

ALICE WATERS THE ART OF SIMPLE FOOD RECIPES



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Alice Waters is a chef, author, food activist, and the founder and owner of Chez Panisse Restaurant in Berkeley, California. She has been a champion of local sustainable agriculture for over four decades.

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Alice is Vice President of Slow Food International and the author of thirteen books. Her most recent books are My Pantry, The Art of Simple Food II, 40 Years of Chez Panisse, and In the Green Kitchen. She lives in Berkeley, California.

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Alice Waters s Seasonal Minestrone Recipe NYT Cooking

Alice Waters often recommends that cooks master a good minestrone. It s communal and seasonal, two pillars on which she has built her cooking career. This summer recipe came from the cookbook that is her top seller:

"The Art of Simple Food." It uses the best of the season s green beans, tomatoes and squash.

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