



## Ocean to Plate: Cooking Fish with Hawai'i's Kusuma Cooray

### Kusuma Cooray

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*Spicy Seared Tuna with Mint Chutney, Curried Gray Snapper Fish Balls, Lettuce-Wrapped Steamed Red Snapper with Orange Glaze, Fish Cakes with Chili Crème Fraîche, Sauteed Swordfish and Roasted Corn Salad, Grilled Mahimahi with Tomato and Seaweed Vinaigrette, Nicoise-style Bigeye Tuna Salad, Stewed Hawaiian Sea Bass with Rhubarb, Broiled Long-Tail Red Snapper Fillets with Wilted Spinach and Tomato Relish, Grilled Bigeye Tuna with Curry Butter, Barbecued Swordfish with Avocado Salad, Cured Marlin with Fruit Salsa, Grilled Cured Wahoo with Minty Fruit Relish.*

We could do no better service to this outstanding project than to list all 200 of the enticing dishes, but the chef-author's Sri Lankan background and culinary school professorship deserve special attention, as does the astounding array of Pan Pacific herbs and spices that culminate in two hundred flavor-forward dishes, none of which veer toward tricky kitchen-science projects.

Seeing the compendium of Pacific fish—species, filleting skills, cooking techniques, complementary dishes, and timeless guidance—professional chefs on down to Joe Bob behind the garage will swear by this book.

MATT SUTHERLAND (Winter 2015)

*Disclosure: This article is not an endorsement, but a review. The publisher of this book provided free copies of the book to have their book reviewed by a professional reviewer. No fee was paid by the publisher for this review. Foreword Reviews only recommends books that we love. Foreword Magazine, Inc. is disclosing this in accordance with the Federal Trade Commission's 16 CFR, Part 255.*