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Sweet A Culinary Journey
Through Southeast Asia
Jeffrey Alford

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Culinary Journey
Through Southeast
Asia Jeffrey Alford**

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Hot Sour Salty Sweet SPICY VS
SWEET VS SOUR FOOD
CHALLENGE || Fire Spicy Noodles!
TikTok Food Tricks By 123 GO!
~~CHALLENGE Salty Sweet Food vs.~~
~~Sweet Salty Food Taste Test~~ *How*
Does It Taste? SPICY vs SWEET vs
SOUR FOOD CHALLENGE THE

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~~SUPER POPS. Totally TV Originals 5~~

~~*Tastes (1): sweet, sour, salty, spicy
and bitter Which one? Food quiz!*~~

~~*Sense of taste! How Does it taste?*~~

~~*Sweet? Sour? Salty? Bitter? Super*~~

~~*Teddy S5E2: Learn: sour, sweet, salty,
spicy, bitter, salt, coffee, red pepper*~~

~~*The Taste Song (SINGLE) | Original*~~

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TV~~

Sweet Spicy Food vs. Spicy Sweet
Food Taste Test *ASMR SPICY FOOD
VS SOUR FOOD CHALLENGE |
EATING SOUNDS LILIBU* **Hot,
Sweet, Salty, Sour 16. How does it**

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**taste ESL English Class, kids
english, online children's class.**

\$135 vs \$17 Pho: Pro Chef \u0026

Home Cook Swap Ingredients |

Epicurious ~~F is for Flavor | Culinary~~

~~Boot Camp Day 1 | Stella Culinary~~

~~School~~ MAGIC Berries Turn SOUR

foods SWEET! (FV Family mBERRY

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Taste Test Challenge) VEGAN
SWEET SOUR TOFU RECIPE | EASY
CHINESE TAKEAWAY DISH *We only
ate ONE FLAVOR of food challenge
with Mimi Locks* THIS Gets Him
Addicted to You Forever (Matthew
Hussey, Get The Guy) Hot Sour Salty
Sweet A

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Buy Hot Sour Salty Sweet: A Culinary Journey Through Southeast Asia Illustrated by Alford, Jeffrey, Duguid, Naomi (ISBN: 9781579651145) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

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Hot Sour Salty Sweet, Jeffrey Alford &
Naomi Duguid's ...

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Duguid. Read this book using Google
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Hot Sour Salty Sweet: A Culinary Journey Through Southeast ...
Hot, Sour, Salty, Sweet by Sherri Smith

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Ana's middle school graduation day is going to be just perfect. She's Salutatorian and at night there's going to be a school dance and a chance to finally connect with her crush Jamie Tabata. But her dreams are shattered when a water pipe explodes, canceling her speech and dance.

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Hot, Sour, Salty, Sweet by Sherri L.
Smith

"Hot Sour Salty Sweet is the glorious result of their travels in the region extending south from China, down through Cambodia to Vietnam and including parts of Laos, Burma and

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Through. Dishes like "Spicy Grilled Beef Salad and "Vietnamese Chicken Salad with Fresh Herbs appear side by side with exotic treats like "Jungle Curry from North Thailand and "Pomelo Salad from Cambodia.

Hot Sour Salty Sweet: A Culinary

Page 16/89

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Journey Through Southeast Asia

Poh credits a Malaysian aunty with this recipe which is an absolute cracker.

It's everything I love about Nyonya cooking. Hot, sour, salty, sweet yes but it's also complex, gutsy and smells better than Chanel No 5. Fish Pineapple Curry. Ingredients. fish:

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800g blue-eye trevalla fillets 500g
fresh pineapple, cut into 6mm triangles
700ml water

recipe – Hot Sour Salty Sweet
Hot, Sour, Salty, Sweet was my first
real introduction to the cuisines of
Southeast Asia. I mean, I'd eaten at

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Through Southeast Asia
Jennifer Arnold

Thai and Vietnamese restaurants growing up, but it was only after reading this gorgeous book that I thought, Oh, I get it now. That's because the book is far more than a simple recipe book. Rather than focusing on the cuisine of a ...

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The Food Lab's Reading List, Day 17:
Hot, Sour, Salty, Sweet

Hot Sour Salty Sweet, which takes its name from the principal taste sensations of the region's cooking, provides an unparalleled culinary journey through this fertile land.

