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This is demonstrated in the typical Judd mat
Guardehounen, often cited as the
Luxembourg national dish: boiled, sliced
smoked pork served with a thick preparation
of fresh or dried broad beans flavoured with
sage, and boiled potatoes. According to
Nobschus (c.1900), Kernewse (Christmas)
used to be a welcome excuse for more festive
fare, with dishes such as the Kürmsekuch (a
plain yeast-raised cake with raisins, eaten
spread with butter and often topped with a
thin slice of smoked ham), and an
interesting soup, Gelsich, made with pork
offal, and finished with prunes soaked in
local Elding wine.

The suffix à la luxembourgeoise seems to
be used, even by the Luxembourgeois
themselves, to cover a multitude of sins.
Often denoting a fried piece of meat served
with a sauce made with any combination of
gerkins, shallots, or capers, it can simply
mean the addition of some Luxembourgeois
wine such as Riesling to a stew or fish dish.
The Alice B. Toklas Cookbook (1954)
characteristically caps all other contenders
with Mashed Potatoes à la
Luxembourgeoise: simply replace the milk
or cream more usually added with a similar
quantity of red wine.

LYCHEE Litchi or
Nephetium litchi), is
of a group of tropical
and SE Asia. The name
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ongan, Rambutan.
Lychees are borne
in excess since the 1st century
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Li chih pu (Treatise
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- dumpling' with its
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LUXEMBOURG Covering a scant 1,000
square miles, and with a population of less
than 400,000, the Grand Duchy of
Luxembourg was created by the Congress of
Vienna, and became an independent state in
1867. Landlocked by Belgium, France, and
Germany, it is a green country, traversed by
three rivers (and three languages), and
ranging in terrain from the Ardennes at its
northern border with Belgium to the flatter
Götdländ in the south.

In common with many small countries,
Luxembourg defends its nationhood fiercely.
In spite of this the influence of its
neighbours, particularly Belgium, can be
clearly detected in its cuisine, with
additional, more contemporary, influences
coming from Italy and Portugal. Betraying
its history of poverty (in stark contrast to its
present status as an international banking
centre) many traditional dishes reflect a
focus on vegetables, especially potatoes and
chaource (see sauerkraut), and preserved
foods, particularly pulses and smoked hams.