



Cooking Alaskan

Kim Severson, Glenn Denkler



Cooking Alaskan:

What's Cooking, Alaska? Al Levinsohn, 2011-02-01 No one knows the fine art of New Alaskan Cuisine like Chef Al Levinsohn. As a chef in some of the finest restaurants in the state since 1984, as owner of two of those restaurants and as the host of the regional cooking show *What's Cookin' With Chef Al*, he has become the face of the region's cuisine. Now for the first time he collects his favorite Alaskan-based dishes in *What's Cookin' Alaska*. With a special attention to regional ingredients, particularly seafood, King crab, salmon, halibut, and scallops, as well as eye for the gourmet, Chef Al has created the ultimate resource to cooking Alaskan style. Among the dishes are Kodiak Scallop Wontons, Alaskan Snapper Ceviche, Marinated Grilled Buffalo Skewers with Shitake Mushrooms, and Wildfire Smoked Salmon Hash. **Cooking Alaskan Alaskans**, 1983. A classic collection of Alaskan recipes by the editors and friends of *Alaska* magazine. **The Alaska Homegrown Cookbook** Alaska Northwest Books, 2011-07-31 Compiled by the editors of Alaska Northwest Books. The *Alaska Homegrown Cookbook* contains the best recipes from dozens of Alaska Northwest cookbooks published over the past forty years. It includes appetizers, salads, and soups, native fruits and vegetables, baking, and desserts, beef, poultry, and of course, seafood. In addition, there is a section on recipes for wild game, as well as side dishes and even beverages such as Alaska Cranberry Tea. Here are over 200 of the best recipes from the Last Frontier with an introduction by Alaskan chef Kirsten Dixon. Illustrated with line drawings and black and white photos. A must have for Native Alaskans and visitors alike. *Wild Alaskan Seafood* James Fraioli, 2013-04-02 In *Wild Alaskan Seafood*, twenty-five of America's finest chefs, among them five James Beard award winners, Holly Smith, Bradley Ogden, John Ash, Christine Keefe, and Allen Susser, share their favorite recipes using the Last Frontier's wild, natural, and sustainable seafood. **The New Alaska Cookbook, 2nd Edition** Glenn Denkler, Kim Severson, 2011-01-04 Out of this world ingredients, consider the King crab and the salmon from the Copper River combined with creative chefs, makes for adventurous and sophisticated eating. This much lauded cookbook profiles a dozen Alaska chefs who are developing and perfecting the tastes and flavors of the Last Frontier. Whether they are located in downtown hotel restaurants or remote lodges or far-flung towns, these chefs are finding wonderful local ingredients and either inventing new dishes or reinterpreting classics. The traditional Alaskan Seafood Chowder is a hearty and malleable recipe that takes advantage of the fact that Alaskan kitchens usually have a good supply on hand of various kinds of fin and shellfish. Naturally, the book offers up a good half-dozen other fish recipes as well. The Wild Mushroom Tart reflects the bounty of the many forests, and fortunately, excellent foraged mushrooms are showing up at farmers' markets in the lower 48. Alaska is famous for its long summer days that produce bumper crops and outsized vegetables. Cream of Alaskan Summer Squash and Fresh Sweet Basil Soup is a terrific solution to too many zucchinis, an issue for many home farmers. Roast Cornish Hen with King Prawn is a perfect and unexpected marriage of fish and fowl, a combination that perhaps could only have been invented in Alaska. With over 120 recipes, this second edition of *The New Alaska Cookbook* reveals that the culinary world up

