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## Simply Delicious Fish

Darina Allen

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S I M P L Y

*Delicious*

F I S H



DARINA ALLEN



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*To the memory of Tommy Sliney,  
who gave away more fish than he ever sold*

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By the same author:

*Simply Delicious*

*Simply Delicious 2*

*A Simply Delicious Christmas*



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The items marked with an asterisk denote recipes which are demonstrated on RTE's *Simply Delicious Fish* television series.