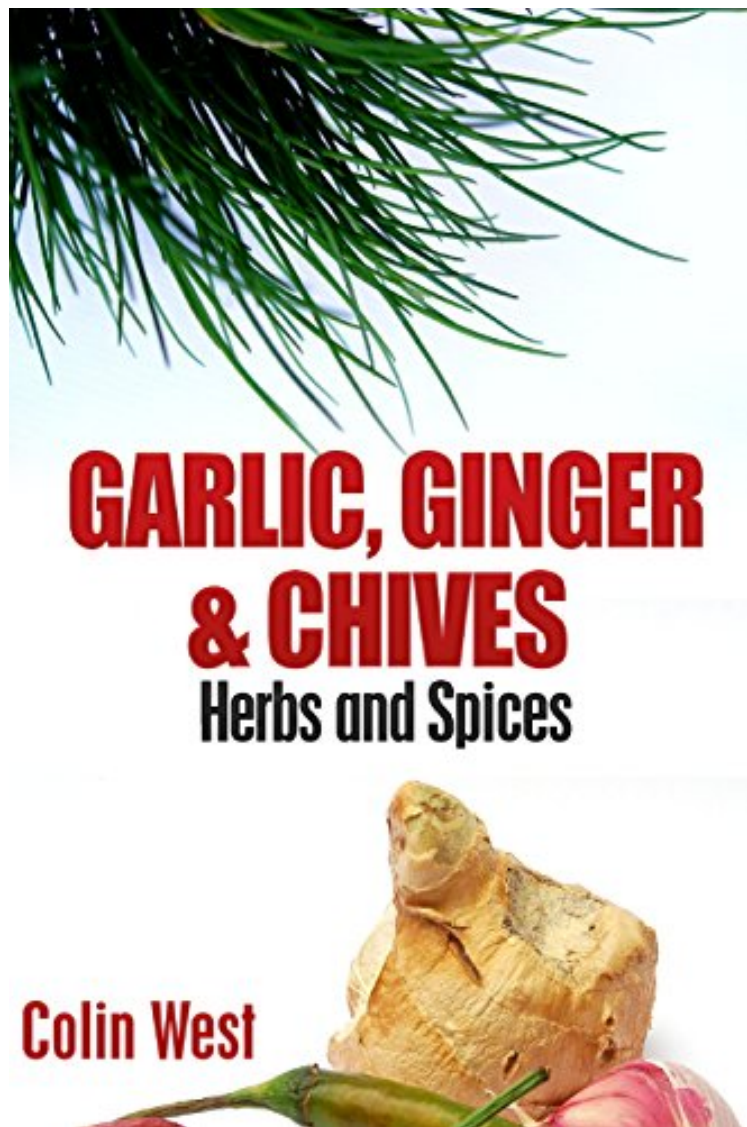


(Mobile book) Herbs and Spices - Ginger, Garlic and Chives: All About Ginger, Chives and Garlic (Volume 4)

Herbs and Spices - Ginger, Garlic and Chives: All About Ginger, Chives and Garlic (Volume 4)

Colin West

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Colin West : Herbs and Spices - Ginger, Garlic and Chives: All About Ginger, Chives and Garlic (Volume 4) before purchasing it in order to gage whether or not it would be worth my time, and all praised Herbs and Spices - Ginger, Garlic and Chives: All About Ginger, Chives and Garlic (Volume 4):

4 of 4 people found the following review helpful. The BEST Surprise is in this book!By JamesWow... what a great

"little" book this is... being part history and learning, part gardening, and part cookbook... all rolled into one!! Colin West has done an excellent job in writing this book about three of the best cooking ingredients that so many of us use. The factual/educational sections contain the different uses of these three plants throughout history which, surprisingly enough, includes their medicinal properties and uses. The gardening sections are well done in that they cover both growing outdoors and in containers, so anyone can begin to grow these at home, save money, and have fresh ingredients to use whenever they like. The recipe sections for each ingredient, with the authors 10 favorite recipes for EACH of these, are very broad in their use of the ingredients, including recipes for both meat eaters and vegetarians. I was quite surprised to see how much this book included within it and I would highly recommend it to anyone. It's a very refreshing, and pleasantly surprising book for anyone to get. 1 of 1 people found the following review helpful. Superb info on Garlic Ginger and Chives - From Growing to using and WONDERFUL recipes! A must have little book! By Daisy S For me, Garlic, Ginger and Chives are my most favorite herbs and up until finding this book, I was just using the dried herbs! So I decided to grow my own favorite herbs. This handy little book has excellent instructions on how to grow, harvest, use for health and eating and then it gives mouth watering recipes! If you love fresh herbs and especially these THREE, then this is a MUST HAVE BOOK! Highly recommend this book to you. 1 of 1 people found the following review helpful. Garlic, Ginger and Chives, Oh My! By Julia Busch Show me a recipe with garlic or ginger in it and I'm a total pushover, but then add in a stuffed baked potato with chives and horseradish as two of ingredients and I'm in a reverie. This super little recipe book not only contains wonderful ginger recipes, garlic recipes and chives, but gives botanical and medicinal information on this spicy herbal trio, as well as how to grow, harvest, and preserve them. An avid ginger-holic, I'm ready to prepare the ginger preserves, always great to have as a spread, but fabulous for those queezy stomachs. And the thought of Ginger Cup Cakes with Orange Icing, Ginger Peppered Steak, oh my! And if you're up for gourmet fare, there's Murgh Adraki. And the garlic recipes: Roast Garlic and Lemon Soup, Peppery Garlic Prawns, Spinach with Sesame and Garlic....orgasmic...and I'm just hitting my personal highlights. And for chive lovers, how does Prawn and Avocado Salad with Chives sound? Crab Muffins with Chives, Chicken Stuffed with Cream Cheese and Chives and that's not the half of it. This book could keep serious garlic-ginger-chive lovers busy for weeks. Not even mentioning the nifty little conversion table. Oh and did I mention the non-cook Zucchini Pate? I can't imagine anyone not appreciating this little book. Highly recommended.

3 books in 1 - learn all about ginger, chives and garlic, and start growing fresh herbs and spices in your own garden or kitchen today.. Colin discusses the uses and health benefits and explains how to grow ginger, chives and garlic at home, and includes 30 of his best recipes using these wonderful fresh home grown ingredients.