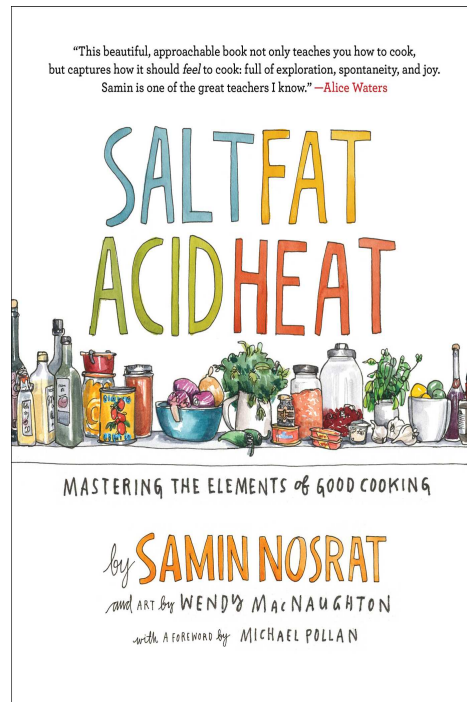


Read Books Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking

By Samin Nosrat



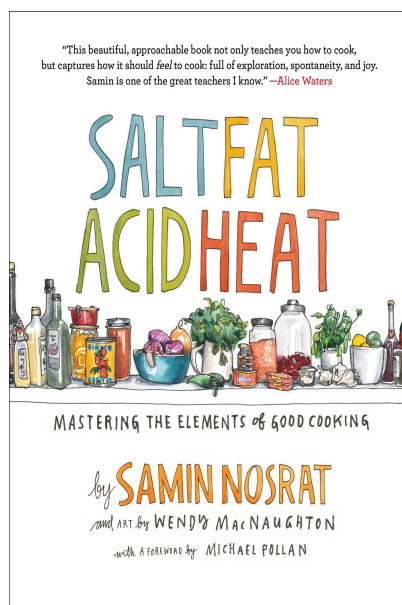
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