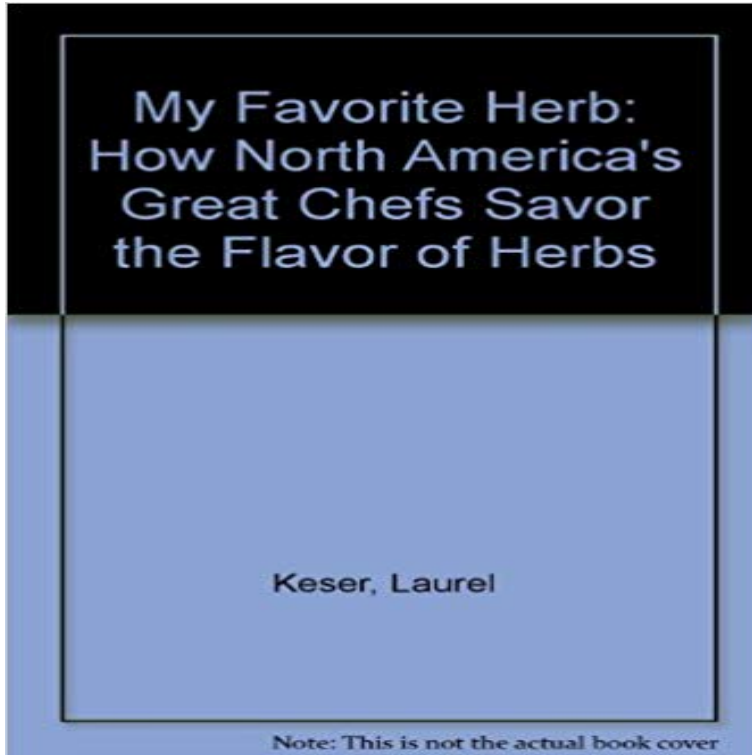


## My Favorite Herb: How North Americas Great Chefs Savor the Flavor of Herbs



Merging two hot trends - herbs and chef cookbooks - My Favorite Herb brings together 51 accomplished chefs from the US and Canada to reveal their favorite herb and how they use it. In addition, you'll find more than 125 of these chefs favorite herb recipes, all tested in the authors home kitchen and scaled to family-sized proportions. The selection of herbs, 30 in all, covers all the most popular herbs that home cooks can buy at supermarkets, some up-and-coming herbs that are on the verge of becoming a household name, and a few specialized herbs for the adventurous home cook. Recipes feature a variety of cuisines and cover everything from appetizers to desserts: \* Sugar Snap Peas with Brown Butter and Sage from Alice Waters (Chez Panisse, Berkeley, California) \* Shrimp Creole with Bay from Jamie Shannon (Commanders Palace, New Orleans, Louisiana) \* Persian Lamb and Parsley Ragout from Nora Pouillon (Nora and Asia Nora, Washington, D.C.) \* Chervil-Hazelnut Crusted Sea Bass with Saffron Lime Sauce from Bruce Auden (Restaurant BIGA, San Antonio, Texas) \* Chicken Breasts with Lemon Thyme and Grilled Vegetables from Roland Liccioni (Le Francais, Chicago, Illinois) \* Blueberry Champagne Mousse with Lemon Balm from Alfonso Contrisciani (Opus 251, Philadelphia, Pennsylvania) My Favorite Herb includes general tips for buying and storing herbs and basic recipes for such things as chicken stock and roasted garlic. In addition, a chef and restaurant list will help you plan a firsthand dining experience. The mail order resources list will help you locate particular herbs and other ingredients used in the book. Author Laurel Keser combines many years of professional food writing with a lifelong passion for cooking with herbs. An experienced herb gardener, Laurel has had her own herb recipes published in The Herb Companion magazine. She resides in

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