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The eminent food writer

and BBC cookery star

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has created this seriously designed book with its luscious photographs as an accompaniment to her television series, Sophie Grigson's Herbs. She takes 48 varieties of herbs, from the familiar, such as thyme and bay leaf, to the less usual, including wild garlic, lemon balm and anise hyssop, gives their latin name and their

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Guild of Food Writers

Cookery Journalist

Award. Sophie is the

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subjects ranging from

herbs to fish and meat.

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red onions; coriander
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suitable for feeding the family of entertaining friends.

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Method. Place the stock into a large pan over a medium heat and bring to the boil, then turn the heat down as low as it will go, to keep the stock hot but without letting it

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reduce too much. ...

When the rice is cooked,
stir the sauteed
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Pumpkin, Sweet Corn
and Sweet Potato Stew;
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Eastern stews, this book will entice all readers, whether they are vegetarian or not.

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This book is full of inspiration and practical advice on cultivating a kitchen herb garden, and on using its fresh, home-grown herbs in your cooking. There is detailed information on how to plan, plant, grow and maintain thirty selected herbs in a herb garden that will always be productive. Additional

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lly, there are over sixty delicious recipes - from soups to sauces - for using herbs in your kitchen. The book includes information on: Which culinary herbs to plant, and how to grow them. Illustrated planting plans for designing different types of herb garden. Using herbs to flavour oils, vinegars, butters, sugars

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