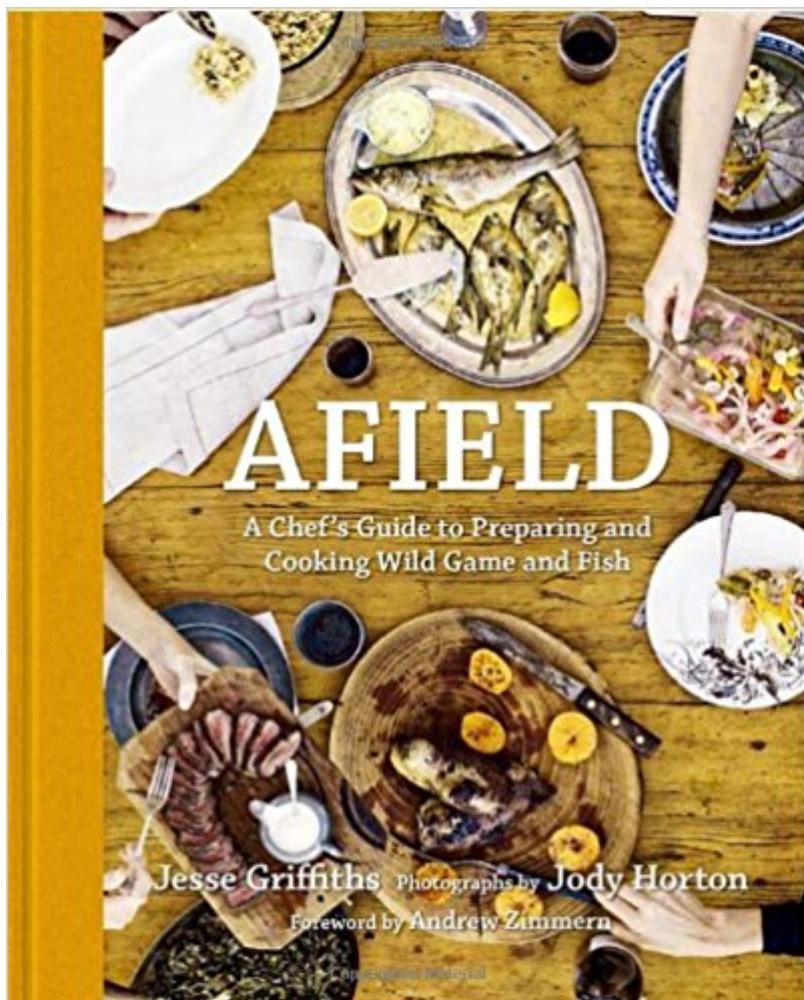


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Afield: A Chef's Guide To Preparing And Cooking Wild Game And Fish



Synopsis

2012 IPPY Bronze Award in the Cookbook category (Independent Publisher Book Awards) ForeWord Reviews 2012 Book of the Year Award Finalist (TBA) 2013 James Beard Foundation Book Awards, Nominee Finalist Born from the principles of the local food movement, a growing number of people are returning to hunting and preparing fish and game for their home tables. *Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish* is at once a manifesto for this movement and a manual packed with everything the new hunter needs to know. Wild foods, when managed responsibly, are sustainable, ethical, and delicious, and author Jesse Griffiths combines traditional methods of hunting, butchering, and preparing fish and game with 85 mouthwatering recipes. *Afield* throws open the doors of field dressing for novice and experienced hunters alike, supplying the know-how for the next logical step in the local, sustainable food movement. Stemming from a commitment to locally grown vegetables and nose-to-tail cooking, Griffiths is an expert guide on this tour of tradition and taste, offering a combination of hunting lessons, butchery methods, recipes, including how to scale, clean, stuff, fillet, skin, braise, fry and more. Fellow hunting enthusiast and food photographer Jody Horton takes you into the field, follows Griffiths step-by-step along the way and then provides you with exquisite plate photograph of the finished feasts. Filled with descriptive stories and photographs, *Afield* takes the reader along for the hunt, from duck and dove to deer and wild hog. Game and fish include: Doves, Deer, Hogs, Squirrel, Rabbits, Ducks, Geese, Turkey, Flounder, White Bass, Crabs, Catfish, and more.

Book Information

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Customer Reviews

First, Let me say that this a beautiful book in terms of content, recipe quality, photography, etc. I am an avid cook, forager, hunter, fisher, outdoorsman, and most of conservationist. I am also a person mildly obsessed with cooking, sausage making, knife skills, and all other aspects of "completing the circle." My family and friends process our own game, eat the odd bits, and plant oak trees (both metaphorically and literally). I have spent a large portion of my life not only hunting, foraging, and fishing, but working in restaurants. From the front of the house to the back, I have worked virtually every job in a restaurant. With that caveat...Most of the recipes are masterful...5 stars. Wide ranging, not necessarily deep on a per animal basis. This is an overview that every single hunter and fisher should have, period. No questions asked. However, there is a VERY big and VERY glaring miss in this book. This omission is not limited to the author, but is a bigger issue with the budding wild food chefs. Chronic Wasting DiseaseIn this book and through several other foodie related, wild game oriented recipes many recipes and techniques have centered around using and cutting the bones of deer, whether they be whitetail, elk, mule deer etc. I wholeheartedly applaud the use of every item available, but cannot begin to tell what an issue this is if you hunt an area where CWD is a possibility. Every single recommendation in these areas is to test the animal and if it comes back positive destroy every ounce of meat and soak everything that touched it in 50/50 bleach / water solution.

I got this as a college graduation present from my sister and brother-in-law, because I am a avid hunter and I love to cook. This is an absolute must have for anyone who likes to hunt and cook or a chef that has access to wild game. The book itself is beautiful, the cover and binding have a handsome classic look and the pictures in it are amazing they showcase the food perfectly and really capture the essence of the hunt. There are a lot of hunting stories in it, which I loved, and detail instructions of properly butchering and preparing the meat before cooking it. The recipes cover a lot of different types of dishes from nice "finger food" type stuff to full on entrees, each one is well explained and easy to follow. I'm dead serious this is a perfect gift or addition to a personal collection. The only problem I have with it is some recipes call for feral hog meat to be preserved without cooking it. There may be something in the book letting people know that this may be dangerous but I didn't see if as I flipped through the whole thing but have not read it cover to cover. Chronic wasting disease for deer was covered by another reviewer and that should be looked at too. Feral swine carry lots of diseases that can be transferred to humans through consuming undercooked meat AND by contact with blood, its fine to get their blood on your hands but you don't

want it in your blood stream.

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