north has continued to evolve in many new and delicious directions

The Alaska from Scratch Cookbook Maya Wilson, 2018-02-20 From Alaska from Scratch blogger Maya Wilson comes a beautifully scenic cookbook celebrating Alaska and its ocean to table homemade food culture When Maya Wilson and her three kids transplanted to Alaska in 2011 she didn't know what to expect But what she ended up finding was home and she turned her love for the gorgeous landscapes and fresh cuisine into the now hugely popular blog Alaska from Scratch Maya's first book is filled with 75 delicious family friendly recipes that are based on the seasonality of Alaska There's an abundance of wild berries so summer recipes are full of them and to get through the cold winters she includes hearty soups and pot pies Her recipes sheet pan balsamic chicken coffee chocolate chip banana bread and Kenai cheeseburgers are created for busy families like hers And of course she incorporates plenty of the seafood Alaska is famous for halibut poached in Thai curry a salmon superfood salad and local recipes like reindeer sausage and moose shepherd's pie

The Alaska Wild Berry Cookbook Alaska Northwest Books, 2018-04-24 With nearly 50 species of berries that grow wild in Alaska this collection takes the more abundant and popular species and shares 200 tried and true berry recipes that have been Alaskan favorites for decades In this newly updated edition of The Alaska Wild Berry Cookbook brightened with a fresh design and re edited and modernized with an all new foreword and glossary you'll find a range of berry recipes that go far beyond the usual limited sampling Mouth watering recipes include classic desserts such as blueberry lemon pie and strawberry mousse to more unique ones such as salmonberry cake but there are also sections for berry made breads salads meat dishes and marinades preserves candies mincemeats and even beverages Also included are easy substitutions for berry lovers everywhere foragers and grocery store shoppers alike to customize and enjoy the dishes wherever they may live From lowbush cranberry marmalade to raspberry cake to crowberry syrup this classic berry cookbook covers it all

Cooking in Alaska Pat Babcock, Diane Shaw, 1988 Throughout Alaska an abundant variety of delicious and nutritious natural foods are enjoyed For many years the Indians Eskimos and early settlers have eaten well Through their influence there is a simplicity in food preparation that influences all of Alaska's cuisine The authors have provided readers with a cookbook that will touch every season in Alaska and introduce them to the flavor of Alaska through its geography history and native culture This definitive cookbook of Alaskan foods has over 400 recipes that are beautifully offered along with native folklore photography and exquisite illustrations of the Alaskan people and their land

Cooking Alaska's Wild Salmon Kathy Doogan, 2010 Tried and true recipes from Alaska's best seafood chefs Alaska's pristine icy cold waters are home to an abundance of wild salmon Cooking Alaska's Wild Salmon is packed with delicious ways to prepare these nutrient rich flavorful fish from old favorites such as Classic Salmon Loaf and Kedgeree to innovative new ideas like Smoked Salmon Cupcakes and Butternut Squash Soup with Salmon Croutons

The Salmon Sisters: Feasting, Fishing, and Living in Alaska Emma Teal Laukitis, Claire Neaton, 2020-04-07 Introducing Alaska's answer to the Pioneer Woman Two sisters share their remarkable life story as fisherwomen of the Aleutian Islands plus 50 sustainable

seafood recipes that honor the beauty of wild foods Share in the remarkable and wild lives of Emma Teal Laukitis and Claire Neaton the Salmon Sisters who grew up on a homestead in the Aleutians where the family ran a commercial fishing boat in the Alaskan sea Their book reveals through stories recipes and photography this outward bound lifestyle of natural bounty the honest work on a boat s deck and the wholesome food that comes from local waters and land Here are creative and simple ways to enjoy wild salmon halibut and spot prawns as well as simple crafts and ideas for exploring the natural world The sisters are committed to sustaining and celebrating the seafaring community in Alaska and their business of selling products related to and from the ocean donates a can of wild caught fish to local food banks for each item purchased To flip through the pages of Emma Teal Laukities s and Claire Neaton s new cookbook is to be whisked away on an adventure in the country s northernmost state Martha Stewart