Though the book contains a wealth of

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Through Southeast Asia
Jeffrey Alford

anecdotal material, its great strength lies in its 175 recipes, explicit formulas for the likes of Shrimp in Hot Lime Leaf Broth, Lao Yellow Rice and Duck, and Hui Beef Stew with Chick Peas and Anise.

Amazon.com: Hot Sour Salty Sweet: A

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Culinary Journey ... Through Southeast Asia

Line a heatproof tray with baking paper and lightly oil it. Place the glucose, sugar, honey and 75ml water in a saucepan over medium heat. Stir until the sugar has dissolved, then cook until the mixture turns a deep caramel colour. Remove from the heat

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and leave to stand for 2 minutes
before whisking in the carb soda.

Hot Sour Salty Sweet – Rants and
musings on food, books ...
— Defining the Five Tastes—Spicy,
Sweet, Salty, Sour/Bitter and
Umami—Part 1 — Posted by Liya Swift

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Through Southeast Asia
Jeremy Allford

in Culinary Education Anyone who want to be a decent cook or even a decent sandwich maker should know a thing or two about the five taste categories, namely: spicy, sweet, salty, sour/bitter and umami.

5 Tastes I: Spicy, Sweet, Salty,

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Sour/Bitter and Umami
Through Southeast Asia

Thai Chicken with Hot-Sour-Salty-Sweet Sauce Thai Chicken with Hot-Sour-Salty-Sweet Sauce. Rating: 4 stars 915 Ratings. 1 star values: 0 2 star ...

Thai Chicken with Hot-Sour-Salty-

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Sweet Sauce Recipe ...

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Hot Sour Salty Sweet. Rants and musings on food, books and travel. Menu. Home; About; Contact; Tag: Murdoch Books Spare me the banalities. June 11, 2017 June 11, 2017 2 Comments. A few weeks ago the latest book by chef Luke Mangan landed on my doorstep and I was

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pretty excited. I like Luke's cooking
and admire his firm grasp of cuisines

...

Murdoch Books – Hot Sour Salty
Sweet

Hot Sour Salty & Sweet by Alford,,
Jeffrey & Duguid, Naomi and a great

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selection of related books, art and
collectibles available now at
AbeBooks.co.uk.

Hot Sour Salty Sweet by Alford -
AbeBooks

In Hot, Sour, Salty, Sweet, at last this
great culinary region is celebrated with

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Through Southeast Asia
all the passion, color, and life that it
deserves. PUBLISHERS WEEKLY
OCT 9, 2000 With their usual Ian,
Alford and Duguid (Flatbreads and
Flavors; Seductions of Rice) follow the
Mekong River through southeast Asia
(Vietnam, Thailand, Cambodia, Burma
and the Chinese Yunnan region) to

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bring home a trove of delicious, unusual recipes.

?Hot Sour Salty Sweet on Apple Books

?Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating

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Through Southeast Asia
Jeffrey Alford

region. Here, along the world's tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alfo...

?Hot Sour Salty Sweet on Apple
Books

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But now the esoteric flavour –
described as the trigger for the
sensation of deliciousness when
detected by the brain alongside the
primary tastes of sweet, salty, sour
and bitter – is about ...

Sweet, sour, salty, bitter... and now it's

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the fifth taste ... Southeast Asia

Hot, Sour, Salty, Sweet eBook: Sherri
L. Smith: Amazon.co.uk: Kindle Store.

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Jeffrey Alford

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L. Smith: Amazon.co ...

Pregnancy Cravings: This is what your
sweet, sour, salty and spicy cravings
mean! by Closer Staff | Posted on 26
01 2018. ... If you really need to

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Jeffrey Alford

consume something, try a hot or cold drink first. The temperature might distract your brain for a while, and ice has been a popular craving antidote among pregnant ladies for years – to the extent ...

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Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world's tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford

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Through Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally

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Through Southeast Asia
enter Vietnam and then the South
China Sea. It was during their travels
that Alford and Duguid—who ate
traditional foods in villages and small
towns and learned techniques and
ingredients from cooks and market
vendors—came to realize that the local
cuisines, like those of the

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Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the regional flavor quartet of hot, sour, salty, and sweet. This book, aptly titled, is the result of their journeys. Like Alford and Duguid's two previous works, *Flatbreads and Flavors* ("a

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certifiable publishing event" —Vogue) and Seductions of Rice ("simply stunning"—The New York Times), this book is a glorious combination of travel and taste, presenting enticing recipes in "an odyssey rich in travel anecdote" (National Geographic Traveler). The book's more than 175

