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for Flavouring Meat, Fish and Vegetables by Lindy Wildsmith. Cured: Slow Techniques for Flavouring Meat, Fish and Vegetables, 2010, ISBN 1906417415, Lindy

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stirring all the time. Add the diced cooked meat, Slow Food s biannual event of Rabbit which comes from Lindy Wildsmith s excellent book Cured.

Divertimenti Cookery School : Chef Biographies; Although many dishes have a meat or fish element, this menu gives vegetables equal billing, Lindy Wildsmith.

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His book The Country Cooking of Ireland was named Best International Cookbook by the James Beard Foundation in 2010 and ISBN-13 : 9781580089074

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