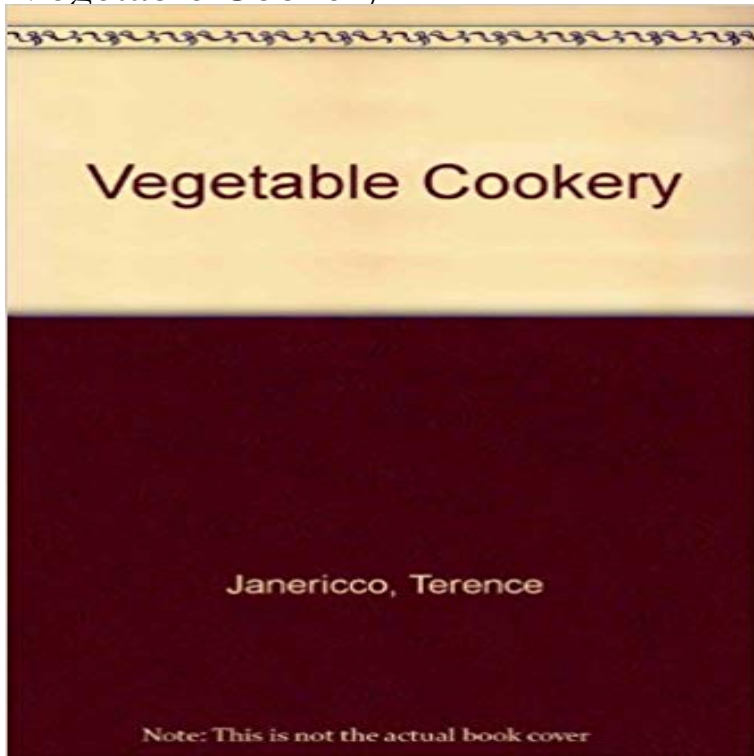


## Vegetable Cookery



Prized for their nutritional value and colourful presentation, vegetables are a cost-effective produce item for commercial establishments and home cooking. This essential kitchen reference addresses all facets of the rapidly growing trend in vegetable cookery. It features over 500 vegetable recipes for appetisers, side dishes, and main courses each carefully made for a yield of six. It is written in a clear style and organized alphabetically by vegetable for easy reference. Cooking professionals and amateurs can easily locate their vegetable of choice and learn about its history, seasonal availability, preparation and accompaniments, and presentations. This book should be of interest to professional chefs; restaurant owners; foodservice directors; general consumers.

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