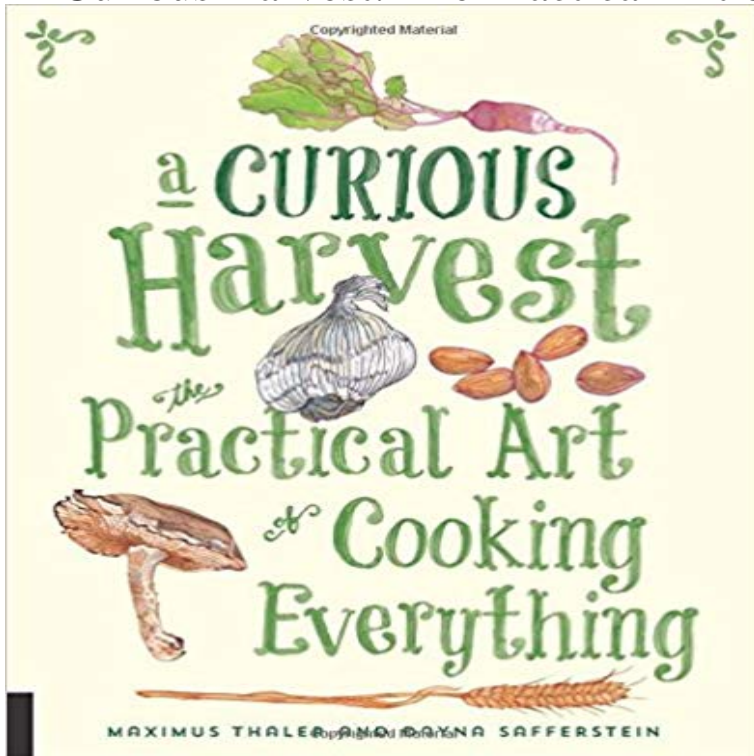


A Curious Harvest: The Practical Art of Cooking Everything



What do I have to eat? Long before supermarkets taught us what we should buy to eat, we simply looked around and ate what looked good. A Curious Harvest marks a return to this kind of thinking. Focusing on ingredients, from the common to the curious, rather than finished dishes Maximus Thaler of The Gleaners Kitchen offers a choose-your-own primer for preparing tasty, nutritious meals without dogma or shopping lists. Inside each ingredient is beautifully and reverently illustrated by Dayna Safferstein. On each page is information about storing and preparing, when to roast and when to juice, and what goes well with what. What you won't find are complicated recipes requiring expensive trips to the supermarket. The result is nothing short of radical.

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