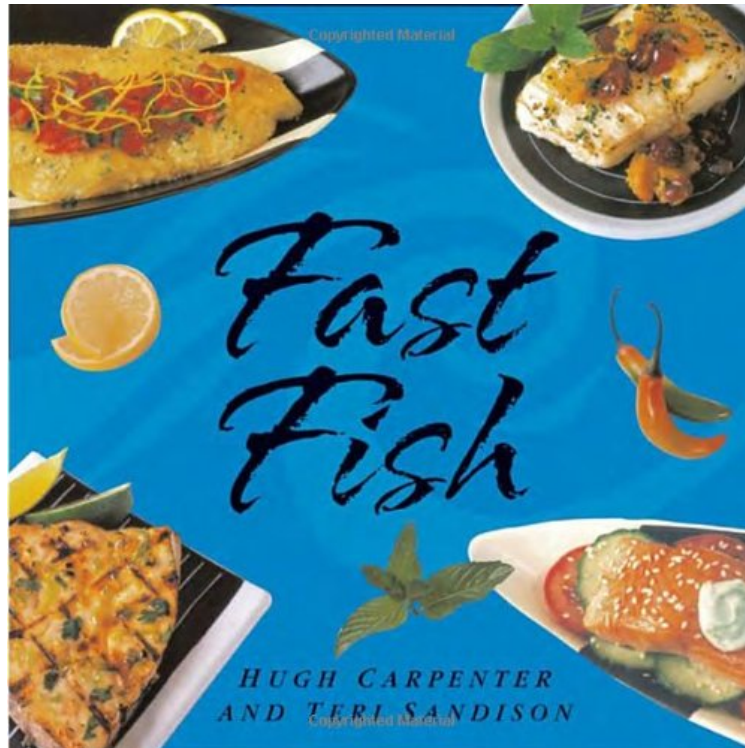


(Library ebook) Fast Fish (Fast Books)

## Fast Fish (Fast Books)

*Hugh Carpenter, Teri Sandison*  
DOC | \*audiobook | ebooks | Download PDF | ePub



DOWNLOAD



READ ONLINE

#1038798 in Books 2005-05-01 2005-05-01Original language:EnglishPDF # 1 10.05 x .33 x 9.94i, 1.16  
#File Name: 1580086489112 pages | File size: 48.Mb

**Hugh Carpenter, Teri Sandison : Fast Fish (Fast Books)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fast Fish (Fast Books):

13 of 14 people found the following review helpful. Next to Useless for a Non-Fish AficionadoBy Mizz BargeBased on other reviews, I was looking forward to this cookbook because I know very little about cooking fish. Had I realized that nearly 2/3 of the recipes I wanted to try would call for "a medium-hot fire in a charcoal grill or preheat a gas grill to medium" I would never have purchased it. In addition, various recipes call for assembling a Chinese steamer (see page 17), submerging cedar planks, many other cooking utensils like fish tweezers, pliers, scalers, screens, and skinning knives. According to this book, the privilege of cooking fish requires me to practically re-outfit and re-supply my entire kitchen and pantry! Not surprisingly, I found its constant references to exotic sauces that can be difficult to find -- especially if you are trying to use their recommended brands -- rather frustrating. Finally, the generic instructions to cook for 8, 10, 15 minutes or some other timeframe followed by "If the fish does not flake when prodded with a fork, cook for 2 minutes more" to be maddening because often the 2 minutes turns into another 2 minutes and another 2 minutes infinity! The pictures are certainly pretty but this cookbook did not teach me how to reliably cook fish nor did it increase my family's weekly intake of fish which was my goal. Sorry, thumbs down for the average user/cook/non-fish aficionado.2 of 2 people found the following review helpful. Gone fishin!By JenniferI'm a huge fan of all the Hot and Fast books, and this one again does not disappoint. I would have liked more varieties of seafood and shellfish (squid, shrimp, oysters, etc) but maybe that will be another book in the future. The substitution

guides and helpful hints are excellent, as in all their other books. 1 of 1 people found the following review helpful.  
Terrific fish cookbook  
By Sue If you cook a lot of fish, you really need this book. It has fantastic, Asian-themed recipes you won't see elsewhere. Each one is terrific -- and generally pretty easy for the typical home cook.

The fourth FAST book from the gifted team of Hugh Carpenter and Teri Sandison focuses on that speediest of ingredients: fish. Quick preparation time is one of the many reasons to cook fish more often, and Hugh has an irresistible collection of ways for us to spice up our workday meals. If you're tired of that old standby of pan-fried fish with a squeeze of lemon, explore Hugh's many flavorful combinations, drawing on cuisines from around the world. Teri's colorful photographs will have your mouth watering for dishes such as Sautéed Halibut with Nectarines and Ginger, Roast Salmon with Curry Mayonnaise Rub, and Steamed Snapper with Spicy Pesto. As with all the FAST books, FAST FISH includes short ingredient lists, easy instructions, and simple menu suggestions. Endlessly versatile fish provide an amazing array of quick-to-prepare and easy-to-shop-for flavor-packed recipes. The FAST series continues with its fourth book, dedicated solely to fish. Includes full-color photographs for half of the recipes and more than 75 how-to and spot photos. The FAST series has sold 110,000 copies. 20,000-copy first printing.

From the Publisher\*Includes full-color photographs for half of the recipes and more than 75 how-to and spot photos.  
About the Author  
HUGH CARPENTER teaches at cooking schools throughout North America and at his own school in California's Napa Valley. TERI SANDISON is an award-winning food photographer. They are the authors of the HOT and FAST series of books. This is their twelfth cookbook. They live in Oakville, California.  
TERI SANDISON is an award-winning food photographer. HUGH CARPENTER teaches at cooking schools throughout North America and at his own school in California's Napa Valley. They are the authors of the HOT and FAST series of books. This is their twelfth cookbook. They live in Oakville, California.