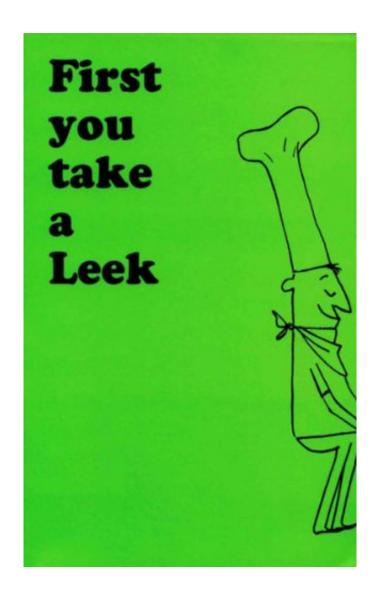
First You Take a Leek: Recipes With a Gourmet Touch





Synopsis

If the garlic is too strong, and the tender chives too weak, if your onions make you cry, Take a Leek!It's not exactly an onion. And it's not a chive. The leek - big, simple, and often underappreciated and misused - is in fact an indispensable flavor component to many of the most pleasing dishes that can be cooked in a kitchen. First You Take a Leek is fantastic light-hearted, leek-centric cookbook. It features 16 recipes for soups, stews, fish, meat, poultry, bread, salads, and more. Recipes include:Leek and split pea soupGarlic breadLeek soupVichyssoiseChicken with leeks casseroleLeeks au gratinLa Paloma PaellaAnd many more!The light-hearted approach and whimsical illustrations make this cookbook a joy to read.

What people say about this book

Pat, "Good Condition and On Time. The book was delivered as stated in excellent condition. Very pleased."

Harry D. Conkey II, "Five Stars. Great"

shawn, "Five Stars. great book"

<u>DMCA</u>