



3culinary Mexico More Odyssey Recipe Than

Felipe Furentes Cruz, Ben Fordham



Culinary Mexico More Odyssey Recipe Than:

My Mexico Diana Kennedy, 2013-10-20 A deeply knowledgeable celebration of the diverse regional cuisines of Mexico A tour de force with the emphasis on authenticity Publishers Weekly By universal acclaim Diana Kennedy is the world's authority on the authentic cuisines of Mexico For decades she has traveled the length and breadth of the country seeking out the home cooks local ingredients and traditional recipes that make Mexican cuisines some of the most varied and flavorful in the world Kennedy has published eight classic Mexican cookbooks including the James Beard Award winning *Oaxaca al Gusto* But her most personal book is *My Mexico* a labor of love filled with more than three hundred recipes and stories that capture the essence of Mexican food culture as Kennedy has discovered and lived it First published in 1998 *My Mexico* is now back in print with a fresh design and photographs ready to lead a new generation of gastronomes on an unforgettable journey through the foods of this fascinating and complex country *My Mexico* is a masterwork No other writer has come close to Diana Kennedy in communicating the variety richness and delights of the cuisines of Mexico Naomi Duguid author of *Burma Rivers of Flavor* Open any pages of *My Mexico* and be transported to a waking dream Food Wine This book is as much a work of cultural anthropology as it is a recipe reference Publishers Weekly Many of these recipes are unusual and have not been recorded anywhere else Kennedy is passionate about preserving these historical recipes And she has followed her quest from large thriving city marketplaces to tiny remote villages Essential Library Journal *My Mexico* Diana Kennedy, 1998 The author tells of her experiences in Mexico from her first visit forty years ago and the story behind her discovery of each dish Jacket Includes both fairly simple and very complicated recipes *Fresh Mexico* Marcela Valladolid, 2010-10-13 In her vivacious fresh voice Marcela Valladolid invigorates America's taste for real Mexican food dishes that can be accomplished on any busy weeknight but that still express the authentic flavors of her native cuisine Growing up in Mexico Marcela Valladolid rejoiced in the complex moles dozens of different chiles and homemade tortillas that graced her family's dinner table Going to school across the border in San Diego and later to cooking school in Paris she found plenty to love in the markets quickly folding new ingredients into her repertoire But she also encountered some curious foods masquerading as authentic Mexican cheddar cheese stuffed quesadillas tortilla chips drowning in still more cheese and the ubiquitous everything but the kitchen sink overstuffed burritos Where were the authentic easy to prepare Mexican recipes she grew up with The brightly flavored seafood ceviches bursting with freshness The simple slender burritos filled with nothing more than intensely flavorful braised meat and blistered chiles The healthy salsas that come together in minutes but can transform a meal In *Fresh Mexico* Marcela brings these dishes to life Her food is much like her Mexican but influenced by other cultures You'll find recipes for Tilapia Ceviche Butternut Squash Chipotle Bisque Roasted Pork Loin with Pineapple Glaze Ancho Chocolate Braised Short Ribs and Fresh Guava Layer Cake Inspired ideas helpful cooking techniques and ingredient substitutions make this the most accessible appealing and contemporary Mexican cookbook you'll find today In addition fast

recipes and dishes that are low in fat are called out with easy to find symbols With more than a hundred delicious recipes and beautiful color photography throughout Fresh Mexico introduces a new generation of Americans to the vibrant flavors of modern Mexico

The Art of Mexican Cooking Diana Kennedy, 2008-04-08 This indispensable cookbook an instant classic when first published in 1989 is now back in print with a brand new introduction from the most celebrated authority on Mexican cooking Diana Kennedy The culmination of more than fifty years of living traveling and cooking in Mexico The Art of Mexican Cooking is the ultimate guide to creating authentic Mexican food in your own kitchen with more than 200 beloved recipes as well as evocative illustrations The dishes included favorites from all the regions of Mexico range from sophisticated to pure and simple but they all share an intrinsic depth of taste Aficionados will go to great lengths to duplicate the authentic dishes and Kennedy tells them exactly how but here too is a wealth of less complicated recipes for the casual cook in search of the unmistakable flavors of a bold cuisine Kennedy shares the secrets of true Mexican flavor balancing the piquant taste of chiles with a little salt and acid for instance or charring them to round out their flavor broiling tomatoes to bring out their character or adding cumin for a light accent By using Kennedy's kitchen wisdom and advice and carefully selecting produce that is now readily available in most American markets cooks with an appetite for Mexican cuisine and Kennedy devotees old and new can at last serve and enjoy real Mexican food This is the ultimate in Mexican cooking from the world's leading authority Paula Wolfert author of The Cooking of South West France