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Through spicy salsas, welcoming soups, grilled meat salads, and exotic desserts are accompanied by evocative stories about places and people. The recipes and stories are gorgeously illustrated throughout with more than 150 full-color food and travel photographs. In each chapter,

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Through Southeast Asia
Jeffrey Alford

from Salsas to Street Foods, Noodles to Desserts, dishes from different cuisines within the region appear side by side: A hearty Lao chicken soup is next to a Vietnamese ginger-chicken soup; a Thai vegetable stir-fry comes after spicy stir-fried potatoes from southwest China. The book invites a

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flexible approach to cooking and eating, for dishes from different places can be happily served and eaten together: Thai Grilled Chicken with Hot and Sweet Dipping Sauce pairs beautifully with Vietnamese Green Papaya Salad and Lao sticky rice. North Americans have come to love

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Through Southeast Asian food for its bright, fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In Hot, Sour, Salty, Sweet, at last this

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Through Southeast Asia
Jeffrey Alford
great culinary region is celebrated with all the passion, color, and life that it deserves.

Recognizing that the wonderful flavours and tastes of Southeast Asia spill over national borders, Jeffrey Alford and Naomi Duguid set out to eat

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Through Southeast Asia
Jeffrey Alford

their way through the Mekong region's towns and villages, large and small, collecting recipes, cooking techniques, stories and photographs. Hot Sour Salty Sweet is the glorious result of their travels in the region extending south from China, down through Cambodia to Vietnam and including

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parts of Laos, Burma and Thailand. Dishes like Spicy Grilled Beef Salad and Vietnamese Chicken Salad with Fresh Herbs appear side by side with exotic treats like Jungle Curry from North Thailand and Pomelo Salad from Cambodia. There are simple warming soups, easy stir-fries and

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brilliant hot salsas. And for those with a taste for the sweet, desserts include the delectable Sweet Satin Custard and Bananas in Coconut Cream.

Throughout, the authors offer vivid descriptions of their days spent searching out the complex, seemingly contradictory flavours of hot, sour,

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Through Southeast Asia
Jeremy Allford
Salty and sweet and reveal the
delightful shared culinary palate of the
peoples of the Mekong.

Luminous at dawn and dusk, the
Mekong is a river road, a vibrant artery
that defines a vast and fascinating
region. Here, along the world's tenth

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Largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a

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Through Southeast Asia
Jeffrey Alford

while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally enter Vietnam and then the South China Sea. It was during their travels that Alford and Duguid—who ate traditional foods in villages and small

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Towns and learned techniques and ingredients from cooks and market vendors—came to realize that the local cuisines, like those of the Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the regional flavor quartet of hot, sour,

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salty, and sweet. This book, aptly titled, is the result of their journeys. Like Alford and Duguid's two previous works, *Flatbreads and Flavors* ("a certifiable publishing event" —Vogue) and *Seductions of Rice* ("simply stunning"—The New York Times), this book is a glorious combination of

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Through Southeast Asia
Jeremy Allford

travel and taste, presenting enticing recipes in "an odyssey rich in travel anecdote" (National Geographic Traveler). The book's more than 175 recipes for spicy salsas, welcoming soups, grilled meat salads, and exotic desserts are accompanied by evocative stories about places and

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Through Southeast Asia
Jennifer Alford

people. The recipes and stories are gorgeously illustrated throughout with more than 150 full-color food and travel photographs. In each chapter, from Salsas to Street Foods, Noodles to Desserts, dishes from different cuisines within the region appear side by side: A hearty Lao chicken soup is

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Jeffrey Alford

next to a Vietnamese ginger-chicken soup; a Thai vegetable stir-fry comes after spicy stir-fried potatoes from southwest China. The book invites a flexible approach to cooking and eating, for dishes from different places can be happily served and eaten together: Thai Grilled Chicken with Hot

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and Sweet Dipping Sauce pairs beautifully with Vietnamese Green Papaya Salad and Lao sticky rice. North Americans have come to love Southeast Asian food for its bright, fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the

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Through Southeast Asia
Jeffrey Alford

life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In Hot, Sour, Salty, Sweet, at last this great culinary region is celebrated with all the passion, color, and life that it deserves.

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Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world's tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford

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Through Southeast Asia
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Through Southeast Asian food for its bright, fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In Hot, Sour, Salty, Sweet, at last this

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great culinary region is celebrated with all the passion, color, and life that it deserves.

