Savory crab cakes, panfried to a crisp golden brown. Succulent sea bass roasted on a bed of fennel. Tender lobster meat cloaked in drawn butter. When it comes to fish and shellfish, there is no end to the variety of dishes both flavorful and quick-cooking that can grace your table. In the pages of Williams-Sonoma Collection: Seafood, you’ll find more than 40 recipes for innovative appetizers and entrées as well as updated renditions of all the time-honored classics, from aromatic mussels marinière to hearty seafood paella. Whether you want to whip up a simple supper of Cajun-spiced catfish served with greens or present an elegant dish of lobster risotto drizzled with white truffle oil to hungry guests, here are ideas to suit every occasion. The recipes are accompanied with colorful photos and helpful sidebars on ingredients and cooking techniques, making each dish easy to envision and simple to prepare. A glossary and basics section round out everything you need to know to handle seafood with success, from skinning fillets and removing pin bones to testing for doneness. An essential addition to the kitchen bookshelf, Seafood will inspire the busy cook to prepare and enjoy a healthful and delicious fish or shellfish dish on any night of the week.

My Personal Review:
This is another wonderful book to add to my collection! There are many great recipes to try - from the stove top, the oven and the grill - we can't wait to get started! We love seafood just any way it can be fixed and this book just broadened our horizon just that much more! Thank You!!

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