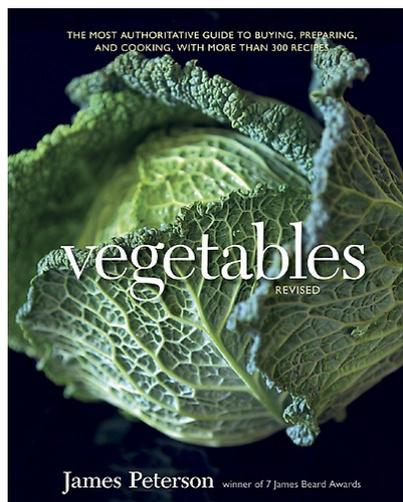


Cook the Book: 'Vegetables, Revised'

KATE WILLIAMS



James Peterson has been writing cookbooks for over two decades, and he's still going strong. His newly revised *Vegetables* hit bookshelves this spring with a fresh new look, brilliant color photographs (taken by Peterson himself), and an encyclopedic introduction covering basic techniques and tips for cooking just about any vegetable you'd encounter at a farm stand, Asian market, or grocery store. But this is no textbook—Peterson's writing is smart, humorous, and certainly opinionated. (See, for example, his note about cooking oils: "As for margarine, I have nothing nice to say.")

For cooks strapped for time, he offers quick-cooking, simple recipes complete with tips on how to make even a 20 minute dinner taste its best. For others who may want to try more intricate cooking, he gives detailed instruction on preparing a range of soups, stews, salads, and braises with proper French technique. Some of these latter recipes are a bit fussy, but their layers of flavor and careful composition make them worth the effort.

This week, we'll have a mini-lesson on vegetable cookery by taking a late-summer crop of vegetables and running them through five different techniques. We'll start out with simple preservation by making **Pickled Chiles**. Next, we'll build a summery baked **Tomato and Herb Gratin** and then it's time to break out the big guns with **Spinach Gnocchi with Sage Butter** and finally a no-holds-barred **French-Style Vegetable Stew**.

Win Vegetables Revised'

Thanks to the good folks at Ten Speed Press, we have five (5) copies of *Vegetables, Revised* to give away. All you need to do is tell us one vegetable you'd love to eat, but have never tried, here in the comments section.