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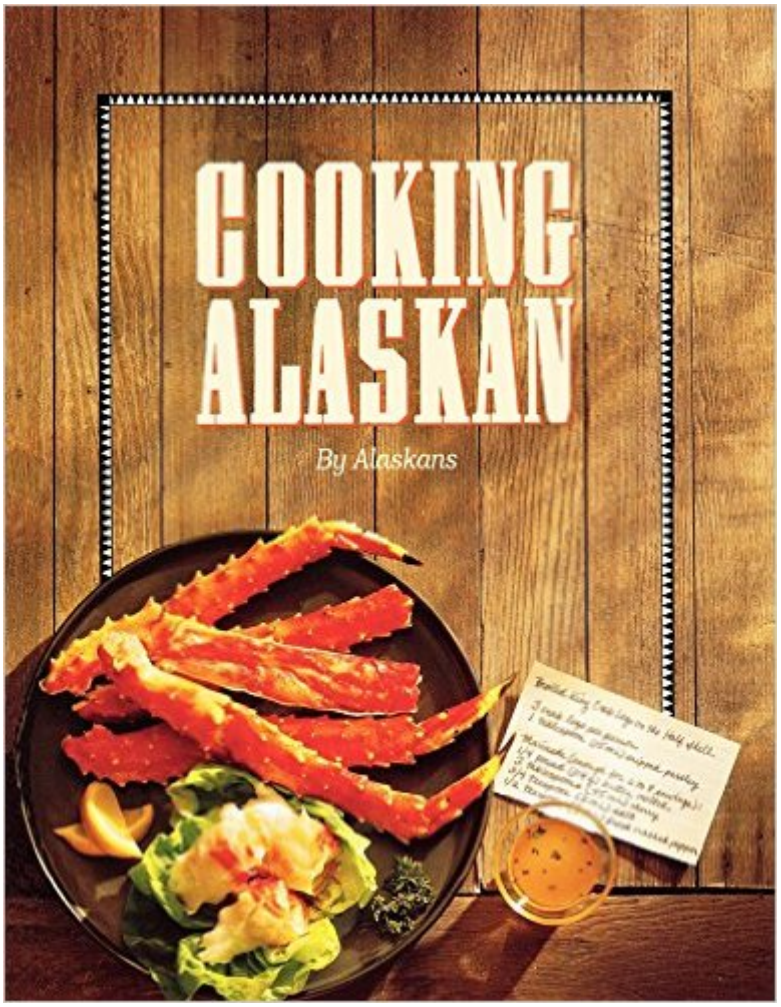
Cooking Alaskan



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Synopsis

A classic collection of over 1,400 Alaskan recipes to delight those who love the North’s traditional fare.

Book Information

Paperback: 512 pages

Publisher: Alaska Northwest Books; Later printing edition (July 1, 1983)

Language: English

ISBN-10: 0882402374

ISBN-13: 978-0882402376

Product Dimensions: 8.5 x 1.1 x 11 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (28 customer reviews)

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Customer Reviews

As a new Alaska resident, I am so glad I stumbled upon this cookbook. My husband is an avid hunter and fisherman, and I love to garden and pick berries. Cooking Alaskan has recipes for all of our wild game, water foul, fish, seafood, herbs, vegetables, berries, and more! If you can hunt it, catch it, grow it, or pick it, there is a recipe in this cookbook for you. A majority of the recipes (if not all) are submitted by tried-and-true Alaskans, not fancy chefs, so they are easy to follow and use ingredients that can be found in any supermarket.The best feature of Cooking Alaskan is perhaps not the recipes, but all of the extra information contained inbetween. Tips on harvesting, butchering, cleaning, and storing Alaska foods; lessons on identifying poisonous plants and berries; and antecdotes and stories of Alaskan culture are practical, useful, and most of all, entertaining. Cooking Alaskan is much more than just a cookbook!

Where else can you find recipes for Canadian Lynx Stew and Sauteed Salmon Steaks in the same place. Or, how about Sea Cucumber Fritters or Spruce Grouse with Blueberries. This cookbook is a mixture of "normal" and exotic recipes for ALL fish, shellfish, game, game birds, and edible plants that are available in Alaska. All of the recipes are excellent and most are entertaining just to read.

Now I know that my sourdough can tan the hides of small animals and if I survived an encounter with a polar bear I have a suggestion for how to prepare it as soup. Okay, I'm totally an urban chick, but I want land someday and have considered flirting with a farmer/hunter type, so being able to tell a potential mate "I can cook squirrel and then tan its hide with my sourdough" makes me more of a catch, right?

Even though I live in Louisiana, I think this is a great book on cooking. It has lots of useful ideas, and you can substitute your local foods for the Alaskan products. The important thing is that this book teaches how to use what you have on hand, and how to prepare it and make it tasty, the same way that Alaskans have adapted to their environment. Great book at a great price.

I ordered this book because I wanted a good laugh over the odd things people are willing to eat.Let me tell you something; yes there is some pretty odd recipes in there, but this book is the BIBLE when it comes to wild game, fowel and seafood cooking. When I read the recipe for roast deer leg, I could almost taste it. I see fish recipes that I will most definitely try.This book also has a chapter of foraged foods and how to prepare them, preserving (some) meat and fish and it even has recipes for pastries that, even though the ingredients arent what you'd expect to use in cookies for example, sound absolutely delicious.I highly recomend this book if you like any wild game, fowel or seafood.

This is a great cook book for folks who eat a lot of wild food, especially in Alaska. Everything from berries and greens to walrus and porcupine. It isn't a heavy duty assembled book tho and from 25+ years laying out while we brewed mince meat, cranberry jelly, or boiled our first beaver, my first copy is falling apart. There are some fun stories and some quaint "recipes" from the old days in Alaska that are a bit vague but I find it all interesting and helpful.

I have owned more than one copy of this amazingly informative and very complete book! (I typically have had to replace it after friends and family from the lower 48 have visited my Alaska home.) This book provides an excellent selection of tradtional and non-traditional recipes as well as fascinating information on Alaska.A must have for anyone who lives in Alaska, dreams of Alaska or collects cookbooks.

I had no idea that a whole porcupine could be cooked by throwing it on hot coals and burning off the quills. This could change the face of suburban barbecue. The whole book is a delight in many ways.

It gives a real sense of people who depend upon the bounty of nature, and make the best use of the great things they have. It would be worthwhile just for the read, but there is good advice on cooking game and seafood. The recipes are mostly simple, no lavish sauces here. The message is a basic one: if you have great stuff to start with, there is no need to doll it up. The great chef James Beard said his favorite foods were raw apples and raw oysters -- things that require no cooking at all. It's worth pondering.

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