

US Recipe Writer Ann Sullivan Releases New Book: The Ultimate Ceviche Chef

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November 15, 2016; Boynton Beach, FL: Ann Sullivan, a well-recognized recipe writer in the international cuisine industry and a respected culinary artist in the American cookbook community, proudly announces the release of her latest cook book effort titled *The Ultimate Ceviche Chef*. Ann, through her self-titled company Ann-Sullivan.com, strives to embrace and engage environmentally enhancing opportunities whenever they present themselves. In keeping with this highly prized company policy, *The Ultimate Ceviche Chef* is currently available in digital format from the Amazon Kindle store. Customers may also order a physical print copy through Amazon's Createspace company.

"What is Ceviche?" asks Ann Sullivan, author of several recipe books and essential oils guides. "This is a question I get quite a bit from those who have yet to begin experimenting with international cuisines. Ceviche is considered a staple in the South American, or Central American, diet regimen. It consists of raw fish, or seafood, which has been marinated with a mixture that essentially cures the dish, gives it fantastic flavor, and makes it more pleasing and palatable, especially for those who are unfamiliar with ceviche. It is often considered an appetizer, but may be used as a side dish to a main entrée if so desired."

Previously published with flip book style formatting in a digitally rendered design, this recipe book is now available in physical print format through the Createspace feature on Amazon, allowing readers to choose the option that appeals to them the most. *The Ultimate Ceviche Chef* is very easy to read and quite simple to follow. Author Ann Sullivan has taken every conceivable step to ensure successful preparation of these tantalizing recipes. Detailed descriptions of ingredients, directions, and instructions have been provided, thereby eliminating any guesswork from the preparation process. Veteran homemakers and seasoned chefs will appreciate the ease and simplicity with which these Ceviche recipes can be created.

"There are so many ways to make Ceviche," claims Sullivan. "If you've never tried Ceviche before, it may be an acquired taste. I notice my American friends are a bit hesitant to try what they consider to be raw fish; however, once they sample one of my prepared Ceviche appetizers, they are hooked. Most of my guests will reserve space after the main course so that they can sample the Ceviche again, if there is any left that is."

These are some of the easiest appetizers to make; in many cases, you simply need to marinate the seafood for a specific amount of time before serving.?

Ann Sullivan, a respected recipe writer and rising star of the culinary community, strives to provide the latest and greatest recipe ideas to ever come out of a kitchen. Ann Sullivan, featured author and CEO, intends to incorporate as many different cuisines, delicacies, and desserts as possible, to encompass people from all walks of life.

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I am an author who specializes in alternative wellness remedies as well as delicious cuisine specific recipe books. My goal through this combined effort is to help those who want to enjoy an invigorating and exciting lifestyle.

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