A Cook's Tour of Mexico Nancy Zaslavsky, 1997-03-15 Nominated for the prestigious James Beard Award A Cook's Tour Of Mexico includes more than 150 extraordinary flavorful recipes gathered from the kitchens of country farmers village bakers market vendors and home cooks The resulting effort is a collection of tantalizing authentic recipes assembled in a coast to coast culinary tour of Mexico of color photos

Mi Cocina Rick Martínez, 2022-05-03 NEW YORK TIMES AND LOS ANGELES TIMES BESTSELLER JAMES BEARD AWARD WINNER IACP AWARD WINNER A highly personal love letter to the beauty and bounty of Mexico in more than 100 transportive recipes from the beloved food writer and host of the Babish Culinary Universe show Prubalo on YouTube and Food52's Sweet Heat This intimate look at a country's cuisine has as much spice as it does soul Publishers Weekly starred review ONE OF THE BEST COOKBOOKS OF THE YEAR Bon Appétit NPR The Boston Globe Food northern Mexico's grilled Carne Asada that he stuffs into a grilled quesadilla for full on cheesy meaty food euphoria and tender sweet corn tamales packed with succulent shrimp chiles and roasted tomatoes from Sinaloa on the west coast Rick's poignant essays throughout lend context both personal and cultural to quilt together a story that is rich and beautiful touching and insightful

The Complete Book of Mexican Cooking Jane Milton, 2016-02-07 Mexican food is one of the most popular cuisines for the home cook and this vividly enticing book contains the very best traditional recipes from spicy southern specialities to fast foods like Chilli and Cheese stuffed Quesadillas This collection is filled with over 150 mouth watering recipes all with clear step by step photographs and glorious pictures of every finished dish Along with its fascinating

introduction peppered with facts about the history of Mexican cuisine and information on all the authentic ingredients from chili to chocolate this book is an essential guide to this fiery and vibrant cuisine *A Taste of Mexico* Marissa Marie, 2020-11-08 The Best Mexican Food From Our Casa to Yours This book offers all the basic info you will need to get started with Mexican cooking followed by more than 500 Authentic Mexican Recipes See the list below for a complete breakdown of the recipes 45 Mexican Sauce Salsa and Seasoning Recipes 50 Recipes of Tacos Tostadas and Tamales 11 Recipes of Burritos Chimichangas And Quesadillas 25 Recipes of Enchiladas Casseroles 4 Recipes of Chilaquiles 43 Beef Pork Main Courses 33 Chicken and Turkey Main Courses 33 Seafood Recipes 30 Vegetable Sides and Main Courses 20 Rice and Bean Recipes 35 Snacks Appetizers 50 Soups Stews 21 Egg Recipes 16 Side Dishes 10 Salads 22 Desserts 15 Drinks **The Essential Cuisines of Mexico** Diana Kennedy, 2014-04-23 Combining her three bestselling and classic books *The Cuisines of Mexico* *Mexican Regional Cooking* and *The Tortilla Book* in one volume Diana Kennedy has refreshed the classics and added more than thirty new recipes from different regions of Mexico More than twenty five years ago when Diana Kennedy first published *The Cuisines of Mexico* knowledge and appreciation of authentic Mexican cooking were in their infancy But change was in the air Home cooks were turning to Julia Child for an introduction to French cuisine and to Marcella Hazan for the tastes of Italy Through Diana Kennedy they discovered a delicious and highly developed culinary tradition they barely knew existed and she became recognized as the authority on Mexican food Whether you turn to this book for the final word on tamales recipes for tasty antojitos to serve with drinks or superb tacos you'll find there's no better teacher of Mexican food How enviable to attempt Calzones del Diablo yes the Devil's Pants for the first time and what a pleasure to succumb to Diana's passion for Mexican food *Cocina De La Familia* Marilyn Tausend, 1999-12-17 A collection of more than two hundred treasured family recipes and the stories behind them *Cocina de la Familia* is a celebration of Mexican American home cooking culture and family values For three years Marilyn Tausend traveled across the United States and Mexico talking to hundreds of Mexican and Mexican American cooks With the help of chef Miguel Ravago Tausend tells the tale of these cooks all of whom have adapted the family dishes and traditions they remember to accommodate a life considerably different from the lives of their parents and grandparents In these pages you will find the real food eaten every day by Mexican American families whether they live in cities such as Los Angeles the border towns of Texas the farming communities of the Pacific Northwest or the isolated villages of New Mexico An Oregonian from Morelos Mexico balances sweet earthy chiles with tart tomatillos for a tangy green salsa that is a perfect topping for Chipotle Crab Enchiladas or Huevos Rancheros A Chicago woman from Guanajuato pairs light spicy Chicken and Garbanzo Soup with quesadillas for a simple supper A Los Angeles cook serves a dish of Chicken with Spicy Prune Sauce the fire of the chiles tamed by Coca Cola and in Illinois a woman adds chocolate to the classic Mexican rice pudding Now you can re-create the vibrant flavors and rustic textures of this remarkable cuisine in your own kitchen Most of the recipes are quite simple and the more complex dishes like moles and

tamales can be made in stages So take a savory expedition across borders and generations and celebrate the spirit and flavor of the Mexican American table with your own family

