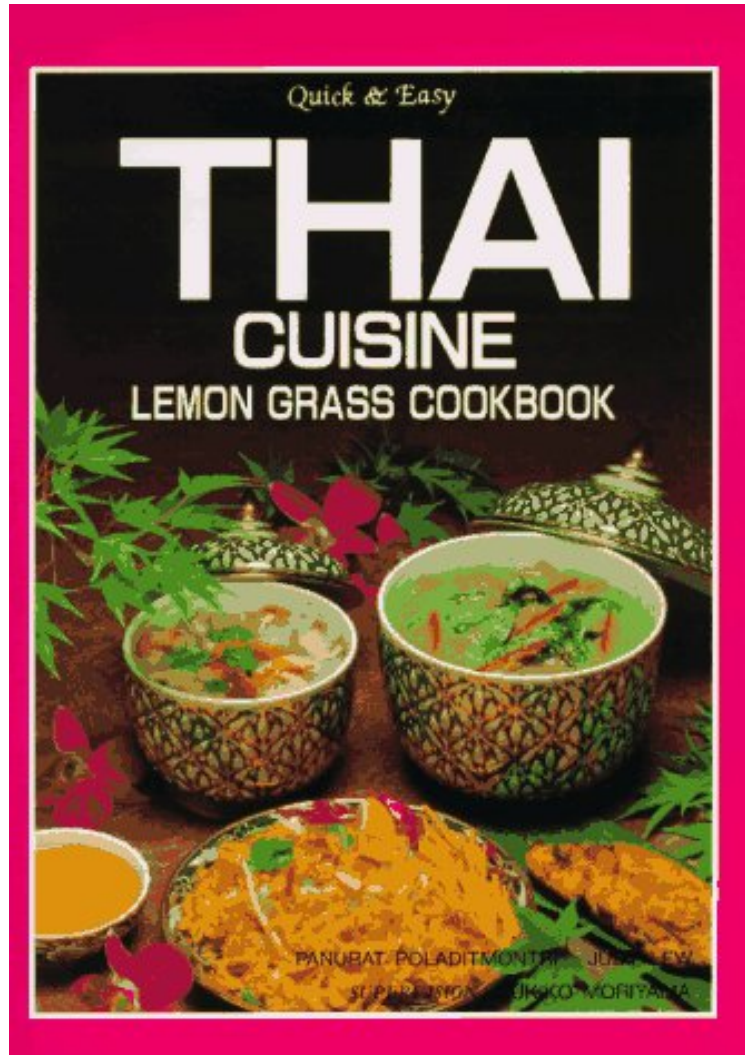


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INTRODUCTION The foods of Thailand consist of many combinations and blends of different flavors, herbs, spices and peppers. It is a fiery cuisine which has become very popular due to the many Thai restaurants offering dishes that are appreciated by the adventurous and sophisticated palates of so many people of today. Thai cooking has been influenced by Thailand's neighbors, including Burma, India, Laos and Malaysia. Also coloring Thai cuisine are countries such as China and Portugal. The versatility of the Thai people enabled them to refine this variety of traditions to develop one of the most beautiful and flavorful cuisines in the world. Thai cuisine offers not only well balanced flavors but also the unforgettable fire of peppers (prig kee noo), which makes this style of cooking very addictive. The rich and varied sauces make each dish distinctive and unique. With the increasing availability of Thai ingredients in the market, Thai cooking can be enjoyed in the home. Employing a variety of fresh seafood, vegetables and tofu, Thai cooking is one of healthiest and most nutritious ways to enjoy meals that are quick and easy to prepare. This book offers a collection of recipes from dishes served in restaurants that were owned and operated in Thailand by Chef Rut's mother. Many of the dishes are also found on the menu of Chef Rut's restaurants in the United States, The easy-to-follow instructions and step-by-step photographs will yield dishes that are as authentic as any found in Thailand.

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