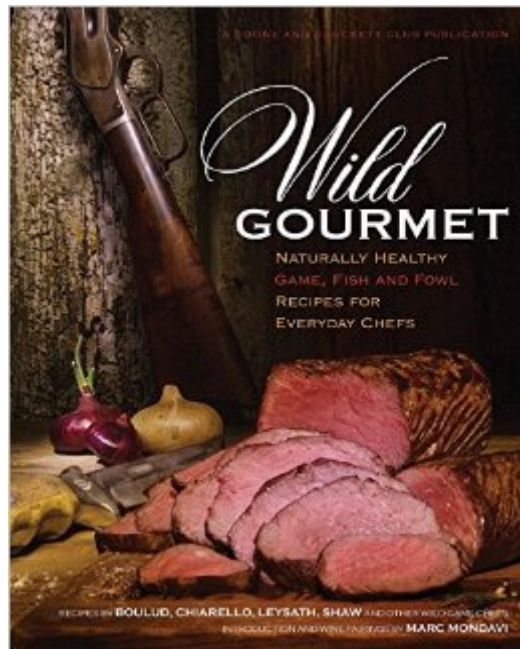


The book was found

Wild Gourmet: Naturally Healthy Game, Fish And Fowl Recipes For Everyday Chefs



Synopsis

Wild Gourmet makes it easy for anyone to tame wild meat in the kitchen and give guests at the table a meal they'll never forget. Looking for new ways to prepare the wild game you harvested this season? Do you want easy recipes that produce unique and delicious results? Do you need tips for processing your venison that will all but guarantee top-notch flavor? In Wild Gourmet, America's most-respected chefs share their favorite recipes covering a menagerie of wild meats and a world of flavors. This scrumptiously illustrated cookbook features easy, step-by-step recipes for everything from salmon to whitetail, wild boar to quail and turkey. New to hunting and fishing? Locavores and health-conscious cooks are turning to wild game, and they're discovering what sportsmen have known all along: The tastiest, healthiest meat is wild meat. Wild Gourmet will demystify processing and preparing your harvest. Both seasoned sportsmen and new hunters can explore nature's most sustainable, lean and delicious meats in Wild Gourmet. To round out the perfect meal, Marc Mondavi lends his expertise to suggest wine pairings for each recipe. Wild Gourmet also includes an 84-page section that includes important tips for processing your game, fish, and fowl from Chef Daniel Nelson that will elevate the flavor of your meat to the next level. Also includes step-by-step, illustrated instructions for skinning game and butchering elk, squirrel, rabbit, duck, turkey, and salmon. BONUS: Wild Game Meat poster included in every book! Beautiful, fully-illustrated 24x36-inch double-sided reference poster with venison cuts and preparation techniques. Contributing Chefs include: Jon Bonnell (Texas), Daniel Boulud (New York), Travis Brust (Virginia), Michael Chiarello (California), Josh Drage (Montana), Chris Hughes (Texas), Bob Hurley (California), Emeril Lagasse (Louisiana), Scott Leysath (California), Jorge Morales (Montana), Daniel Nelson (Michigan), Holly Peterson (California), Susan Prescott-Havers (Wyoming), Anthony Scanio (Louisiana), and Hank Shaw (California). Awards: 2015 Gold Award Winner â€” IBPA Benjamin Franklin Awards, Cookbooks

Book Information

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Customer Reviews

I just received this as a gift last night and I've been reading it over my coffee this morning. This is a neat book, covering the essentials not only of venison and elk, but also small game, fowl, and fish. For locavores, it is sometimes a daunting set of tasks to find, harvest, process, store, and cook wild fish and game. This wonderful tome does a good job of walking the novice and more experienced outdoorsperson (or those who love them) through the entire process. In addition, the recipes are, from what I can tell, well-conceived by people who know and love food. This is a perfect gift for the outdoorsman or -woman (or locavore foodie) in your life. (Side note 1, the photography is wonderful. Side note 2, The publisher cleverly designed this book to easily sit very flat when opened to any page, making it particularly useful when actually cooking with your hands dirty. Good job, guys!)

This is an overall good cookbook, realistically I would give it a 3.5. The recipes are great for the most part and cover a wide array of game and range from pretty simple to more difficult. A little bit for everyone and a little bit for every occasion. That is its strong suit. Another excellent quality of this cookbook is that its recipes are from many different chefs which allows you to get an idea of whether or not you like their style when looking at other cookbooks they have contributed to or written completely. The pictures however are super inconsistent in quality. Some, such as the cover, are well staged, taken, and edited, others look like they were taken on a flip phone, texted to an email address, printed out, then a copy was made on a xerox copier and that was used in the book. I am being dramatic but some of them are really disappointing. It was obviously some chefs just made it sort of threw it on a plate and snapped a photo while other took time. You may not care about pictures but that is a huge factor for me. I would still recommend this cookbook for anyone who is adding to a collection. If you are looking for one solid wildgame cookbook, looking to start a small collection, or looking for a gift there are better options out there.

Bought this for a wedding gift. The bride and groom-to-be are avid hunters and enjoy cooking wild game. The book looks interesting and has a good assortment of recipes. As for me I have not tried the recipes because I don't eat wild game. The quality of the book itself is very good and has

awesome pictures.

This cookbook is an excellent addition for anyone looking to expand their palate & experience wild game in ways you may never have thought. Not only is this a fantastic cookbook, but it is also loaded with great information on nutritional benefits of wild game, processing wild game & comes with a two-sided poster, showcasing the step-by-step processing tutorials. A must have for any kitchen!

This cookbook has a little bit of everything, from processing game to cooking it. One nice surprise was the great meat cuts poster that came with it.

Many of the recipes are a little to "gourmet" for me... but there are a few of them that are wonderful. The pull out poster on the details of butchering a elk was very interesting to me

Great recipes for the cook and a lot of good information on butchering what the hunter brings home.

Given as a gift. Person is making good use of it; family cooks lots of wild game and fish.

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