The New Alaska Cookbook Kim Severson, Glenn Denkler, 2009 Alaska s out of this world ingredients like King crab and Copper River salmon combined with creative chefs makes for adventurous and sophisticated eating While Alaska is known for its world class seafood particularly salmon and crab it s strange that the region is not yet seen as the culinary center it truly is This much lauded cookbook is looking to change all that profiling a dozen Alaska chefs who are developing and perfecting the tastes and flavors of the Last Frontier Whether they are located in downtown hotel restaurants remote lodges or far flung towns these chefs are finding wonderful local ingredients inventing new dishes and re interpreting classics Featuring recipes for such mouth watering dishes as Wild Mushroom Tart Cream of Alaskan Summer Squash and Fresh Sweet Basil Soup this is a great introduction to an often overlooked region *Baked Alaska* Sarah Eppenbach, 2012-11-15 Baked Alaska presents 72 recipes for favorite home baked desserts enjoyed by people living in the North Country Readers will discover a rich variety of recipes for muffins cookies steaming berry pies or cobblers and much more The book is highlighted with colorful illustrations and delightful Alaskan anecdotes

Best of the Best from Alaska Cookbook Gwen McKee, Barbara Moseley, 2003 Discover the wonder of Alaska one delicious dish at a time one fascinating fact at a time How and what Alaska cooks is incredibly unique This outstanding new cookbook is a comprehensive collection of the state s most popular recipes surrounded by the history customs grandeur and enormity that is Alaska Fifty four of the leading cookbooks in Alaska contributed their favorite recipes to this collection that includes more than 350 of Alaska s most popular recipes Icy Strait BBQ Halibut Bear Tracks Moose Kabobs Salmon Seashell Salad Blueberry Almond Cheesecake Tunnel Individual Baked Alaska see recipe at right and many more all of which are easy to follow and are edited for clarity and taste Alaska is the forty fourth state to be included in the acclaimed BEST OF THE BEST STATE COOKBOOK SERIES

Fresh Alaska Cookbook Rob Kinneen, 2018 What s for dinner tonight Is it something shaken from a bag or peeled from a plastic tray Or is it flaky fresh salmon paired with rhubarb berry agua fresca Alaska Native chef Rob Kinneen is out to revolutionize how Alaskans and the world see Alaska cuisine and with the Fresh Alaska Cookbook he shows that it is possible for anyone to make this cuisine a hearty healthy addition to our dinner rotations While Kinneen spent time cooking in the

busy kitchens of New York and New Orleans his heart always remained in Alaska Kinneen made it his mission to bring the flavors of his home state to the lower 48 combining contemporary cooking with Alaska's native plants and animals Going beyond smoked salmon and crab chowder Kinneen introduces us to Arctic Polenta and Razor Clam Fritters with Smoked Mustard Aioli Salmon crab and moose do figure prominently in the book of course but so do updates of foods like agudak and bannock Along with the recipes Kinneen describes the culinary culture of the many regions and peoples of Alaska and argues for the importance of a local food movement He also offers tips for non Alaskan cooks who want to taste more of the flavors unique to the state From coast to interior Alaska never tasted so good **Lowbush Moose (and Other Alaskan Recipes)**

