

Chapter 1 : Krista's Kitchen: Rock Bass, Fillet-o-Fish, and An Attempt at Southern Cooking

The Other Format of the Dave Hopper's Fresh-Water Fish Cookbook by Dave Hopfer, Francine Emerson, Jeff Dayne | at Barnes & Noble. FREE Shipping on.

A lot of people find books more user friendly to read, compared with computer screens. A lot of elderly folk prefer old fashioned ways, like cookbooks, but you might be surprised how many elders are actually good with using the Internet these days. Do you need to eat more fish, but you feel like an incompetent fish cook? With so many recipes in these books, designed to be followed by beginners and experts, your food fatigue will be kept at bay, depending on your time and money. In the modern world, there are many issues which complicate homemade fish meals. Another big problem is overfishing. Some people loved it so much, they bought two or more copies, and others have given them away as gifts. The recipes are simple to follow and can be used by beginners to become experts on cooking fish. From common simple dishes to sophisticated novelties for experienced chefs, with more time and resources on hand. The recipes are organized in alphabetical order, according to the type of fish. The book covers seventy different species of fish, that are common in America. This cookbook is not just a list of recipes. It shows you how to select the best fish at the market. It also provides advice on how to store the fish. Various methods of cooking fish are used, even smoking fish. At least one person was disappointed that the recipes merely showed how to cook fish, without giving detailed tips on how to cook fish to an exceptional degree. The author Mark Bittman, even provides suggestions of substitute species of fish that can be used in recipes, if the reader is unable to use the default fish ingredient listed. His book is designed for people ranging from those reluctant to try and cook their own fish dish at home, to experienced chefs interested in finding some new ideas. The layout categorizes the chapters according to cooking methods. There are images on preparing fish, to help you do it properly, because a picture tells a thousand words. Moonen provides special tips in his footnotes, for cooking better dishes, like how to cut the fish more efficiently. He also likes to include recipes for sophisticated condiments to enhance his fish recipes. Like Bittman, Moonen provides lists of substitute fish in his book. Peterson is a New York chef, trained in Paris, and specializes in French cuisine. The book provides tips like how to tell the freshness of a fish in the market, and how to achieve more efficient cooking with modern equipment. Peterson even goes into such fine details like removing bacteria infested parts of a fish, to culinary expertise like which wines he thinks make a good compliment for a given dish of fish. These species are commonly found along the US Pacific coastline. The recipes are categorized according to the species of fish in the ingredients. Selengut covers a number of different cooking methods. Unlike Jim Peterson, her book is targeted for a busy audience. So she throws out trivial details, for faster and easier cooking. Experienced fish cooks can appreciate the recipes, and the book has been designed to also cater for domestic beginners. Selengut provides you with tips on how to buy the best fish for your intended meal. Not just on what to look for in the fish, but also what to ask the vendor about the fish. She also provides expert tips. These includes teaching you new skills on methods of preparing and cooking, and even clever tweaks for the ingredients. She has very casual entertaining dialogue, rather than a classy-proud chef tone. Her photographer did a very good job of presenting the choices of meals in such an appealing way, that it might even overshadow your finished meal. Karen Adler and Judith Fertig *25 Essentials: Techniques for Grilling Fish* Unlike the other cookbooks which boasted of the variety of different cooking methods, this book is intentionally only focused on grilling fish. The 25 essentials are also 25 recipes. Every single recipe has a photograph of what the fish dish looks like. Apparently people were strangely expected to sometimes choose a recipe, just by reading a title, the ingredients and a bunch of other words. It left a lot to the imagination, which might not have lived up to expectations. Another great feature about this book is the spiral-bound spine. This ensures each page effortlessly remains flat-open on your table, without any tension that could suddenly flip-over to another page, or worse: That could cause an irritating run to the kitchen sink, then a rush to find the recipe page in the book, only to read that while you were wasting all that time, you overcooked the fish. Do you want a wide range of recipes to choose from? Do you need recipes that use your local ingredients? Are you a beginner or an expert? What kind of cooking

methods are you open to use? If you only want smoked, pouched and microwaved fish, then some cookbooks might not even have those. Do you need a picture for every recipe? A spiral-bound spine, might be hard to find, but it can help keep your book open on the right page, while your hands are covered in food residue. The personality of the author is something you might not normally consider. Some authors are more casual and entertaining, while others might seem very academic and formal. It just depends on your preference. Conclusion Some of these books were written around the mids, which was the time that the Internet had just started to become popular. But some people prefer reading books rather than electronic screens, so for whatever reason, find a cookbook that is most suitable for you as an individual.

