

# Shellfish (The Good Cook Techniques & Recipes Series)



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Oct 17, 2012 (The Good Cook Techniques & Recipes Series) Every cook should have a set of The Good Cook series which was published by Time Life between 1979 and

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Aug 06, 2006 Page 1 of Time Life The Good Cook Series Poultry, Preserving, Salads, Sauces, Shellfish, originally) recipes and photos of techniques.

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