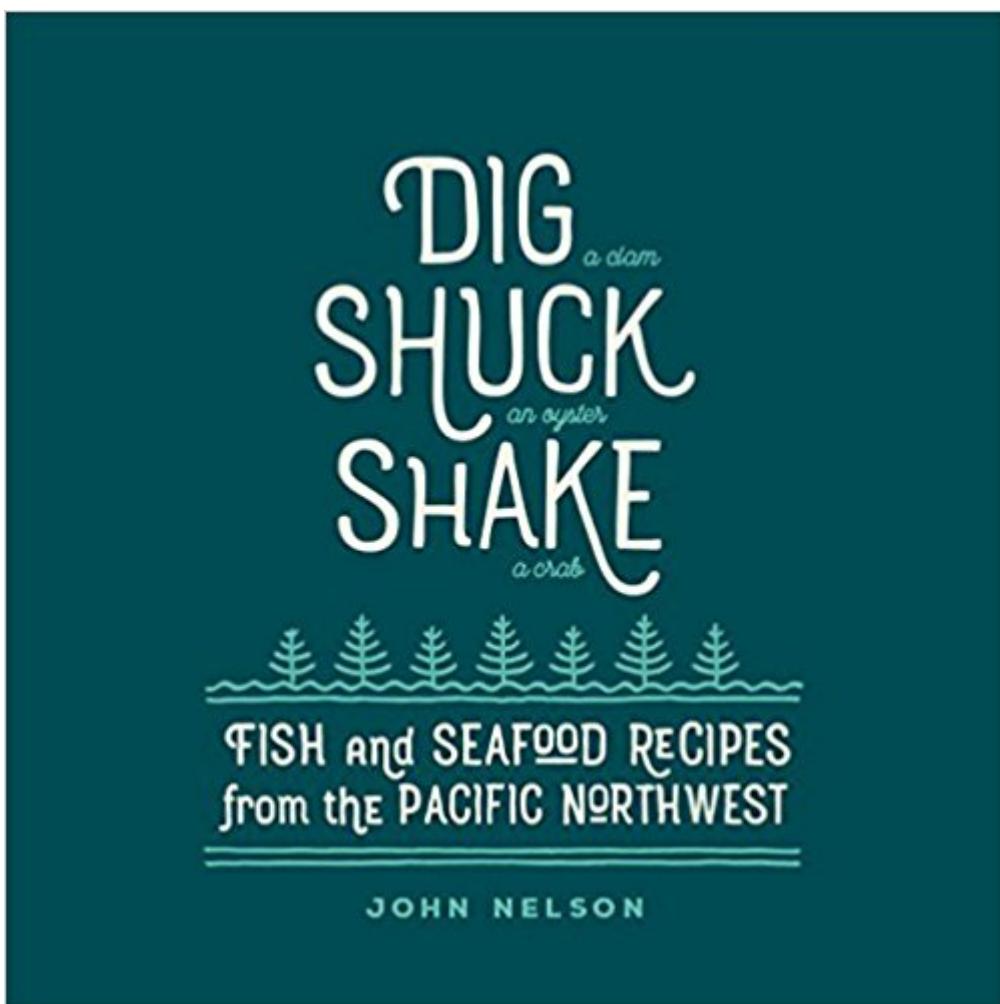


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# Dig A clam, Shuck an oyster, Shake a crab Fish & Seafood Recipes From The Pacific Northwest



## Synopsis

Spotlight on a way of life in the Pacific Northwest. John Nelson's stories of growing up on the docks and his practical techniques for preparing and cooking a variety of seafood in Pacific Northwest style makes this more than a recipe book. It is a snapshot of the fishing culture that resides alongside the docks of Oregon and Washington. Nelson's thorough yet personable instruction makes it so even the most timid cook will feel at ease creating delectable seafood dishes, the most experienced of cooks will feel challenged, and every guest completely satisfied. With recipes reflecting kitchens from Scandinavia, Asia, Germany, South America and more, *Dig Shuck & Shake* captures a distinctive style of authentic Pacific Northwest cooking. John Nelson grew up in the Pacific Northwest among relatives who worked in the commercial fishing industry. He is a Northwestern food and beverage professional and personality. He worked as head chef in four of his own restaurants until 2005. He has been an executive chef/instructor at the Cascade Culinary Institute and is a restaurant consultant. He currently works with a 125-year-old seafood retailer and lives in Eugene, Oregon.

## Book Information

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## Customer Reviews

WOW! A friend of mine recommended this cookbook and all I can say is WOW!! The author is the real deal and his recipes are absolutely amazing. If you like seafood, then this cookbook is a must have. The recipes are easy to follow and don't require crazy spices or complicated procedures to produce food that is worthy of the best seafood restaurants. Very much down to earth and easy to follow. And if you like the Pacific Northwest, then you will also love his stories. He begins each

chapter describing the types of seafood, the cuts, how to prepare it, etc. Long story short - Mr. Nelson delivers on every level from recipes to story telling and includes a good historical perspective. You will not be disappointed!!! I ordered a few more for Christmas and birthday presents. My favorite recipes - Well, every recipe I have tried has been awesome but the Petrale Sole stuffed with Shrimp is freaking amazing! I also enjoy the Salmon and sea salt. The crab cake recipe is better than anything I have ever ate in any restaurant. These recipes will have you cooking like a pro and will make you the envy of entertainment night!

What a delightful book! Expertly crafted, delicious recipes, fun narrative, and I even met John Nelson and he's the nicest guy in the world! 10/10 would recommend!

Well written with personal anecdotes and great recipes

Authentic and fun read....

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