

Chef, author and cooking instructor Becky Selengut. Staff photo/Deborah Stone

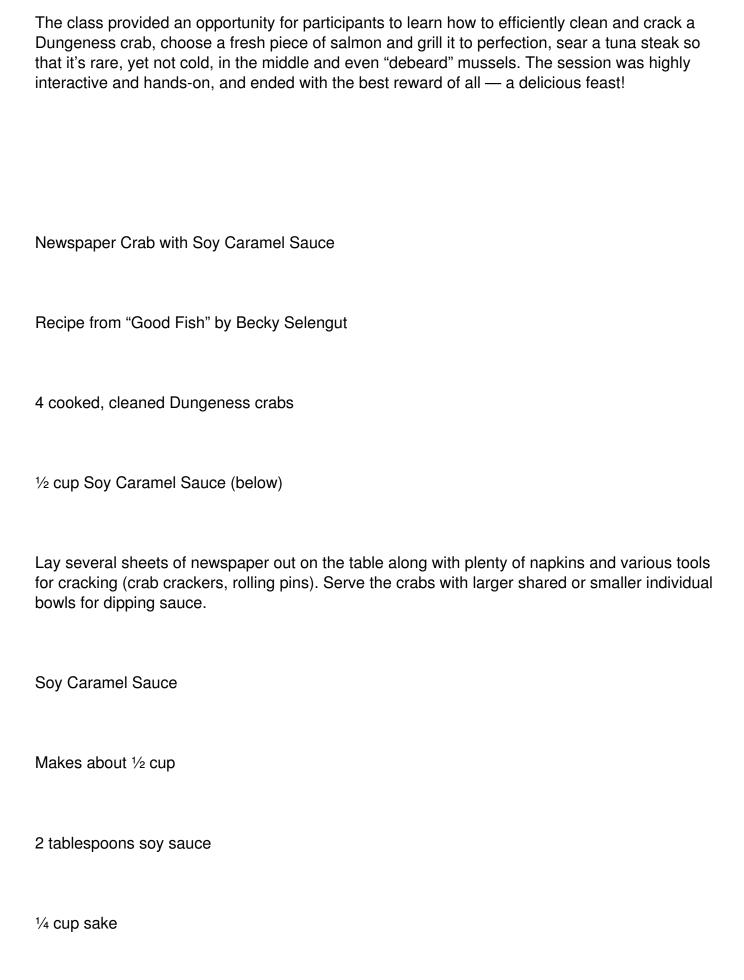


Newspaper crab with three sauces was just one of the recipes featured at a recent 21 Acres cooking class. Staff photo/Julie Boselly

Fish was the star attraction at a recent cooking class at 21 Acres. Well-known local chef, author and cooking instructor Becky Selengut guided students through the process of making several sustainable seafood recipes from her recent cookbook, Good Fish. Dishes included "Newspaper Crab with Three Sauces," "Mussels with Apple Cider and Thyme Glaze," "Grilled Sockeye Salmon with Fennel Two Ways" and "Seared Albacore with Ratatouille and Caramelized Figs."

Seafood featured at 21 Acres class





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