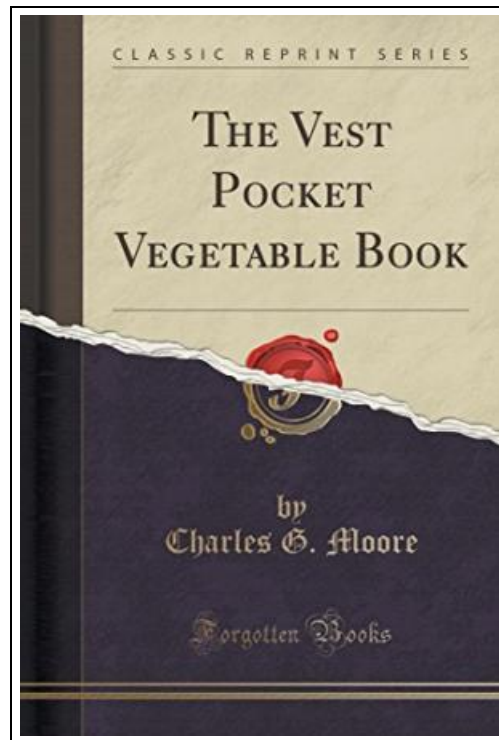


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Reviews

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(Prof. Shannon Wehner PhD)*

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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 French String Beans. The canned French beans and artichoke bottoms can be used for this dish. They are tossed together in a saute pan with a little butter, lemon juice, chicken broth and white wine. Cover over with oiled paper and simmer slowly for five minutes, then carefully lay the artichokes aside and heap the beans in a pyramid on a vegetable dish. Arrange the artichokes around the edge, laying one against the other to form a perfect border; strain the juice and pour over the pyramid when served. Artichokes For Garnish. Trim and blanch the same as for plain...

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