Chapter 2 : The Best Eating Seafood of Florida - Florida Sportsman

*Dave Hopfer's Fresh-Water Fish Cookbook With Crayfish and Sauces [Dave Hopfer] on blog.quintoapp.com *FREE* shipping on qualifying offers. Book by Hopfer, Dave.*

But first, a couple of caveats: Secondly, there can be variation in the quality and taste of certain species, maybe depending on what that individual has been eating, maybe its age, maybe the circumstances of its catch. **Best Eating Fish, Inshore:** The meat is delicate, rich, flakey—nothing short of exquisite. It melts in your mouth with a shimmer of sea flavor and leaves you wanting more after each bite. Tripletail meat—like a lot of the best meats—seems to express contradictions: How can a meat so intense in flavor be so mild? Compact and firm, flakey and light, the flavor an echo of the briny creatures the fish has munched—really distinctive. You can sometimes find tripletail fresh in local markets, but often that will be tripletail imported from Central America—still quite good but without the luminosity of a fresh-caught fish. **Best Eating Fish, Offshore: Yellowfin Tuna** Yellowfin is the filet mignon of fish. Its lean, red-blooded, pristine sea flavor packs a protein punch that satisfies. That flavor is ethereal and intense, saline and vigorous. Yellowfin is clean tasting meat, with no lingering aftertastes or strange hints of other flavors like the metallic whang associated with kingfish and wahoo —quite a pure flavor hit. Its texture is crisp and creamy at the same time, which makes it such a delight for sushi, ceviche and other raw and near-raw preparations. The loin of the fillet has such fine grain as to be nearly undetectable to the tongue—one solid rush of protein richness. While yellowfin might be caught randomly offshore in Florida, they are not regularly caught without some effort and expense from anglers, mainly in two regions. They can be targeted from the Panhandle with trips to the oil rigs in the Gulf of Mexico—and from the east coast with trips to Gulf Stream waters and into Bahamian waters. These are both long runs and the province of experienced anglers who know fresh yellowfin is well worth the endeavor. A lot of these fish and shellfish on this list are a bit tougher to get than the most common Florida seafood, and maybe their rarity does contribute to their appeal. A good dolphin fillet has a creamy texture and a rich, deep flavor that goes well with grilled preparations and strong sauces. That mix of the light body, creamy texture and surprisingly robust flavor of the meat makes dolphin one of the most desired offshore catches in all Florida, no matter how easy or hard they are to get. **Best Eating Fish, Bottom Fish: Red Snapper** This is a delicate question, and red snapper is my answer. Of snapper and grouper, red snapper is the most sweet, most firm and most succulent—probably three characteristic qualities of the snappers and groupers most commonly thought of as bottom fish. The flavor is sweet, and the meat is not hearty, as some groupers are, and not light, as some other snappers are—in other words, red snapper is just right. Red snapper, widely distributed around Florida though available only in certain seasons, is a delicacy. In the summer, yellowfin can be caught in Atlantic and in Gulf waters, but the fish often require a long run to reach them. Most come from shrimp boats and are sold in fresh fish markets, but some intrepid South Florida folks catch their own as the shrimp flow in currents under bridges at night, especially during the full moon phases in winter and spring. Annalee Thompson from Moorestown, NJ, caught this keeper dolphin fishing off the southeast Florida coast in spring. **Lobsters** Some Floridians get to shuck lobsters as Midwesterners shuck corn. Though the entire lobster can be halved and prepared and the legs eaten, most Floridians take the tail only. Its meat is very rich with a rustic, deep flavor that fits grilled preparations perfectly. When cooked properly, Florida lobster meat is dense, firm and tender to the bite. Another species of Florida lobster—the bull, also called the slipper lobster—has meat with an even creamier texture and less briny flavor than the spiny. Sometimes bull lobsters pop up in seafood markets. These scallops are closed to commercial harvest and sale. Joe to dive in the shallows and catch buckets full of the bivalves. Each scallop yields a little, sweet, glossy nugget of meat that is a single bite of sea goodness. **Key West Pinks** come from the Gulf off the Keys and are meaty, sweet and delicate. A fat Key West Pink off the grill compares to any shellfish, anywhere. **Best Eating Fish, Fresh Water: Crappie** Crappie is the fresh water delicacy of Florida—yielding light, firm, mild white fillets that usually get breaded and fried for good home-cooked meals. Legions of devoted crappie also called speckled perch and specks anglers target the fish during high season in Florida winter. Crappie is a good choice for a classic

country-style fish fry, a true crowd pleaser. Catfish Catfish are a close second choice for best eating fresh water fish of Florida. It seems like there are more and more varieties of catfish available in Florida every year—blue, brown bullhead, flathead, yellow bullhead—and who knows what catfish species is next to inhabit our rivers and lakes. That might be a good thing for fishermen, because catfish fillets are tender and delicate and melt in your mouth. Their flavor is mild, sometimes touched up by hints of wildness from the waters where they live. Even small catfish yield a lot of meat, too.

Chapter 3 : Lake Levels and Water? California is wasting 19 Trillion Gallons of Water | River Daves Place

Dave Hopfers Fresh Water Fish Cookbook Volume 1 With Crayfish And Sauces More references related to dave hopfers fresh water fish cookbook volume 1 with crayfish and.

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