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Jane Grigsons Vegetable Book

This is Jane Grigson's definitive guide to the selection, preparation and cooking of vegetables - from the common potato to the exotic Chinese artichoke. She gives tempting, stimulating ideas for side dishes, main courses and even the odd dessert. This marvellous book has become a classic work of reference for good cooks everywhere.

Jane Grigson's Vegetable Book: Amazon.co.uk: Grigson, Jane ...

Jane Grigson's Vegetable Book First published in 1978 by Michael

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Joseph. With poetry and history, fable and anecdote, Jane Grigson takes us on a kitchen garden tour with her superb collection of recipes old and new for this essential and delicious food.

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Synopsis. 'A reference bible...inspirational in the way that it opens up new possibilities for vegetables' - Daily Mail Jane Grigson's definitive guide to the selection, preparation and cooking of vegetables - from the common potato to the exotic Chinese artichoke. She gives tempting, stimulating ideas for side dishes, main courses and even the odd dessert.

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In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple "Broccoli Salad" to the engagingly esoteric "Game with Tomat

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Jane Grigson's Vegetable Book (At Table): Grigson, Jane ...
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Jane Grigson's Vegetable Book by Grigson, Jane Hardback ...
Book Description Penguin, 1998. Condition: New. 1998. UK ed.

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Paperback. Offers guidance to the selection, preparation and cooking of vegetables - from the common potato to the exotic Chinese artichoke. This book includes ideas for side dishes, main courses and even the odd dessert. Illustrator(s): Skargon, Yvonne. Num Pages: 624 pages, index, glossary.

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Jane Grigson's Vegetable Book: Grigson, Jane: Amazon.sg: Books
'Jane Grigson's Vegetable Book' by the leading English culinary
writer, recently deceased, Jane Grigson is ample evidence that the
greatest legacy left to the culinary reading world by the great
Elizabeth David is the tradition of English food writing, of which
Grigson is the most brightly shining star.

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In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple "Broccoli Salad" to the engagingly esoteric "Game with Tomato and Chocolate Sauce." Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for "Cassoulet," "Chicken Gumbo," and even Dr. William Kitchiner's 1817 version of "Bubble and Squeak" (fried beef and cabbage). ø Jane Grigson's Vegetable Book is a joy to read and a pleasure to use in the kitchen. It will introduce you to vegetables you've never met before, develop your friendship with those you know only in passing, and renew your romance with some you've come to take for granted. ø This edition has a special introduction for American readers, tables of equivalent weights and measures, and a glossary, which make the book as accessible to Americans as it is to those in Grigson's native England.

Jane Grigson's Fruit Book includes a wealth of recipes, plain and

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fancy, ranging from apple strudel to watermelon sherbet. Jane Grigson is at her literate and entertaining best in this fascinating compendium of recipes for forty-six different fruits. Some, like pears, will probably seem homely and familiar until you've tried them $\frac{3}{4}$ la chinoise. Others, such as the carambola, described by the author as looking ?like a small banana gone mad,? will no doubt be happy discoveries. ø You will find new ways to use all manner of fruits, alone or in combination with other foods, including meats, fish, and fowl, in all phases of cooking from appetizers to desserts. And, as always, in her brief introductions Grigson will both educate and amuse you with her pithy comments on the histories and varieties of all the included fruits. ø All ingredients are given in American as well as metric measures, and this edition includes an extensive glossary, compiled by Judith Hill, which not only translates unfamiliar terminology but also suggests American equivalents for British and Continental varieties where appropriate.

A celebration of the seasons and the foods they bring, with more than 250 recipes featuring ingredients indigenous to the British Isles. Originally published in 1971, *Good Things* is "a magnificent book" that was ahead of its time in celebrating recipes built around British locally-sourced food, all presented in Grigson's inimitably

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witty and stylish food writing (The Guardian). Divided into sections that cover Fish—kippers, lobster, mussels and scallops, trout; Meat and Game—meat pies, salted meat, snails, sweetbreads, rabbit and hare, pigeon, venison; Vegetables—asparagus, carrots, celery, chicory, haricot beans, leeks, mushrooms, parsley, parsnips, peas, spinach, tomatoes; and Fruit—apple and quince, gooseberries, lemons, prunes, strawberries, walnuts. Most importantly, Good Things includes the recipe for Grigson's famous curried parsnip soup.

A selection of traditional and modern recipes as well as an informative, evocative discussion of the origins of all kinds of English dishes.

A timeless literary cookbook with more than 250 recipes and gastronomic treats that celebrate the varieties and culinary pleasures of mushrooms. An indispensable classic for all those who

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love mushrooms. Truffles . . . ceps . . . morels, they all conjure visions of one of the most intriguing and subtle of all gastronomic treats. Amateur cooks can feel overwhelmed by the many varieties of mushrooms, and mystified by how best to prepare them, while epicures hunger for new ways to expand their repertoires. With more than 250 recipes, Jane Grigson describes simple yet sumptuous preparations for all kinds of delectable fresh and preserved mushrooms. Included are helpful tips for selecting and preserving the best edible mushrooms (both wild and cultivated), the folklore behind the recipes, a brief history of mushroom cultivation, guides to distinguishing edible from poisonous fungi for those who venture to pick their own, and line drawings of the twenty-one most common species.

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.