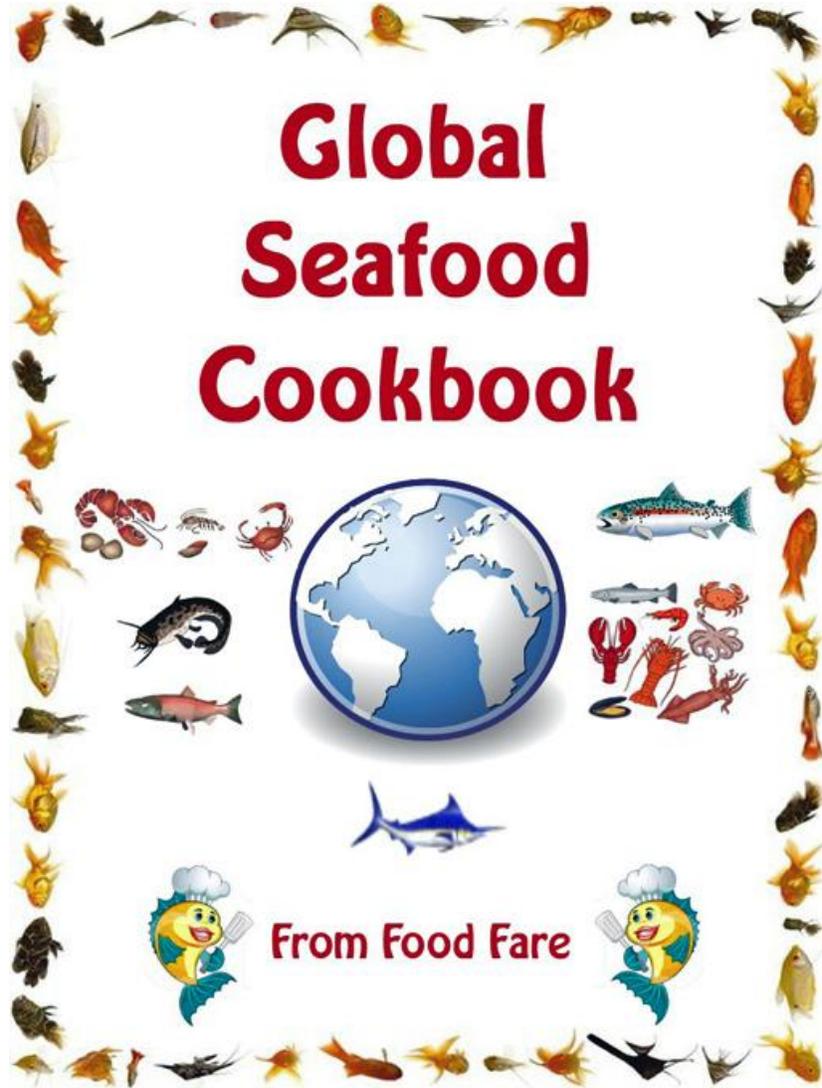


GLOBAL SEAFOOD COOKBOOK

RECIPE LIST ONLY



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Please Note:

This free document includes only a listing of all recipes contained in the Global Seafood Cookbook.

COMPLETE RECIPE INDEX

Appetizers & Salads

Almejas a la Marinera (*Spanish Clams in Marinara Sauce*)
Atherina (*Greek Fried Smelts*)
Bara Lawr (*Welsh Laver Bread*)
Blackbeard's Crab Cakes
Clams Casino
Codfish Balls
Crab & Artichoke Dip
Cracker Pirate Smear (*Crab & Shrimp Dip*)
Easy Sushi Rolls
Eggs Drumkilbo (*eggs with lobster & shrimp*)
Fried Calamari (*Squid*)
Gefilte Fish (*Jewish Stuffed Fish*)
Herring Dip (*Jewish*)
Hot Lobster Dip
Inlagd Sill (*Swedish Salted Herring*)
Lobster Salad
Maine Clam Dip
Marinated Anchovies (*Basque*)
Old Bay Crab Cakes
Oysters on the Half Shell
Oysters Rockefeller
Popcorn Shrimp
Prawn Crackers
Salade Basque (*Basque Salad with Tuna*)
Salata Mishwiyya (*Tunisian Grilled Pepper, Tomato & Tuna Salad*)
Salmagundi (*Pirate Grand Salad*)
Selyodka Pod Shouboi (*Russian Herring Salad*)
Shenanchie's Clam Dip
Shenanchie's Sushi (*Avocado & Shrimp*)
Shrimp Puffs
Shrimp Salad
Shrimpy Devils (*deviled eggs with shrimp*)
Sledz w Smietanie (*Polish Creamed Herring*)
Steamed Mussels
Sushi Rice
Taramasalata (*Greek Fish Roe Dip*)
Tempura (*Japanese Seafood & Vegetables*)
Tomates Monegasque (*Monegasque Tomatoes with Tuna*)
Tuna Rice Cakes
Uncle Pat's Crab Cocktail

