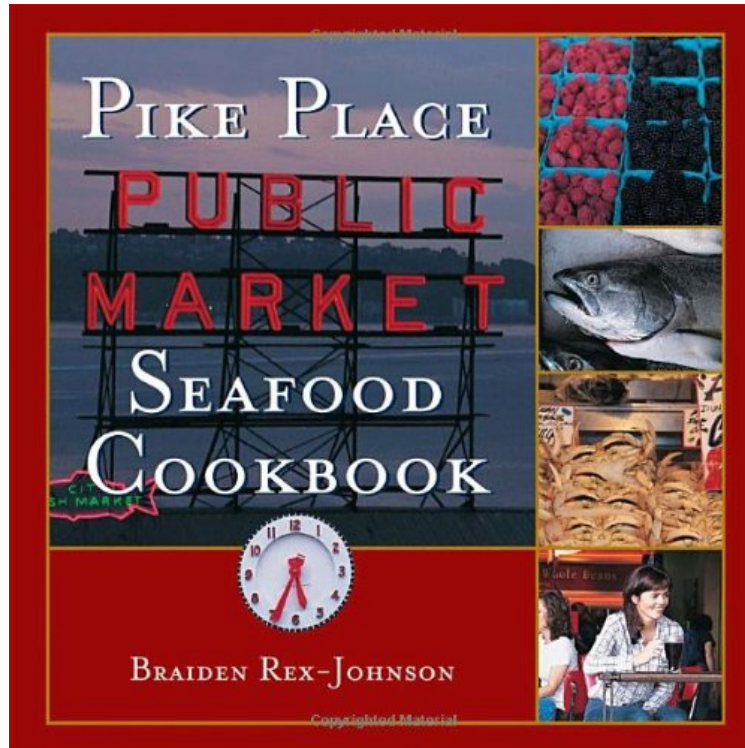


(Free) Pike Place Public Market Seafood Cookbook

## Pike Place Public Market Seafood Cookbook

*Braiden Rex-Johnson, Jeff Koehler*  
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**Braiden Rex-Johnson, Jeff Koehler : Pike Place Public Market Seafood Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pike Place Public Market Seafood Cookbook:

0 of 0 people found the following review helpful. Five Stars By Kenneth A. Plank Good read! Home! 0 of 0 people found the following review helpful. A lot of salmon recipes By Loves to Cook It's good but not great. If you like salmon it will be a good choice. About half the book is dedicated salmon dishes. 0 of 0 people found the following review helpful. but have enjoyed reading all the lucious recipes By Shirley Thomsen The cookbook Pike Place Public Market was here on time, I have not made any recipe as yet, but have enjoyed reading all the lucious recipes. I can read recipe books like a novel.

For close to 100 years, Seattle's Pike Place Public Market has been a favorite destination for food-loving locals and tourists alike. Packed with stalls offering the best quality and selection of fish found on the West Coast, restaurants serving up Pacific Northwest cuisine, and culinary shops of every persuasion, the market is a fish-lover's paradise. In this colorful gift edition cookbook, best-selling author Braiden Rex-Johnson shares shopping tips, cooking techniques, mail-order sources, and more than 50 recipes for fish and shellfish from the chefs, restaurateurs, and fishmongers who represent the market community. Filled with candid, colorful photos, the PIKE PLACE PUBLIC MARKET SEAFOOD COOKBOOK is the perfect gift for any seafood-loving soul and a great souvenir to bring the best of the market home. A full-color, gift edition seafood cookbook from Seattle's Pike Place Public Market, including 50

recipes and 50 vibrant photographs of the market's people, sites, and seafood. Features information on sustainable fisheries and preservation. Includes a brief history of the Pike Place Public Market. Recipe highlights include Broiled Halibut with Sundried Tomato Tapenade; Balsamic Glazed Salmon; Mussels Provençal; Shellfish Risotto; and such simple, tasty sauces as Champagne Sauce, Simple Soy Glaze, and classic Romesco.

From the Publisher\* A full-color, gift edition seafood cookbook from Seattle's Pike Place Public Market, including 50 recipes and 50 vibrant photographs of the market's people, sites, and seafood. \*Features information on sustainable fisheries and preservation. \*Includes a brief history of the Pike Place Public Market. \*Recipe highlights include Broiled Halibut with Sundried Tomato Tapenade; Balsamic Glazed Salmon; Mussels Provençal; Shellfish Risotto; and such simple, tasty sauces as Champagne Sauce, Simple Soy Glaze, and classic Romesco. About the Author BRAIDEN REX-JOHNSON is the food editor of Seattle Homes Lifestyles magazine, the food-and-wine-pairing columnist for Wine Press Northwest, and a best-selling cookbook author. Rex-Johnson and her husband live in Seattle, just a tomato toss from the beloved Pike Place Public Market.