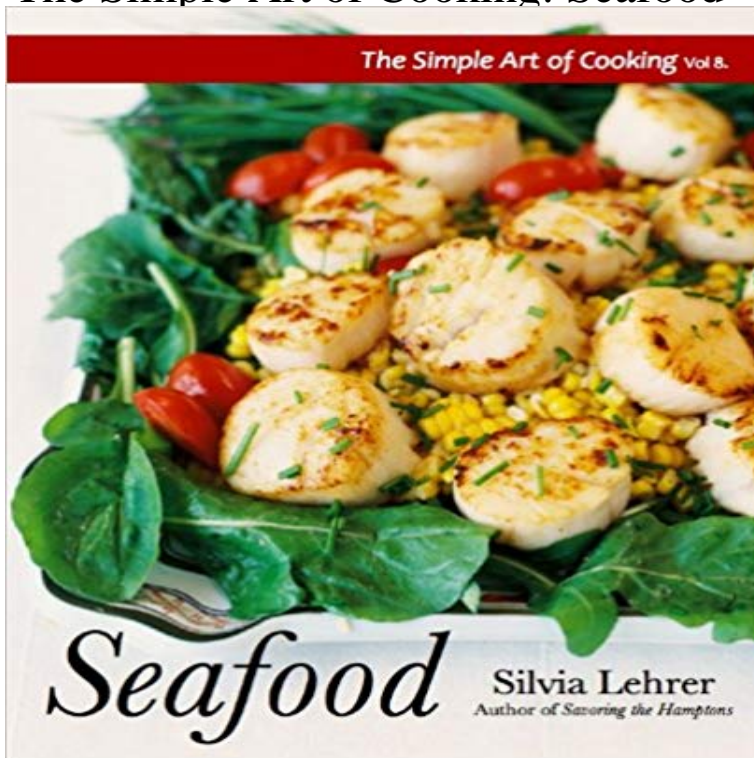


The Simple Art of Cooking: Seafood



Cooking can be one of the enjoyable activities in your life--but it can also be the most intimidating. In *The Simple Art of Cooking*, a collection of bite size cookbooks, longtime culinary instructor and food writer Silvia Lehrer invites you to experience the joy of the kitchen once again. Each of the ten volumes is focused on a single kind of dish: Salad, Soup, Eggs, Pasta, Vegetables, Meat, Fish, Potatoes & Rice, Pastries & Breads, Desserts. With 15-30 recipes in each volume, you can build your level of comfort and expertise in the kitchen at your own pace. Additional material includes advice on basic kitchen inventory and fundamental skills, as well as menus for entertaining that combine the most complementary recipes. The *The Simple Art of Cooking* ebook collection offers the novice a starting place and the expert a chance to try something new, while celebrating the simple art of cooking well. In *The Simple Art of Cooking: Seafood*, you'll find a marvelous collection of recipes that honor the seas bounty: Terrine of Fish and Spinach with Mousseline Sauce, Oyster Ceviche, Bourride with Aioli Sauce, Scallop Pennies with Ginger Sauce, Baked Red Snapper, Salmon En Papillote, and many more. Silvia Lehrer has studied cooking at the Cordon Bleu, La Varenne, and with such individual masters as Giuliano Bugialli, Simca Beck, Marcella Hazan, and James Beard, and founded Cooktique, a cooking school hailed by the *New York Times* as one of the best and most comprehensive schools in the nation. Today, she is the food critic for *Dans Papers*, the iconic *Hamptons* weekly. Her previous titles include *Cooking at Cooktique* (Doubleday) and *Savoring the Hamptons: Discovering the Food and Wine of Long Islands East End* (Running Press). She lives in Water Mill, New York.

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