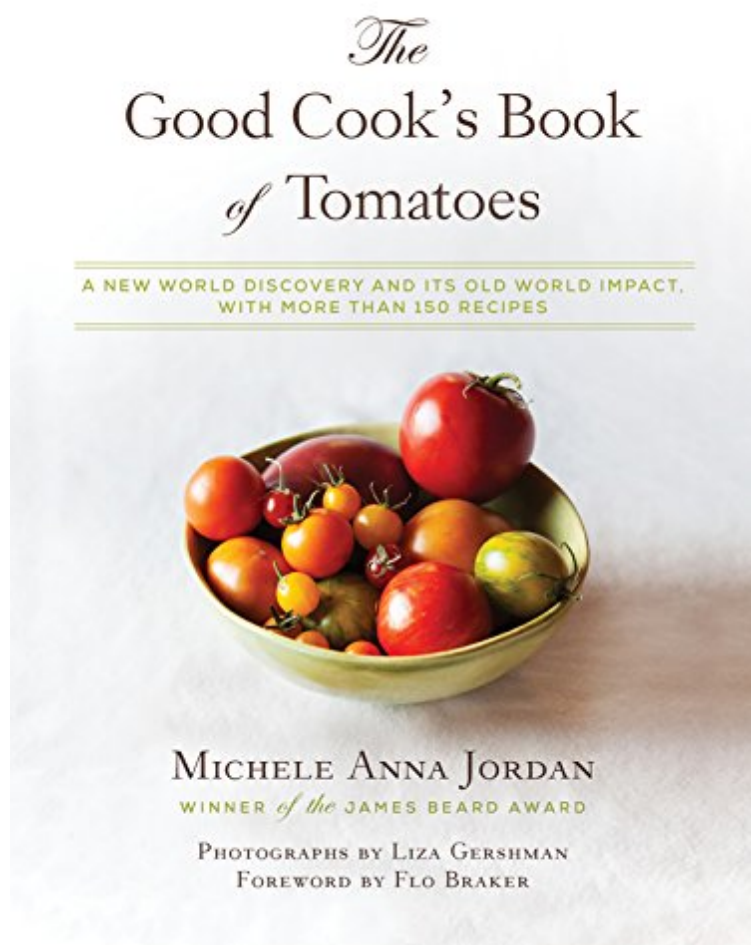


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The Good Cook's Book of Tomatoes: A New World Discovery and Its Old World Impact, with more than 150 recipes



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Description :

Prsentation de l'diteurThis is an indispensable book for anyone who cares about good food, how to get it, and how to put it on the table. Nancy Harmon Jenkins, The Mediterranean Diet CookbookIn The Good Cooks Book of Tomatoes, an installment in the expertly researched and newly updated culinary series of the Good Cooks Books, award-winning author Michele Anna Jordan brings her creative zeal to one of the most popular fruits on the market. An amazing reference for any cooks shelf, this book contains more than 150 recipes.For anyone who feels theres no such thing as too many tomatoes, this is the definitive bookthe only one with recipes for beverages, appetizers, breads, soups, salads, sauces, and much more. Recipes include:Blood Mary, Bloody Maria, and Bloody MiracleGreen Tomato and Onion ChutneyTomato and Crab

Bisque Focaccia with Cherry Tomatoes Tomato and Polenta Tart with Basil Mayonnaise And more Skyhorse

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