



## The Vest Pocket Vegetable Book (Classic Reprint)

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By Charles G Moore

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Excerpt from The Vest Pocket Vegetable Book Great care should be taken in preparing and washing it as a little sand or grit will spoil the luxury of the artichoke. It is served hot with melted butter in a sauce bowl, or cold with olive oil, vinegar, salt and pepper. Artichokes, Barigoule. Trim the leaves lower down than for plain boiling, blanch and par-boil, drain on sieve, wipe dry with towel. Carefully scoop out the core or choke, then fill the cavity with a farce made of fresh bread crumbs, small pieces of game, truffles, mushrooms, shallots, parsley and a little grated bacon, all being chopped very fine and run through a sieve. Then arrange in a saute pan on slices of ham, carrots, and a small faggot of sweet herbs; pour over a glass of white wine, cover with oiled paper and set on the side of the range to simmer until quite tender. Take up when done, thicken the liquor with a little roux, strain and pour over the artichokes when served. Artichoke Bottoms With...



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### Reviews

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*This kind of book is every little thing and taught me to looking ahead of time and a lot more. I am quite late in start reading this one, but better then never. I found out this book from my dad and i encouraged this pdf to find out.*

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