

# TAUNTONS FINE COOKING February/March 2004 Issue 63 (Magazine. Recipes. Cook Book. Chicken Sautes. Marinara. Lemon Desserts.)



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Quick Dishes Braised Chicken With Marinara, Lemon & Olives, 56 Broiled Salmon . Pam is the author of The Perfect Recipe, How to Cook without a Book, and CookSmart. . TAUNTON MAGAZINES Fine Woodworking Fine Homebuilding Threads **THE 3638323 TO 1605548 A 1450464 OF 1443430 AND 1443154** Season the chicken with salt and pepper. In a large (10-inch) saute pan, heat the oil over medium heat. Stir in the garlic and onions, season with salt, and cook **Spanish Edition Silky Lemon Pudding - FineCooking** This light and tender cake flavored with lemon,

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