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Chef'S Guide To Herbs & Spices (Quickstudy: Home)





Synopsis

Seasonings and flavorings for every occasion. Spice up your life by getting the lowdown on herbs and spices, their flavors and their uses.

Book Information

Series: Quickstudy: Home Pamphlet: 4 pages Publisher: QuickStudy; Lam Crds edition (February 23, 2006) Language: English ISBN-10: 1423201825 ISBN-13: 978-1423201823 Product Dimensions: 8.5 x 11 x 0.1 inches Shipping Weight: 0.8 ounces (View shipping rates and policies) Average Customer Review: 4.4 out of 5 stars Â See all reviews (9 customer reviews) Best Sellers Rank: #444,440 in Books (See Top 100 in Books) #74 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry #271 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #300 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

I knew a "bitter Herb" once. This is a useful, concise guide that I will try to memorize, but at my age may often refer back. Learned lots from my first read.

I was wanting one of these for a quick reference. I just love it is perfect for my needs! Would reccommend

Useful and practical knowledge at a glance. Saves time and unnecessary purchases of books. Everything you need to know right here in one place.

Concise, compact information. Very well organized. Waterproof, spill proof.

useful information of the high points in a concise form.

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