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# In the Green Kitchen: Techniques to Learn by Heart



*Par Alice Waters*  
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## Description :

Prsentation de l'diteur Alice Waters has been a champion of the sustainable, local cooking movement for decades. To Alice, good food is a right, not a privilege. In the Green Kitchen presents her essential cooking techniques to be learned by heart plus more than 50 recipes for delicious fresh, local, and seasonal meals from

Alice and her friends. She demystifies the basics including steaming a vegetable, dressing a salad, simmering stock, filleting a fish, roasting a chicken, and making bread. An indispensable cookbook, she gives you everything you need to bring out the truest flavor that the best ingredients of the season have to offer. Contributors: Darina Allen \* Dan Barber \* Lidia Bastianich \* Rick Bayless \* Paul Bertolli \* David Chang \* Traci Des Jardins \* Angelo Garro \* Joyce Goldstein \* Thomas Keller \* Niloufer Ichaporia King \* Peggy Knickerbocker \* Anna Lapp Bryant Terry \* Deborah Madison \* Clodagh McKenna \* Jean-Pierre Moull \* Joan Nathan \* Scott Peacock \* Cal Peternell \* Gilbert Pilgram \* Clair Ptak \* Oliver Rowe \*

Amaryll Schwertner \* Fanny Singer \* David Tanis \* Poppy Tooker \* Charlie Trotter \* Jerme Waag \* Beth Wells  
From the Hardcover edition.

David Chang's Salt Sugar Pickles 4 servings  
David makes these pickles to be enjoyed right after seasoning, while they are still vibrant and crunchy.  
3 very large radishes  
2 thin daikon radishes  
2 thin-skinned cucumbers with few seeds  
2 pounds seedless watermelon  
1 teaspoon fine sea salt  
1 teaspoon sugar  
Prepare the vegetables and fruit and arrange in separate bowls; there should be about 1 1/2 cups of each kind. Halve the radishes and slice into thin wedges. Cut the daikon radishes crosswise into slices about 1/8 inch thick. Cut the cucumbers crosswise into slices about 1/4 inch thick. Remove the rind of the watermelon and cut the flesh into slices 1/3 inch thick and then into 2-inch wedges. In a small bowl, combine the salt and sugar, and sprinkle 1/2 teaspoon of the mixture over each vegetable and the watermelon and toss. Let the pickles stand for 5 to 10 minutes, arrange separately on a platter, and serve immediately.

Présentation de l'auteur  
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