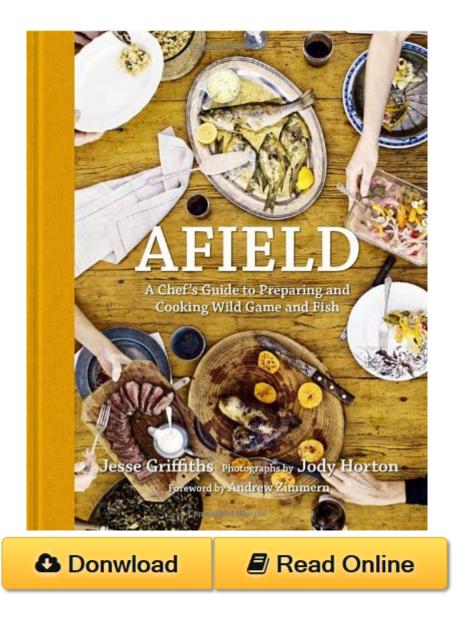
## Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish PDF



Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish by Jesse Griffiths ISBN 1599621142

2012 IPPY Bronze Award in the Cookbook category (Independent Publisher Book Awards) ForeWord Reviews 2012 Book of the Year Award Finalist (TBA) 2013 James Beard Foundation Book Awards, Nominee Finalist

Born from the principles of the local food movement, a growing number of people are returning to hunting and preparing fish and game for their home tables. *Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish* is at once a manifesto for this movement and a manual packed with everything the new hunter needs to know. Wild foods, when managed responsibly, are sustainable, ethical, and delicious, and author Jesse Griffiths combines traditional methods of

hunting, butchering, and preparing fish and game with 85 mouthwatering recipes.

Afield throws open the doors of field dressing for novice and experienced hunters alike, supplying the know-how for the next logical step in the local, sustainable food movement. Stemming from a commitment to locally grown vegetables and nose-to-tail cooking, Griffiths is an expert guide on this tour of tradition and taste, offering a combination of hunting lessons, butchery methods, recipes, including how to scale, clean, stuff, fillet, skin, braise, fry and more. Fellow hunting enthusiast and food photographer Jody Horton takes you into the field, follows Griffiths step-by-step along the way and then provides you with exquisite plate photograph of the finished feasts. Filled with descriptive stories and photographs, *Afield* takes the reader along for the hunt, from duck and dove to deer and wild hog.

## Game and fish include:

Doves, Deer, Hogs, Squirrel, Rabbits, Ducks, Geese, Turkey, Flounder, White Bass, Crabs, Catfish, and more.

## Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish Review

This Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish book is not really ordinary book, you have it then the world is in your hands. The benefit you get by reading this book is actually information inside this reserve incredible fresh, you will get information which is getting deeper an individual read a lot of information you will get. This kind of Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish without we recognize teach the one who looking at it become critical in imagining and analyzing. Don't be worry Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish can bring any time you are and not make your tote space or bookshelves' grow to be full because you can have it inside your lovely laptop even cell phone. This Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish having great arrangement in word and layout, so you will not really feel uninterested in reading.