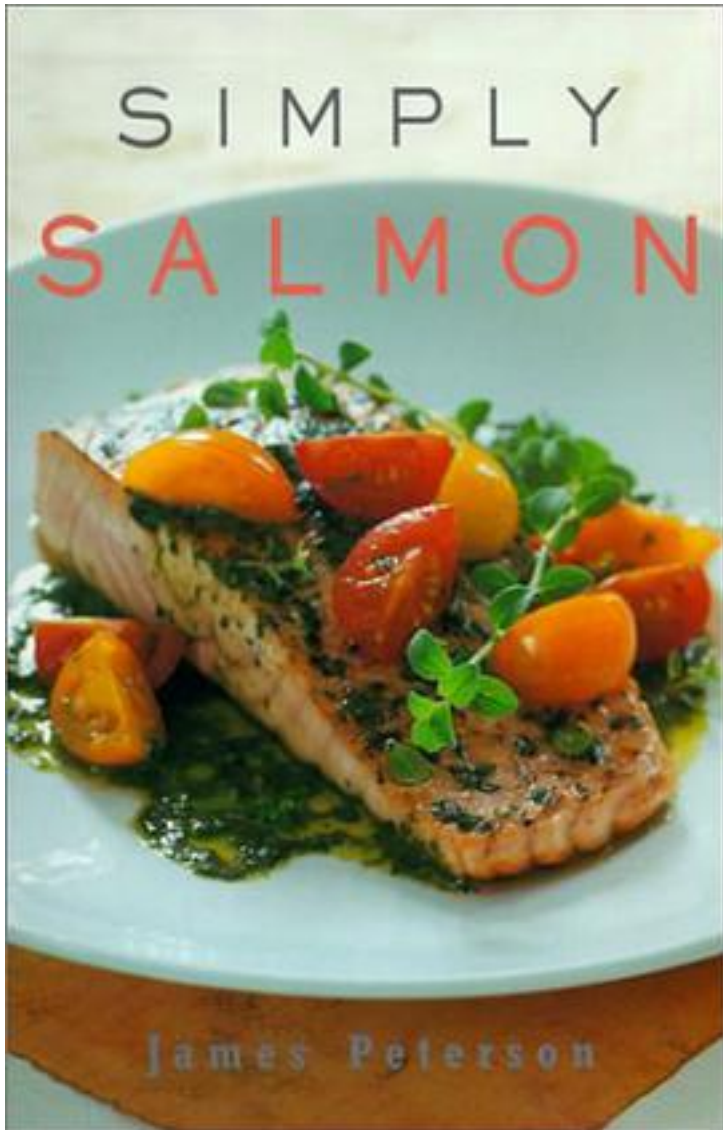


# Simply Salmon



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著者:James Peterson

出版者:Harry N. Abrams

出版时间:2001-05-01

装帧:Hardcover

isbn:9781584790266

Whether smoked or cured, poached or grilled, salmon is as versatile as it is elegant. In *Simply Salmon*, bestselling cookbook author, acclaimed teacher, and award-winning chef James Peterson offers 65 irresistible recipes for everyone's favorite fish. Using the step-by-step photos and detailed instructions that have become his signature, Peterson gives the home cook a thorough grounding in the basics of salmon: what to look for when buying fresh salmon; the differences between wild and farm-raised; how to clean, bone, and cure salmon; and the proper technique for slicing smoked salmon. The chapters that follow describe all the ways that salmon can be prepared, including sauteing, grilling, broiling, poaching, roasting, and smoking. Peterson opens each section with the basic recipe for the method, and then moves on to creative innovations. Here are updated classics, such as Poached Whole Salmon with Tarragon Butter, Salmon Tartare, and Salmon en Papillote, as well as such original ideas as Sautéed Salmon "Saltimbocca", Grilled Salmon Salad Nicoise, Salmon Tacos, and Salmon and Basil Ravioli. Where appropriate, recipes for accompanying sauces are included as well. More than 50 photographs of finished dishes and cooking techniques complement the authoritative text and recipes. Produced in the same popular format as STC's *Perfect Vinaigrettes*, this single-subject, comprehensive guide will be a welcome addition to every cook's bookshelf.

作者介绍:

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