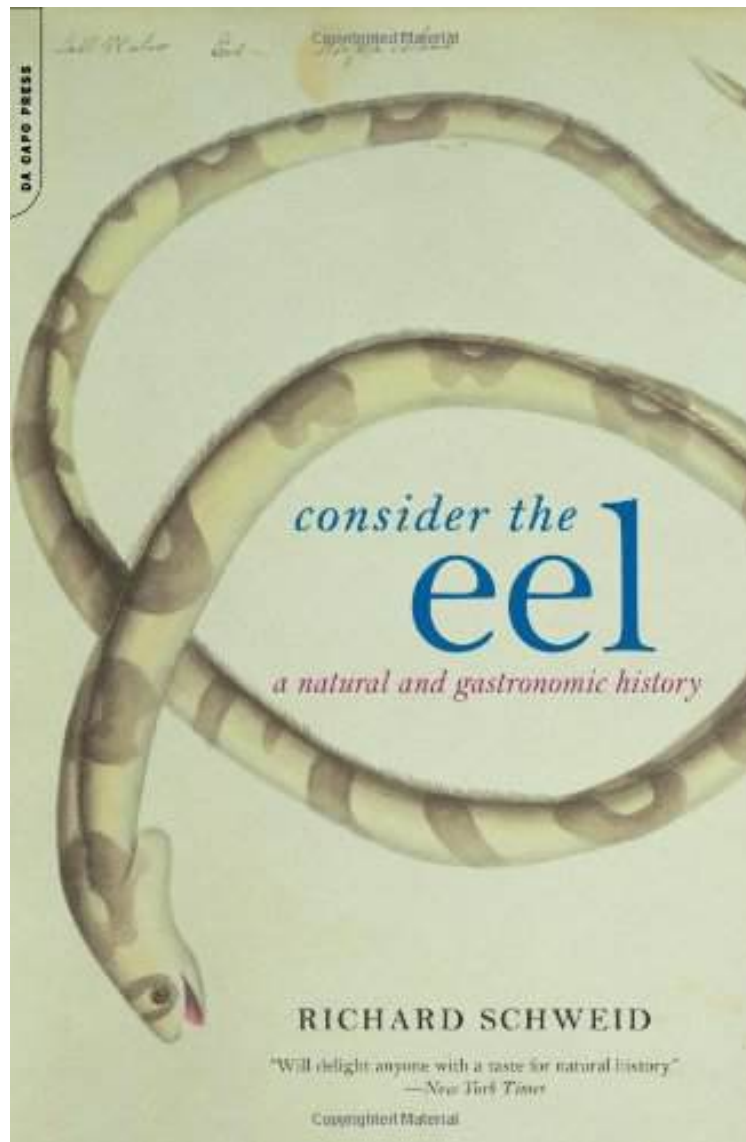


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By Richard Schweid

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0 of 0 review helpful Maybe once was enough By John the Reader Rather unusual for me to be reading a book on food particularly seafood and not be stimulated to cook and eat it Ell like gator tail chocolate covered locust dog mealy grub and snake however are foods that I have decided not to eat again once maybe for some twice was enough However it is fascinating animal and well worth the consid Outside of sushi houses and the rare four star restaurant most Americans would never think to eat eel but throughout Europe and Asia you can find it grilled smoked stewed jellied skewered fried baked saut eacute ed and even cooked into an omelet In Consider the Eel acclaimed writer Richard Schweid takes the reader on a journey to show how this rich yet mild tasting fish is a vibrant part of the world culture Discover how eels from their birth in the Sa From Publishers Weekly While Spanish German Irish Portuguese Italian Chinese and especially Japanese people place Anguillae well above salmon in their cuisines Americans by and large consider eels to be bait Thus North American estuaries have the best

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