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 Vietnamese Vegetable Pancake, 669
 Winter Vegetable Gratin with Feta Cheese and Bulgur Pilaf, 670
 Yellow Split Pea and Vegetable Curry with Spiced Rice and Cucumber Raita, 663
 Zucchini and Eggplant Lasagne, 665
 Zucchini Sauté Provençal, 557
 Zucchini with Cream, 557
 Zucchini with Tomatoes, 557
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 Zuppa di Cozze, 491
 Zuppa di Frutti di Mare, 491
 Zuppa di Pesce, 491
 Zuppa di Vongole, 491
 Waffle or Gaufrette Potatoes, 603
 Waffles, 801
 Waldorf Salad, 706
 Walnut Herb Vinaigrette, 724
 Warm Goat Cheese Salad, 714
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 Wheatberries with Pecans and Poblano, 630
 Wheatberry Salad with Mint, 701
 White Bean Purée, 189
 White Bean Salad, 693
 White Beans, Bretonne Style, 612
 White Pan Bread, 917
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 Whole Wheat Maltagliate with Porcini and Peas, 649
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 Yogurt Fruit Salad Dressing, 730
 Yogurt Sour Cream Sauce, 197
 Zucchini and Eggplant Lasagne, 665
 Zucchini Sauté Provençal, 557
 Zucchini with Cream, 557
 Zucchini with Tomatoes, 557
 Zuppa di Ceci e Riso, 252
 Zuppa di Cozze, 491
 Zuppa di Frutti di Mare, 491
 Zuppa di Pesce, 491
 Zuppa di Vongole, 491