Entrees & Sides

Almondine Sole
Apelsinfisk (*Swedish Orange Fish*)
Baked Mahi-Mahi
Bar a la Monegasque (*Monegasque Sea Bass*)
Catfish with Pine Nuts
Creamed Finnan Haddie (*Scottish Haddock*)
Crunchy Baked Fish
Deviled Ham & Tuna Sandwiches
Fish & Chips (*England*)
Fish Omelet Cakes (*Jewish*)
Fish Stick Casserole
Fried Perch
Grilled Swordfish
Guinness Cod Filets (*Ireland*)
Hake with Bayonne Ham (*Basque*)
Halibut with Pine Nut & Parmesan Crust
Haraimi (*Libyan Lemon-Tomato Fish*)
Hut bel Charmoula (*Moroccan Fried Fish with Charmoula*)
Hut Benoua (*Moroccan Snapper with Almond Paste*)
Kalluun Duban (*Somali Spicy Baked Fish*)
Kedgerree (*English Fish, Eggs & Rice*)
Labskaus (*German Herring & Corned Beef with Egg*)
Lemon-Pepper Halibut
Mackerel in Rhubarb Sauce (*Ireland*)
Monkfish in Orange Sauce
Ngob Pla (*Thai Perch with Curry Paste*)
Orange Roughy Broil
Pan Bagnats (*Monegasque Sandwiches with Anchovies*)
Psari Plaki (*Cypriot Fish in Tomato Sauce*)
Quenelles de Brochet (*French Pike Quenelles*)
Risos de Gallo (*Spanish Fish Filets*)
Riz des Iles (*Comorian Island Rice*)
Salmonetes Andaluza (*Andalusian Red Mullet*)
Salt Cod Al Pil-Pil (*Basque Cod Casserole*)
Samke Harra (*Lebanese Spicy Fish*)
Seattle Baked Halibut
Spicy Yellow Lake Perch Sandwich
Tacos de Pescado (*Fish Tacos*)
Trondro Voatabia (*Malagasy Fish in Tomato Sauce*)
Trout with Macadamia Nuts (*Australia*)
Tuna Burgers
Tuna Cream (*Australia*)
Tuna Pie
Tuna Tetrizzini

White Nile Fish (*Sudan*)
Yankee Codfish in Gravy (*Colonial American*)

Shellfish Entrees & Sides

Astakomacaronada (*Greek Spaghetti with Lobster*)
Baked Sea Scallops
Baked Stuffed "Lobstah"
Broccoli & Scallop Stir Fry
Coco Crevettes (*Malagasy Prawns in Coconut Sauce*)
Coconut Shrimp
Coquille St. Jacques (*Monegasque Seared Scallops*)
Crab Imperial
Crab Ravioli in Tomato Broth
Crab-Stuffed Flounder
Dublin Lawyer (*Irish Lobster*)
Enchiladas de Cangrejo (*Crab Enchiladas*)
Garides me Feta (*Greek Shrimp with Feta*)
Garlic Shrimp
Grilled Lobster with Lime Butter (*Australia*)
Langouste a la Vanilla (*Comorian Lobster in Vanilla Sauce*)
Langoustines a la Provencale (*Monegasque Langoustines with Salad*)
Lobster Mashed Potatoes
Lobster Newberg
Lobster Tails with Lemon Butter
Lobster Thermidor
Maine Lobster Roll
Olive Oil Shrimp with Lemon
Oyster Casserole
Pastai Cocos (*Welsh Cockle Pie*)
Sautéed Killary Prawns in Garlic-Basil Cream (*Ireland*)
Scallops & Vegetables
Scallops Bonne Femme (*Creamy French Scallops*)
Scampi Monte Carlo (*Monaco*)
Scrambled Eggs with Lobster
Sea Scallops
Seafood Gumbo
Shrimp Feast
Shrimp Sandwiches
Surf 'N Turf for Two
Vieras a la Gallega (*Spanish Scallops in Mustard*)

Pasta, Soups & Stews

Angel Hair Pasta with Chicken & Shrimp
Angel Hair Pasta with Scallops & Pine Nuts

