



Fish Grilled & Smoked: 150 Recipes for Cooking Rich, Flavorful Fish on the Backyard Grill, Streamside, or in a Home Smoker

John Manikowski

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Learn the best recipe for walleye, the subtlest way to smoke tuna, and a foolproof method for grilling bluefish. Master chef and fisherman John Manikowski presents 150 flavorful recipes for grilling and smoking freshwater and saltwater fish. In addition to tickling your taste buds, Manikowski provides step-by-step instructions for building a smoker of your own — on the grill, a backyard fire pit, or even in the wild. Wrap that smallmouth bass in cornhusks, soak that yellow perch in grapefruit marinade, and bring your appetite.

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