

**HEART OF THE ARTICHOKE**

Wesley Sanderford

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### **Heart of the Artichoke: and Other Kitchen Journeys by David Tanis**

Heart of the Artichoke has ratings and 45 reviews. First Second said: This cookbook is so delightful, you guys! I suspect that David Tanis has a lot.

Related books: [Songs in Waiting: Spiritual Reflections on Christs Birth](#), [Kasperlhausen: Mama, erzähl eine Geschichte! \(German Edition\)](#), [ALEISTER EL SEÑOR DE LA NOCHE \(Relatos Románticos y Fantásticos n° 50\) \(Spanish Edition\)](#), [Die Legende von der Siebener Parabel: Erster Teil \(German Edition\)](#), [HOW TO ROB A BANK - Peter Sharp Legal Mystery #13 \(Peter Sharp Legal Mysteries\)](#).

April 6, 3: Turn the page for more on the book, plus Tanis' red wine poached pear recipe.

TimewilltellasIttest.Welovedeverythingexceptthedessertwhichneither  
My path toward vegetarian eating began relatively early.  
Maybe, as Pablo Neruda wrote in the poem "Ode to the Artichoke," the best way to eat an artichoke is to cook and immediately peel away its leaves one by one perhaps doused in sweet butter until you reach its heart, which can then be slowly savored: . Someinterestingstuffallthe.Poach the pears for about 30 minutes, or until a skewer inserted encounters no resistance.