Artichoke & Mussel Bisque
Bapalo (*Omani Fish Soup*)
Bouillabaisse (*French Fish Stew*)
Cawl Bara Lawr (*Welsh Laver Soup*)
Cioppino (*Italian Seafood Stew*)
Clam Chowder with Toasted Oyster Crackers
Clam Hash
Creamy Scallop Soup
Fisk och Paprikasoppa (*Swedish Fish & Bell Pepper Soup*)
Frutti di Mare (*Monegasque Seafood Linguine*)
Lobster Bisque
Lobster Mac & Cheese
Manhattan Clam Chowder
Marake Kaloune (*Djiboutian Fish Stew*)
Marmitako (*Basque Tuna Stew*)
New England Clam Chowder (*Colonial American*)
Oyster Stew
Paella (*Spanish Stew with Clams, Mussels & Shrimp*)
Shrimp & Scallop Fettuccine
Shrimp & Shells
Shrimp Linguine
Svenska Fisksoppa (*Swedish Fish Soup*)
Ukha (*Russian Fish Soup*)
Martha Washington's Crab Soup (*Colonial American*)

Salmon

Blackened Salmon
Coulibiac (*Russian Salmon Pie*)
Eog Cothi Pob (*Welsh Baked Salmon*)
Gateau de Saumon (*French Salmon Cakes*)
Gravad Lax (*Swedish Salmon & Dill*)
Lohikeitto (*Nordic Creamy Salmon Soup*)
Lox & Avocado Bagel (*Jewish*)
Mandarin-Salmon Salad
Neptune's Breakfast (*Egg Croissants with Salmon & Shrimp*)
Poached Salmon
Roasted Salmon (*Ireland*)
Salm nach Basler Art (*Swiss Salmon Basel-Style*)
Salmon a la Provencale (*Monegasque Salmon with Almond & Basil*)
Salmon & Shish Kabob
Salmon Burgers
Salmon Casserole (*Jewish*)
Salmon Cream Cheese Balls
Salmon Croquettes
Salmon Filets with Mustard Glaze

Salmon Loaf
Salmon Pancakes (*Jewish*)
Salmon Quiche
Salmon-Stuffed Potatoes
Smoked Salmon on Oatcakes
Scottish Oatcakes (*for Smoked Salmon on Oatcakes*)
Tweed Kettle (*Scottish Salmon Hash*)
Whisky Salmon (*Scotland*)

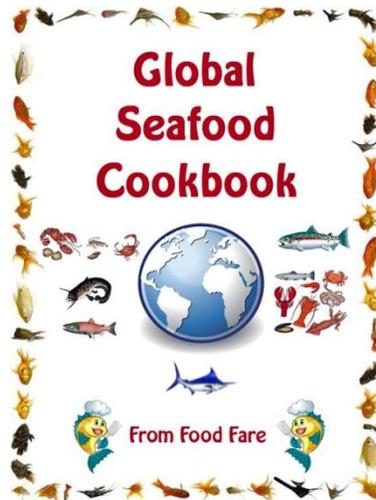
Condiments, Sauces & Seasonings

Aioli (*Monegasque Garlic Mayonnaise*)
Aussie Barbecue Seasoning
Béchamel Sauce (*for Nantua*)
Brown Roux (*for Seafood Gumbo*)
Charmoula (*Moroccan Seafood Marinade or Dipping Sauce*)
Clam Juice Cocktail
Crème Fraîche (*Soured Cream*)
Curry Paste
Herbs de Provence
Hollandaise Sauce
Hovmastarsas (*Swedish Mustard Sauce*)
Kamoon Hoot (*Libyan Seafood Spice Blend*)
Ketchup (*homemade*)
Lemon Butter
Lime Salsa (*for Tacos de Pescado*)
Nantua (*Sauce for Quenelles de Brochet*)
Old Bay Seasoning Mix
Paellero Blend Seasoning
Parsley Sauce (*for Basque Hake with Bayonne Ham*)
Seafood Cocktail Sauce
Seafood Herbs
Seafood Sauce (*mayo-based*)
Seafood Seasoning
Shrimp Butter (*for Nantua*)
Spicy Mayonnaise
Tahini Paste (*Sesame Seed Paste*)
Tartar Sauce
Tempura Batter
Teriyaki Sauce
Wasabi Sauce
White Sauce

WHERE TO BUY

Food Fare's **Global Seafood Cookbook** features more than 200 seafood recipes (*appetizers & salads, entrees, shellfish entrees, pasta, side dishes, soups & stews, salmon, condiments, sauces & seasonings*). The book also contains information about seafood health benefits and nutrition facts, fish trivia and general how-to guides (*de-bearding, de-boning & filleting, deveining, shucking, and cracking shells*). Recipes in the **Global Seafood Cookbook** are also freely available on the Food Fare website.

The **Global Seafood Cookbook** is available in Kindle, Kobo and Nook editions.



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Please Note: The **Global Seafood Cookbook** was written for entertainment purposes and expresses the sole opinions of the author. This e-book is not meant to be a professional chef's essay, but rather an observation about the generalities of seafood recipes from a home kitchen. No part of the **Global Seafood Cookbook** may be copied or re-sold, nor used or reproduced in any manner whatsoever without written permission from Food Fare, except in the case of brief quotations embedded in articles or reviews.



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