

# In the SUNSET KITCHEN

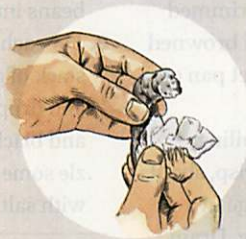
KNOW-HOW

## Clean shrimp in seconds

A new cookbook from the team at Seattle's most popular fish market, *In the Kitchen with the Pike Place Fish Guys* (Viking Studio, 2013; \$30), gives an ocean's worth of information about seafood. Want to save money on shrimp? Buy them shell-on and devein them yourself, using the Fish Guys' method.



**STEP 1**  
Use small scissors to snip flesh and shell running along back of each shrimp.



**STEP 2**  
Remove and discard shell and legs (skip if you're cooking shell-on).



**STEP 3**  
Run under cool water and pull/rinse out dark "vein" (intestine) running down back.



*"I freeze berries for fast desserts: Just toss thawed fruit and sugar in a dish, top with puff dough, and bake."*

AMY MACHNAK, RECIPE EDITOR



DO THIS NOW  
**SAVE THE SEASON**

For a taste of summer in the depths of winter, freeze berries in bulk when they're at their tastiest. Rinse and dry berries, spread them out on a paper towel-lined baking sheet (to prevent clumping), and freeze. Then bag smaller portions and keep frozen for up to six months.



WE'RE LOVING  
**FRUIT VINEGARS**

They're making a comeback but aren't created equal; the best contain only fruit—no additives. Try them in salad dressings, marinades, or splashed on berries with cream. Our current favorite is Hoskins Berry Farm Blackberry Vinegar from Oregon. \$9/5 oz.; [hoskinsberryfarm.com](http://hoskinsberryfarm.com) for retailers.

ANNABELLE BREAKLEY (4); FOOD STYLING: RANDY MONI; ILLUSTRATIONS: JOE MCKENDRY