



MAIN COURSES

Main Courses with Side Dishes

In this chapter we present the main courses accompanied by side dishes; in this sense, this cookbook is unlike others. Thus, in the interest of efficiency, the recipe steps are laid out in the order in which they need to be prepared when you're cooking the entire course.

Depending on the recipe, side dishes might be listed before the main dish: Beans might need to be soaked and cooked in advance, an item might need to marinate for several hours, etc.

A quick look into the recipe will give you an idea of how to proceed if you're not making the entire meal; you can go directly to the dish(es) you want and skip the rest.

Happy cooking!

Borscht & Buckwheat Blinis with Herbed Cashew Cream	106
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