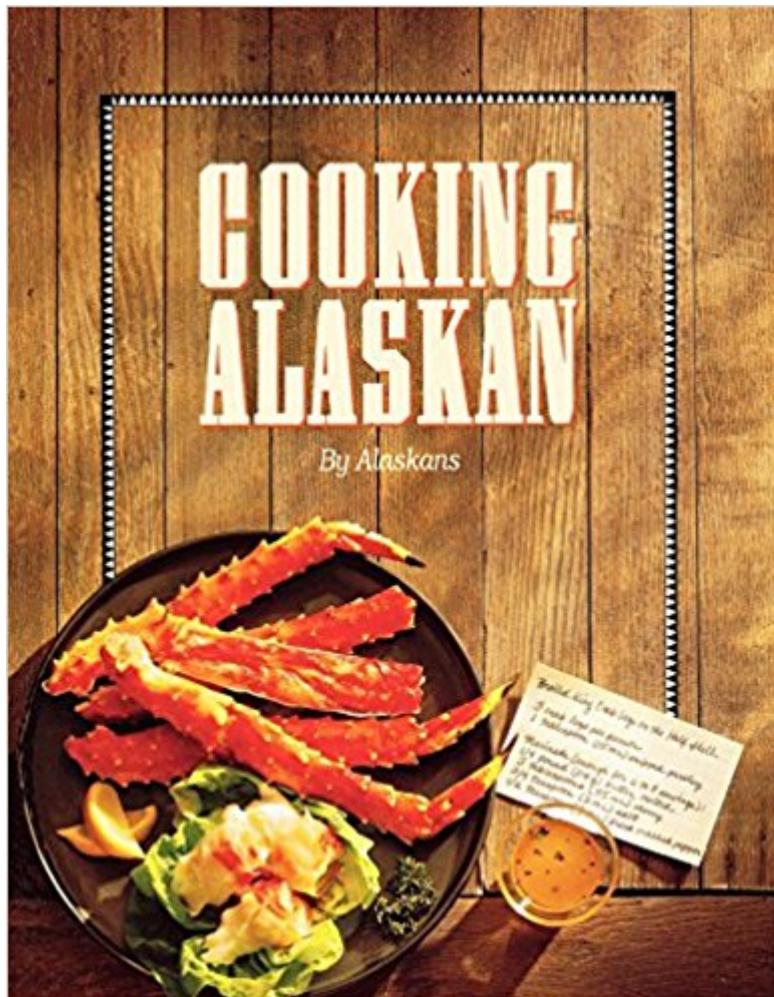


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# Cooking Alaskan



## 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)

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Average Customer Review: 4.8 out of 5 stars 32 customer reviews

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## Customer Reviews

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, fowl 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 aren't what you'd expect to use in cookies for example, sound absolutely delicious. I highly recommend this book if you like any wild game, fowl or seafood.

Lots of fun and unique recipes. Probably won't make many of the dishes (whale blubber), but fun to read. I do use the sourdough recipes.

I was so happy to get this book! It has some wonderful recipes and lots of other information!! I first saw this in a store in Anchorage about twenty years ago, but I never bought it until now. I sure am glad that I did!

Great price for a great recipe book. This is the one and only for Alaska cooking.

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?

Awesome cookbook needs about 20 stars!

This cookbook seems to do well for people who need direction. It has moments of humor, which is paramount in my decision to rate it as well as I have. As one who has eaten muktuk, and ground, as well as anyone can, their way around a sea cucumber, I didn't see anyone mention how good the eggs of shrimp taste after you boil them, or the divine chewiness of the abalone when you are out of port many miles and have nothing to eat but what you can catch. I've been away from home for 12 years now, I can't wait to get back. Moose is better than beef, if you spend most of your life eating moose.

Several recipes that you sorely won't find anywhere else, If you harvest your own foods , fish, wild meat ,etc. it is a must have.

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