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Egyptian Soups: Hot and Cold

By John Feeney

The American University in Cairo Press. Paperback. Condition: new. BRAND NEW, Egyptian Soups: Hot and Cold, John Feeney, John Feeney, best known for his landmark documentary films and still photography that have chronicled much of Egypt's life and many of its greater and lesser events over the last four decades, also happens to be something of a wizard in the kitchen, and he has finally been persuaded to share the recipes for some of his most original - and extraordinarily tasty - creations for all to enjoy. Beyond merely nutritious, Feeney's soups are either ambrosial or aphrodisiac, and sometimes both, and, with the possible exception of his legendary Creme de Truffe du Desert, for which the highly elusive desert truffle is essential, all can be made with ingredients seasonally available in Egypt and widely available in other parts of the world too. Most of the ingredients of the winter soups have been used in Egypt for thousands of years: lentils, cumin, leeks, garlic, and gargir (Egyptian rocket). And in the stifling heat of July and August in Cairo, you can enjoy the most unusual iced summer soups, using the melons of Sinai and the juices of pomegranates, guavas, and strawberries....



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