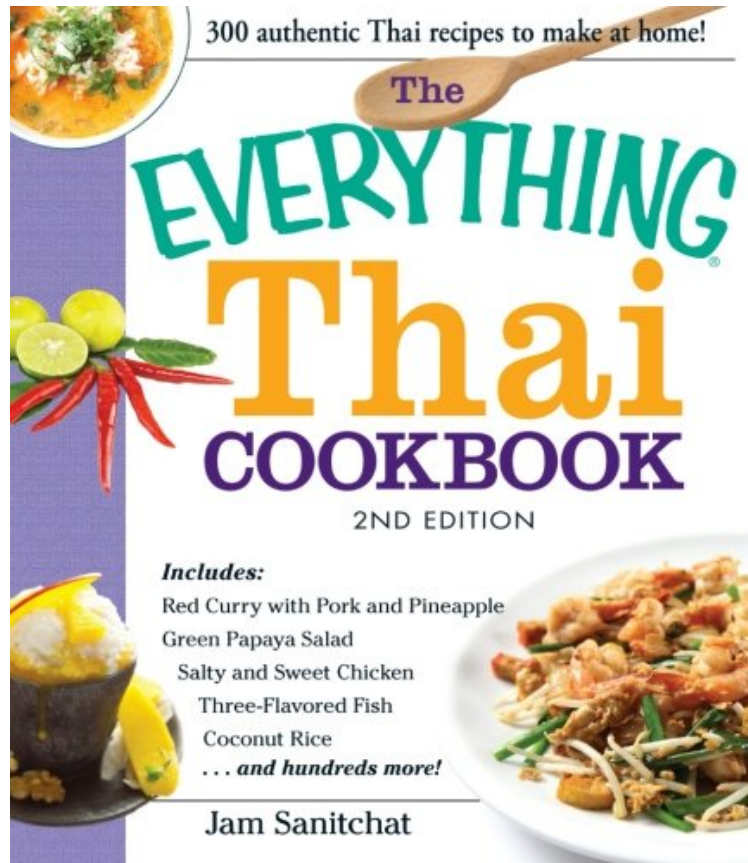


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## The Everything Thai Cookbook: Includes Red Curry with Pork and Pineapple, Green Papaya Salad, Salty and Sweet Chicken, Three-Flavored Fish, Coconut Rice, and hundreds more!

Jam Sanitchat

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"Sanitchat has locked in excellent tasting examples of the dishes; follow the recipe and it will taste as it should. Her recipes are logical and easy to follow, and the ingredients are easily obtained. Any cook who wants to get into cooking Thai food at home needs this book. Real Thai food comes from the home, and Sanitchat teaches you how to make it." - Austin ChronicleAbout the AuthorJam Sanitchat is a restaurateur, food blogger, and chef. She writes the popular blog "Thai Cooking with Jam," and several of her recipes have appeared in Edible Austin magazine. She owns Thai Fresh, a restaurant and cooking school in Aust