Gordon R. Nelson, 1978 Recipes and anecdotes by a retired Alaska state trooper **Cooking Alaska's Wild Halibut** Kathy Doogan, Ray Troll, 2010 Pure & Beautiful Vegan Cooking Kathleen Henry, 2016-04-12 Plant based recipes made from simple whole ingredients inspired by what's available in Alaska no expensive and processed or specialized vegan alternatives Get back to the roots of healthy eating with style and whole food Forget the long list of unrecognizable ingredients like vegan faux cheese or meat substitutes with this cookbook readers use only the freshest whole natural foods around After all that's pretty much the only thing available to Kathleen Henry up in Alaska The recipes in Beautiful Whole Food Vegan Cooking are delicious enough to be gourmet but simple enough to whip up on a weeknight Come morning you won't want to sleep in when you've got Caramel Oat Pancakes or nutrient packed Flax Quinoa Blueberry Porridge Off to work Don't forget your lunch Your coworkers will be eyeing your bowl of Aromatic Coconut Lentil Soup or Tuna Waldorf Salad Sandwich made on Perfect Homemade Sandwich Bread Over dinner your family won't be able to stop talking about the Kale Stuffed Balsamic Sage Sweet Potatoes or the Unbelievable Chow Mein If you saved room for dessert you're in for a real treat with Ginger Blueberry Citrus Crumble or Chipotle Chocolate Silk Pie Finish off the evening with a round of Vintage Strawberry Basil Shrub cocktails and you'll feel like you're in foodie paradise No matter whether you're vegan vegetarian or just a fan of delicious healthy food the 80 incredible recipes with 80 stunning photographs in Beautiful Whole Food Vegan Cooking will catch the eye and get the taste buds tingling of every food lover out there **The Fiddlehead Cookbook** Nancy DeCherney, 1993-08-15 The Fiddlehead Restaurant and Bakery has been a Juneau tradition since 1978 when its founder established a menu that celebrated Alaska's bounty of fresh delicious ingredients and its jubilant spirit of adventure In this lively and eclectic cookbook the Fiddlehead Restaurant teams presents 150 of its most acclaimed sought after recipes The colorful collection ranges from fresh Alaskan salmon and halibut to robust soups and sandwiches light and healthy pasta dishes grilled meats and stir fry authentic sourdough breads edible greens wild berries and extraordinarily delicious desserts all prepared with creative flair and old fashioned neighborliness that have made the Fiddlehead famous Interspersed throughout are fascinating sidebars on such Alaskan passions as berry picking and glacier picnics the fine art of smoking fish or preparing a while poaching salmon for holiday entertaining and the springtime search for wild edibles like fiddlehead

ferns fireweed beach asparagus and morel mushrooms Brimming with Alaskan freshness and pride The Fiddlehead Cookbook will delight everyone who longs to share in this generous coastal cuisine Salmon Recipes from the Wild Joseph Classen, 2021-09-22 A CELEBRATION OF SALMON Salmon fishing is the cultural and economic backbone for many communities throughout Alaska For those who live there preparing and eating these delicious and nutritious fish is a way of life When you eat salmon almost every day however you have to learn to get creative with it Join author and outdoorsman Joseph Classen on a culinary adventure that all started on Kodiak Island a major epicenter of Alaska salmon fishing and a resourceful multicultural community that has learned to serve up salmon in many unique ways Different Fish Different Flavor Different Recipes The five species of wild caught Pacific salmon come in a variety of sizes and they each have different flavors nutritional profiles appearances and textures This variety creates many distinctive cooking opportunities that are often overlooked by those who don't regularly prepare or consume these amazing fish Explore a Whole New World of Possibilities Break out of the one size fits all mentality for preparing salmon As you will discover in this book what may be ideal for cooking one species of salmon will not be so favorable for cooking another Salmon Recipes from the Wild will help you think outside the box and learn to effectively utilize all five species of salmon especially the ones that don't get all the glory and attention such as the poor persecuted pink salmon as well as the chum salmon Topics and Features Include The vital role that salmon play in the economy and ecosystems where they live An overview of the five species of Pacific salmon The nutritional benefits of wild caught salmon How to care for your salmon when catching it yourself to ensure optimal flavor How to properly package store freeze and thaw salmon Vitally important salmon cooking tips to ensure the best meal possible 55 delicious multicultural recipes including grilled salmon recipes baked and broiled salmon recipes appetizers snacks smoked salmon recipes salmon soups and stews and popular potluck salmon recipes Dozens of full color photographs of Alaska salmon fishing life and culture Makes a great gift for cooking enthusiasts or fishermen Get your copy today

Cookin' and Grillin' in Alaska With Smokeejeo Joe Barkoskie, 2007-05-04 This collection of recipes celebrates bold flavors and provides helpful tips on how to prepare wild game and fresh fish

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