From delicate fillets of sole sauced with butter and lemon to flavorful salmon paired with apple and fennel, the variety of fish dishes is nearly endless. And even with so many different ways to prepare it -- sautéed on the stove top, braised in the oven, or grilled over an open fire -- the fresh, clean taste and delicate texture of fish always shine through. Quick and easy to cook, fish is an excellent choice for any occasion. Williams-Sonoma Collection Fish offers more than 40 recipes, including classic fare as well as exciting new ideas. Inside, you'll find simple dishes for quick suppers, intriguing recipes for serving guests, and hearty main courses for satisfying meals. There's even a chapter devoted entirely to other seafood besides fish, including scallops, shrimp, and lobster, rounding out the delicious array of choices. Full-color photographs of each recipe make it easy to decide which to prepare, and each dish is accompanied by a photographic side note that highlights a key ingredient or cooking technique, making Fish much more than just a simple collection of recipes. An informative basics section and extensive glossary fill in everything you need to know to add delicious fish to your cooking repertoire.

Lean, healthful, and quick to cook, fish plays an important role in the modern kitchen. Whether you are in the mood for salmon on the grill, traditional trout amandine, or a rustic bouillabaisse, there is always a distinctive and delicious way to prepare any type of fish. Williams-Sonoma Collection Fish offers more than 40 easy-to-follow recipes, including both familiar classics and tempting new ideas. In these pages, you'll find appealing fish dishes for any occasion -- from a casual weeknight supper to a more formal affair. This beautifully photographed, full-color recipe collection will quickly become an essential addition to your kitchen bookshelf.

My Personal Review:
I took the Williams-Sonoma Fish cookbook out from my local library and was fairly impressed with it. I have a number of seafood cookbooks in my personal collection, but there are several things I really like about this book. First off, though the book is not large, it covers all the essential seafood recipes, such as gravlax, bouillabaisse, chowder, paella, crabcakes, boiled lobster, fish and chips, sole in lemon-butter sauce, etc. Rest assured, the book contains at least one good recipe for every major type of fish or shellfish, so it is a good basic reference to have. Every
recipe features a photo of the completed dish on the opposite page, often featuring a very nice presentation. Most importantly, and something that is lacking in far too many cookbooks: the recipes are laid out on the page in a very clear and organized fashion. A list of the ingredients is on the left, the recipe instructions are in the middle, and a small photo with notes is on the right. There are also helpful hints and serving tips at the bottom of the page. This makes it very easy to size up the recipes and take them on. Also included at the back of the book are tips on selecting and cleaning fish, advice on different cooking methods, and a glossary covering attributes of different fish species. Whether you're a beginner cook or an experienced amateur such as myself, this book will improve your knowledge and technique of fish cookery.

For More 5 Star Customer Reviews and Lowest Price:
The Williams-Sonoma Collection: Fish by Shirley King - 5 Star Customer Reviews and Lowest Price!