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1UNWWJ - CHURCH SELINA

Flavours and pairings This dish is sumptuous, creamy and fragrant with a good hit of spice to kick you into gear. Thai basil leaves bring an aromatic lift, while the tiny Thai eggplants add a bite ...

The specific plants we add to our gardens are immensely important. We need to remember that insects are the intermediary herbivores providing vital protein from plants for native birds and wildlife, ...

Com hap la sen (Steamed rice with lotus seeds, wrapped in a lotus leaf) was once the food of kings in the 18th ... thinks of the dish as the work of a talented artisan who creates rice with cool, ...

It has a broth-like base packed with island flavor - bright with lime, fragrant ... leaves, it's a healthful meal that has a sunny excitement to it, and if I close my eyes I swear I can hear ...

When the meat mixture has firmed up place one of the balls on top of one of the squares of clingfilm then place another square on top, then, using the palm of your hand ... for one minute until ...

Add shallots and garlic and stir well, Cook, stirring often, until fragrant, about one minute ... and cilantro leaves. Serve hot or warm. Note from Joan. Because I cannot eat fresh cilantro ...

This dish is made up of lala clams stir-fried with dried shrimp, curry leaves and a rich caramel-like sauce. The Penang Fragrant Kam Heong ... coconut milk and palm sugar syrup, Penang Culture ...

Three kuih recipes

Fragrant Palm Leaves

Thai Green Curry: spicy flavours with a hint of heat

Caribbean-inspired seafood stew brings warm island vibes to the table

Note: 1. Colouring the rice is optional. 2. Do not use pandan leaves which are too big as they are not as fragrant. For palm sugar layer: In a small saucepan, cook the palm sugar, water and pandan ...

'Com hap la sen' takes pride of place in Hue's royal gastronomy

bromeliads and landscaping shrubs such as dazzling oak-leaf croton and Tongatabu with its fragrant white blossoms. Young notes that Kipapa nursery does a brisk business in seaside plants like ...

As spring plants begin to bloom, a damage report from D-FW's winter storm

Add the anchos and fry over moderately high heat, turning once, until blistered and fragrant, about 2 minutes ... celery, hearts of palm and capers to the chile dressing and toss well to coat.

Add the curry paste and stir fry for 2 minutes when it will be very fragrant. Add ¼ cup of ... Add remaining coconut milk, fish sauce, palm sugar and lime leaves and simmer for 5 minutes.

This Vietnamese-style dish mirrors the freshness of Californian cuisine with grilled meat wrapped in fragrant herbs and ... Place the spring onions, bay leaves and whole peppercorns in the pan ...

Vietnamese Spicy Tuna Salad

Make sure plants in your yard perpetuate native ecosystem

Eat California recipes: grilled meatballs, breakfast tacos, prawn salad, coconut popsicles

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February's zero-degree winter storm did it in. The good news is that it is sprouting from the base, and we won't miss a season of ...

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Wallace and TV winners

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