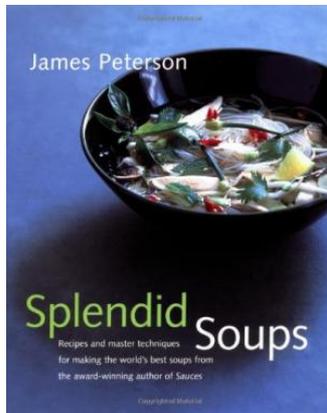


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SPLENDID SOUPS: RECIPES AND MASTER TECHNIQUES FOR MAKING THE WORLD'S BEST SOUPS



Houghton Mifflin Harcourt, 2000. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Partial Table of Contents: BROTHS, CONSOMMÉS, AND SIMPLE BROTH-BASED SOUPS. Clear Broths. Consommé?. Combining Broth with Eggs, Cheese, and Herbs. VEGETABLE SOUPS. Single-Vegetable Soups. Beans, Lentils, and Dried Peas. Mixed Vegetable Soups. RICE SOUPS. FISH SOUPS. BIVALVE SHELLFISH SOUPS. CRUSTACEAN SOUPS. MEATS SOUPS. New England Boiled Dinner, Pot-au-Feu, Bollito Misto. Asian Tabletop Meat Soups. Hearthly Peasant Soups. Borscht. Chicken. Duck. Pork. Lamb. Beef. Veal. Tripe. A Few Less Common Ingredients. BREAD SOUPS. YOGURT, CHEESE, AND BUTTERMILK SOUPS. FRUIT SOUPS AND DESSERT SOUPS. BASIC PREPARATION. Patterns for Improvising Soups. Metric Conversion Chart. Sources. Index.

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- Authored by Peterson, James
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