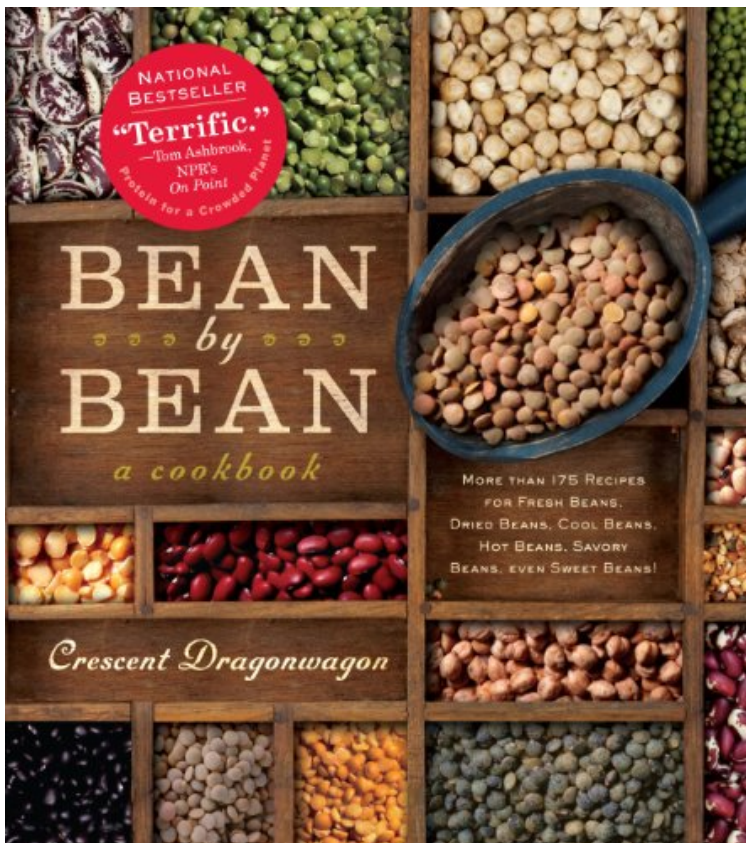


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Description :

Prsentation de l'diteurHas there ever been a more generous ingredient than the bean? Down-home, yet haute, soul-satisfyingly hearty, valued, versatile deeply delectable, healthful, and inexpensive to boot, theres nothing a bean cant doand nothing that Crescent Dragonwagon cant do with beans. From old friends like chickpeas and pintos to rediscovered heirloom beans like rattlesnake beans and teparies, from green beans and fresh shell beans to peanuts, lentils, and peas, Bean by Bean is the definitive cookbook on beans. Its a 175-plus recipe cornucopia overflowing with information, kitchen wisdom, lore, anecdotes, and a zest for good food and good times.Consider the lentil, to take one example. Discover it first in a delicious slather, Lentil Tapenade. Then in half a dozen soups, including Sahadis Lebanese Lentil Soup with Spinach, Kerala-

Style Dahl, and Crescents Very, Very Best Lentil, Mushroom Barley Soup. It then turns up in Marinated Lentils De Puy with Greens, Baked Beets, Oranges Walnuts. Plus theres Jamaica Jerk-Style Lentil-Vegetable Patties, Ethiopian Lentil Stew, and Lentil-Celeriac Skillet Sauce. Do the same for black beansfrom Tex-Mex Frijoles Dip to Feijoada Vegetariana to Mayas Magic Black Beans with Eggplant Royal Rice. Or shell beansNewly Minted Puree of Fresh Favas, Baked Limas with Rosy Sour Cream, Edamame in a Pod. And on and onfrom starters and soups to dozens of entrees. Even desserts: Peanut Butter Cup Brownies and Red Bean Ice Cream.