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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 written or presented a number

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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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