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| Autore | Gunderson Jeffrey |
| Titolo | Fixin' fish : 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, 1984 |
| ISBN | 0-8166-5529-4 0-8166-1333-8 |
| Edizione | [Second edition.] |
| Descrizione fisica | 1 online resource (65 pages) |
| Disciplina | 641.3/92 |
| Soggetti | Cooking (Fish) Fish as food |
| 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. |