

Beyond Bok Choy: A Cook's Guide To Asian Vegetables By Rosa Lo San Ross

By Rosa Lo San Ross

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<http://forums.egullet.org/topic/122150-master-reference-for-asian-ingredients/>

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http://healthyausd.net/_pdfs/HOTM_Teachers/2006%20-%20February%20-%20HOM%20-%20Asian%20Vegetables.pdf

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http://articles.baltimoresun.com/1997-08-13/features/1997225071_1_asian-ingredients-lemon-grass-exotic-ingredients

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<http://www.garden.org/regional/report/arch/gv/2215>

looks at it--then puts it back. Rosa Lo San Ross has come Learn Your Vegetables : * Recipes adapted from "Beyond Bok Choy: A Cook's Guide to Asian

http://articles.latimes.com/1996-10-03/food/fo-50177_1_mung-bean-sprouts

Beyond Bok Choy: Other Shades of Green. Many Chinese vegetables are known to Americans as bok choy or simply Cook for another two minutes or so and return the

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Asian Vegetable Xenophobia: A Myth Dismissed . Rosa Lo San Ross has come to the rescue of such vegetable "Beyond Bok Choy: A Cook's Guide to Asian Vegetables."

<https://www.questia.com/newspaper/1P2-33414639/asian-vegetable-xenophobia-a-myth-dismissed>

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