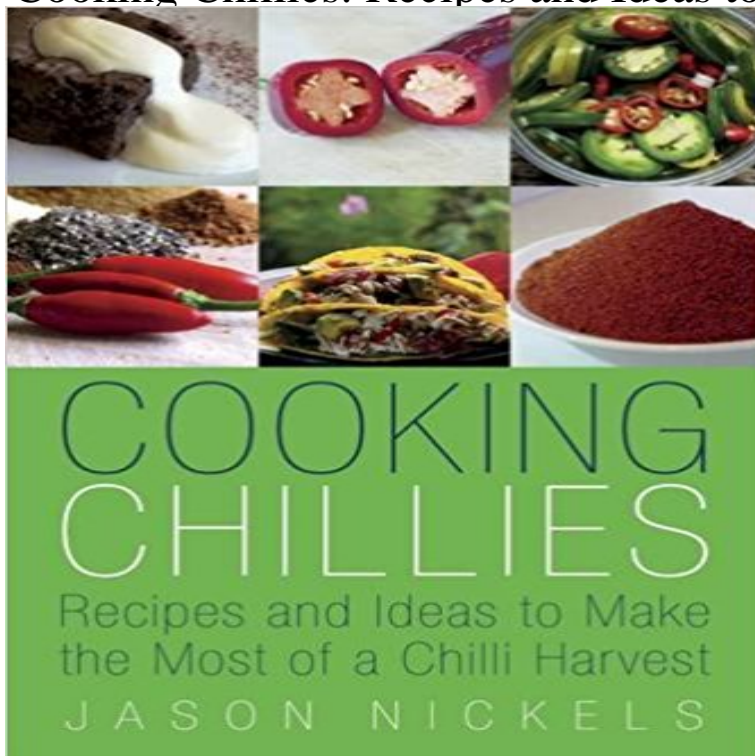


Cooking Chillies: Recipes and Ideas to Make the Most of a Chilli Harvest



Chillies can become an obsession. The reward gained from cultivating a single plant can urge us to fill a greenhouse with them; or that initial taste of something hot can lead to a larder full of spice. This is a follow-up to the book *Growing Chillies*, but it isn't just a recipe book for chilli growers. It is a guide for all chilli enthusiasts who are looking for interesting ways to make the most of their passion. Sections include: Specific chillies and their uses; fresh, dried, smoked or powdered. How to dry, pickle and smoke your own chillies. Make your own sauces. Over 50 tasty chilli recipes from hot sauces to desserts. The author draws on his experience in commercial production of fresh, dried and smoked chillies to share invaluable advice on their uses in over 50 delicious recipes. If you think a book all about chillies will blow your socks off, think again, many recipes take advantage of the subtle and diverse range of flavours, as well as the heat.

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