



Flavoring with Culinary Herbs: Tips, Recipes, and Cultivation

By Mary El-Baz

iUniverse, United States, 2005. Paperback. Book Condition: New. 224 x 148 mm. Language: English . Brand New Book ***** Print on Demand *****.Add some aroma therapy to your everyday and special dishes by seasoning with the extraordinary essence of culinary herbs. Whether it s with pungent rosemary or subtle chervil, your meals are sure to tantalize when you use the cooking and flavoring tips in Flavoring with Culinary Herbs: Tips, Recipes, and Cultivation. Learn which herbs are considered pungent, strongly accented, or harmoniously mix well with others, and how each blends with certain foods to enhance flavor. Delicious recipes not only feature the various combinations of delicate and appetizing herb flavors and the foods with which they blend, but also those for herb butters, seasoning blends, cordials, and jellies. To extend your cooking pleasure with culinary herbs, Flavoring with Culinary Herbs: Tips, Recipes, and Cultivation includes tips on cultivating herbs in your garden or indoors, and preserving the herbs for use year-round. Author Mary El-Baz offers savory recipes for cooking with pungent, strongly accented, and harmonious blending herbs- Pungent: Rosemary Chicken in Mushroom Sauce * Stuffed Mushrooms with Sage * Ham and Bean Soup Strongly Accented: Tomato-Basil-Mozzarella Salad * Thai...



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