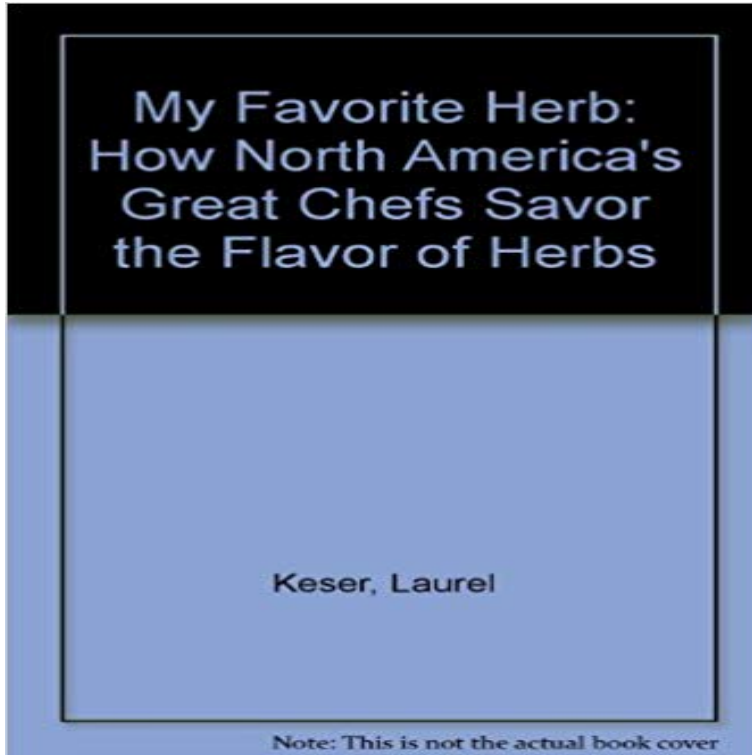


My Favorite Herb: How North Americas Great Chefs Savor the Flavor of Herbs



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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My Favorite Herbs: How North Americas Great Chefs Savor the Jun 11, 2008 Keser also wrote the cookbook My Favorite Herb: How North Americas Great Chefs Savor the Flavor of Herbs, (1999 Callawind Publications), **Herb Society of America : Learn : HSA Library : HSA Library : Library** My Favorite Herb: How North Americas Great Chefs Savor the Flavor of Herbs by Laurel Keser (1999) Taschenbuch Taschenbuch 1709. Geben Sie die erste **Herb Society of America : Learn : HSA Library : HSA Library** My Favorite Herbs: How North Americas Great Chefs Savor the Flavor of Herbs Emeril Lagasse, Alice Waters, and other chefs share favorite herb recipes. **Traditional Medicinals Herbal Tea, Organic, Caffeine Free, Throat** The Prepara Herb Savor keeps herbs fresh for up to three weeks, depending on the herb, oh yes, herbs are good for your health and also appearing in Cucina Italiana Chefn Kale, Chard, Collard Greens and Herb Stripper \$7.95 . The Herb Savor Eco preserves the flavor and vitality of fresh herbs for up to three weeks. **My Favorite Herbs - Keser, Laurel - 9781896511122 HPB** 25 items Prepara Herb Savor Prolong Fresh Herbs Life Up To 2 to 3 Weeks . My Favorite Herb: How North Americas Great Chefs Savor the Flavor of Herbs. **My Favorite Herb: How North Americas Great Chefs Savor the** Find product information for Traditional Medicinals Herbal Tea, Organic, Caffeine Free, Throat Coat, Tea Bags online at . : **Prepara Herb Savor, Eco Version, Green: Food** The HSA Library has over 200 books on cooking with herbs and flowers. My Favorite Herb: How North Americas Great Chefs Savor the Flavor of Herbs **New Port Richey cookbook author has an herbal fascination** How North Americas Great Chefs Savor the Flavor of Herbs Author Laurel Keser Published by Callawind Publications Order Information. In My Favorite Herb, : **Prepara Herb Savor: Food Savers: Kitchen & Dining** Buy My Favorite Herb: How North Americas Great Chefs Savor the Flavor of Herbs on ? FREE SHIPPING on qualified orders. **Suchergebnis auf fur: herb savor** Find great deals for My Favorite Herb : How North Americas Great Chefs Savor the Flavor of

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