An excursion into the world's most essential and satisfying food offers two hundred easy-to-prepare dishes from the world's great rice cuisines,

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illuminated by stories, insights, and
hundreds of photographs of people,
places, and wonderful food. Reprint.

This unique book applies the Eastern
theory of taste to all dishes and
ingredients, with sensational results.
Truly delicious and stimulating food is

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Jeffrey Alford

created when the four main tastes that we can recognise (hot, sweet, salt and sour) are present and in balance. Here are 150 impeccably designed recipes that guarantee to excite all the senses, using the fresh flavours, vibrant colours and contrasting textures of seasonal produce. When all these

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Jeffrey Alford

bases are covered, food is sublime, and with Tom Kime's guidance, easy and enjoyable to prepare for every occasion, from on-the-run lunches to relaxed and decadent dining. Tom's comprehensive introduction details the Eastern taste theory and explains why it can make such a spectacular

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Jeffrey Allford

difference to the food that we cook and eat at home. The nine chapters offer recipes for every occasion; Sauces, Light Bites, Salads, Soups, Quick Dishes, One-pot Dishes, Mains, Sides and Desserts. The recipes are inspired by the great classics of world cuisine and incorporate three-dimensional

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Taste in every bite - from Hot and sour green mango salad to Salt-and-spice roasted pork belly with caramelised peanut, chilli and lime sauce to Creme brulee with cinnamon and earl grey. Magazine-style features throughout the book enlighten you about important aspects of cooking such as

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Through a pestle and mortar and what to look for when buying fresh fish. Once learnt, the principles of the Eastern taste theory enable an extremely creative and instinctive way of cooking.

The award-winning authors take on

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Indian cuisine and more with “a breathtaking range of recipes . . . so fascinating it renders one virtually speechless” (Quill & Quire). For this companion volume to the award-winning Hot Sour Salty Sweet, Jeffrey Alford and Naomi Duguid travel west from Southeast Asia to that vast

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Through the colonial British called the Indian Subcontinent. It includes not just India, but extends north to Pakistan, Bangladesh, and Nepal and as far south as Sri Lanka, the island nation so devastated by the recent tsunami. For people who love food and cooking, this vast region is a source of

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Through Southeast Asia
infinite variety and eye-opening
flavors. Home cooks discover the
Tibetan-influenced food of Nepal, the
Southeast Asian tastes of Sri Lanka,
the central Asian grilled meats and
clay-oven breads of the northwest
frontier, the vegetarian cooking of the
Hindus of southern India and of the

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Through Southeast Asia
Jenney Alford

Jain people of Gujarat. It was just twenty years ago that cooks began to understand the relationships between the multifaceted cuisines of the Mediterranean; now we can begin to do the same with the foods of the Subcontinent. “Part travel essay, part recipe journal, and completely

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compelling.” —The Washington Post
“This is a comprehensive book filled
with compelling writing—a worthy
addition to the couple’s impressive
body of work.” —Publishers Weekly
(starred review) “At the heart of
Mangoes & Curry Leaves is the
personal memoir of Alford and

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Duguid—their story of the Great
Subcontinent, told through images and
tastes, that is as colorful as it is
moving.” —The FoodWine

Whether you've never picked up a
knife or you're an accomplished chef,
there are only four basic factors that

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determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should.

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This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

The Thai chef recounts his "cook's" tour of Singapore, Cambodia, Laos,

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Burma, Vietnam, and Malaysia in a series of observations that includes recipes as well as his personal insights into each country's way of life

As they have pursued their passions for travel and exploring culture through food, Jeffrey Alford and Naomi Duguid

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Through an internationally shared and nourishing element of culture and cuisine: flatbreads, humankind's simplest, oldest, and most remarkably varied form of bread. In their James Beard Award-winning cookbook *Flatbreads and Flavors* Alford and Duguid share more than sixty recipes

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for flatbreads of every origin and description: tortillas from Mexico, pita from the Middle East, naan from Afghanistan, chapatti from India, pizza from Italy, and French fougasse. In addition, they provide 150 recipes for traditional accompaniments to the flatbreads, from chutneys and curries,

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salsas and stews, to such delectable pairings as Chinese Spicy Cumin Kebabs wrapped in Uighur nan or Lentils with Garlic, Onion, and Tomato spooned onto chapatti. Redolent with the tastes and aromas of the world's hearths, Flatbreads and Flavors maps a course through cultures old and

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intriguing, and, with clear and patient recipes, makes accessible to the novice and experienced baker alike the simple and satisfying bread baker's art.

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