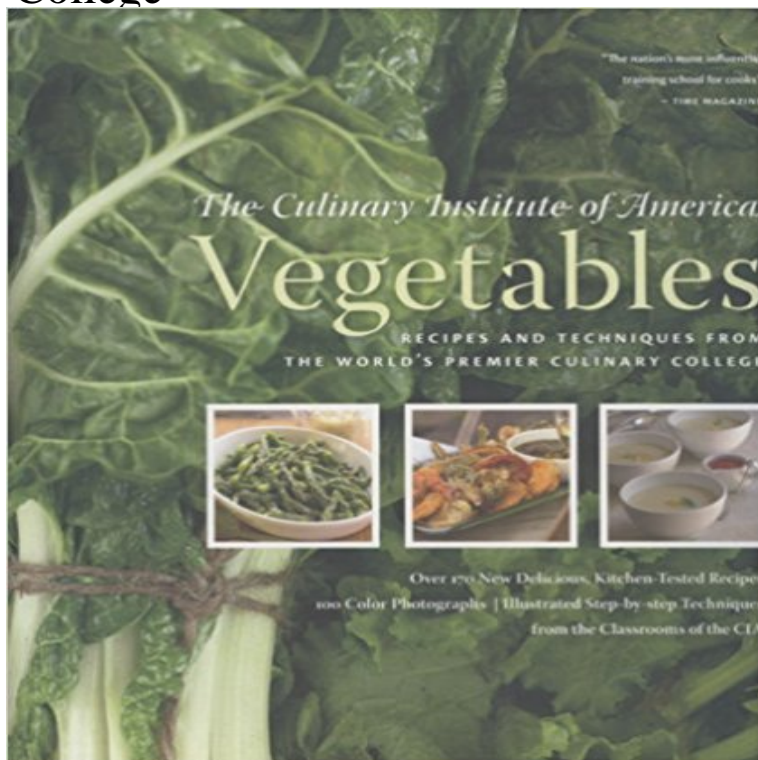


Vegetables: Recipes and Techniques from the Worlds Premier Culinary College



Vegetables is complete with over 150 recipes for soups, appetizers, salads, entrees, side dishes, and a chapter devoted to sauces and relishes made from vegetables or perfect to serve with vegetables. Accompanied by 75 full-color photos, you'll be eager to try vegetables that are new to you, or try a familiar vegetable in a new way.

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