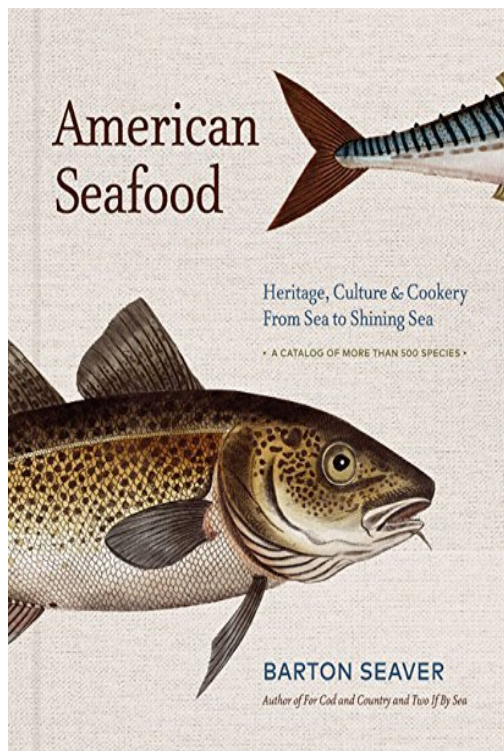


# PDF/EPUB American Seafood: Heritage, Culture & Cookery From Sea to Shining Sea Full Online



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## Book Description

"Barton Seaver's *American Seafood* is a comprehensive and inspirational exploration of lesser known species and rekindles an awareness of the people, places, and histories of our oceans." --Eric Ripert, Chef & Co-Owner of Le Bernardin

With the growing trend to reintroduce US-caught seafood into our culinary lexicon, this trustworthy reference from prestigious writer, chef, and sustainability advocate Barton Seaver will be the go-to source for home cooks, culinary students, professional chefs, and anyone fascinated by American food culture. *American Seafood* looks at maritime history, including Native American fisheries; fishing technology (including aquaculture); the effect of imports on our diet, economy, and the health of our seas; the biology of taste; and the evolution of seafood cuisine, from Pine Bark Stew, red and white chowder, Po' Boys, and Clam Bakes, to Baltimore Crab Cakes, Planked Salmon, Oysters Rockefeller, and Sushi. And although this is not a cookbook, Barton Seaver presents invaluable information on traditional culinary arts and his favorite ideas for taste pairings and preferred methods for cooking seafood. An index of species--with common, regional, and accepted names, all alphabetized--rounds out this must-have volume.