

1. Record Nr.	UNINA9910451703003321
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Titolo	Fixin' fish [[electronic resource]] : a guide to handling, buying, preserving, and preparing fish // Jeffrey Gunderson ; illustrated by Leanne Alexander-Witzig
Pubbl/distr/stampa	Minneapolis, : University of Minnesota Press for the University of Minnesota Sea Grant Extension Program, c1984
ISBN	0-8166-5529-4 0-8166-1333-8
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (65 p.)
Disciplina	641.3/92
Soggetti	Cooking (Fish) Fish as food Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliography: p. 55-56.
Nota di contenuto	Contents; Nutrition and Economics: Why eat Fish?; Maintaining Quality: Get the Best from your Catch; Freezing fish: Fishcicles; Filleting techniques: Cutting up in style; Scoring, flaking, grinding: A bone to pick; Fish jerky: Dry it, you'll like it; Salting fish: Salt it away; Canning fish: Put a lid on it; Pickling fish: Put your fish in a pickle; Making caviar: A touch of "roe-mance"; Smoking techniques: Where there's smoke; Building a smoker: Engineering a smokehouse; Basic fish cookery: Fixin' fish; Parasites: Are the fish good enough to eat?; Bibliography
Sommario/riassunto	Fixin' Fish was first published in 1984. Minnesota Archive Editions uses digital technology to make long-unavailable books once again accessible, and are published unaltered from the original University of Minnesota Press editions. Whether you catch it yourself or buy it, fish can be a delicious, nutritious meal or an experience you'd rather forget. Because fish are delicate and perishable, preserving their fresh-caught flavor requires careful handling. Fixin' Fish provides anglers and fish buyers with helpful techniques, not covered in most cookbooks, for handling, cleaning, preserving, prepa

