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Christopher Richard "Rick" Stein OBE (born 4 January 1947) is an English chef, restaurateur and television presenter. He is currently the head chef and co-owner of "Rick Stein at Bannisters" at Mollymook, New South Wales, Australia,[1] owns four restaurants in Padstow, a fish and chip shop in Falmouth, Cornwall and has

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written or presented a number cookery books and television programmes.

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Rick's later books feature his travels around the world and his enjoyment of all foods not just seafood, but this English Seafood Cookery is written about the fish caught from our shores - we have a great deal more types of seafood than you might initially think and over the last 18 years some have become far more familiar than they were 18 years ago.

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Cajun cuisine (French: Cuisine cadienne, [k ɪ zɪn kad æ n]), (Spanish: Cocina acadia) is a style of cooking named for the French colonists known as Acadians who were deported from Acadia in modern-day Canada, incorporating West African, French and Spanish cooking techniques, in regions of Louisiana.Cajun cuisine is sometimes referred to as a 'rustic cuisine', meaning that it is based on ...

Cajun cuisine - Wikipedia

A stew is a combination of solid food ingredients that have been cooked in liquid and served in the resultant gravy.Ingredients in a stew can include any combination of vegetables (such as carrots, potatoes, onions, beans, peppers, mushrooms, and tomatoes) and may include meat, especially tougher meats suitable for slow-cooking, such as beef, poultry, sausages, and seafood.

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