



Seared to Perfection: The Simple Art of Sealing in Flavor (Non)

Lucy Vaserfirer

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Searing requires very little prep or cooking time, very few ingredients and tools, and very little effort to turn out unbelievably impressive dishes. In 15 to 20 minutes, you can put together a fantastic meal. And that's what Seared to Perfection is all about. Cooking instructor Lucy Vaserfirer covers all the basics of this cooking technique in her introduction, including how to select ingredients and cookware. And then come the approximately 100 recipes, whose titles speak for themselves: Steak au Poivre with Red Wine Sauce. Flatiron Steaks with Sauteed Mushrooms. Brined Pork Chops. Duck Breasts with Blackberry-Port Sauce. Salmon Fillets with Green Peppercorn Sauce. And much, much more.

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