World Food: Mexico City James Oseland, 2020-11-24 Introducing World Food an exceptional new cookbook series in the classic tradition taking readers on a journey to the world's greatest cuisines and the remarkable cultures they come from NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL CONSTITUTION AND TOWN satisfying first courses such as cantina style garlic soup and beer infused drunken rice or slow cooked masterpieces such as Mexican style stewed zucchini Learn how to make family friendly meals including ancho chiles stuffed with cheese as well as standouts such as fall apart tender roasted lamb with pasilla chiles or tuna tostada garnished with chipotle mayonnaise and avocado a modern classic from the beloved restaurant Contramar With more than 150 photographs and a comprehensive illustrated reference chapter that tells you how to find use and store all the necessary ingredients from cilantro to Mexican cheeses World Food Mexico City satisfies an appetite for new recipes new ways to cook and a new way of understanding one of the most exciting food destinations on the planet

The New Complete Book of Mexican Cooking Elisabeth Lambert Ortiz, 1999-12-22 With more than three hundred recipes nearly sixty of which have never been published before Elisabeth Lambert Ortiz an expert on Latin American food brings the colorful tapestry and basic principles of Mexican cooking to your kitchen Here familiar items like peppers avocados cilantro pumpkin and beans are transformed with original and unexpected combinations that evoke the rich heritage and flavors of Mexico Authentic dishes that tempt the palate range from such classics as Enchiladas Suizas Flour Tortillas stuffed with Chicken Poblano Chilies and Tomatillos to the intoxicating flavors of Pescado en Salsa de Azafran y Nuez Fish in Saffron and Pecan Sauce You'll find the recipes for the best known as well as creative variations on salsa soup meat poultry and vegetable dishes passed from one generation to the next and enhanced by the colorful imagination and exquisite skills of cooks throughout Mexico In the lively new headnotes for each recipe Lambert Ortiz explores the fascinating history of this ancient cuisine from the original Aztec and Mayan cooking of the precolonial civilizations to the cuisine that developed after the Spanish conquest She'll show you how you too can recreate the vibrant spices the exuberant colors and the delectable taste of Mexican food in your own kitchen

Real Mexican Food Felipe Furentes Cruz, Ben Fordham, 2014-02-21 Benito's Hat aims to deliver everything that is exciting and fresh about Mexican food to the people of Britain banishing old perceptions of heavy greasy Tex Mex From the beaches of Baja and Cancun to the mountains of the Sierra Madre Mexico has an incredible variety of vibrant flavours to offer All of this rich culinary culture has inspired Benito's Hat's delicious burritos tacos soups and salads Benito's Hat founder Ben Fordham and his Mexican chef Felipe Fuentes Cruz have created a cookbook showcasing their favourite dishes from the restaurant plus many more from Felipe's collection of authentic recipes In this fabulous cookbook you'll find Snacks Soups Main Courses Side Dishes Salsas Desserts and Drinks Mouth watering recipes include guacamole with homemade corn tortilla chips Benito's Hat burritos with beef birria pico de gallo and salsa brava tacos with sautéed prawns

garlic and paprika refried beans with chorizo Mexican flan and plenty of margaritas and fruit juices Felipe Fuentes Cruz was born in Puebla Mexico and has worked in the US Spain and now London While working in a Mexican restaurant in 2006 he met Ben Fordham who had fallen in love with real Mexican food when he lived in Texas They had the same dream of bringing great Mexican food to London and in 2008 Benito's Hat was born **Savoring Mexico** Marilyn Tausend, Chuck Williams, 2001 It's a country known for its ancient civilizations its alluring coastline its mountainous heartland and its diverse and unforgettable food Here with more than 140 authentic recipes award winning author Marilyn Tausend takes you on a journey through lively marketplaces and remote villages to find the culinary heritage that forever changed the cuisines of the world Full color photography throughout *Mercados* David Sterling, 2019-04-30 Part travelogue part cookbook *Mercados* takes us on a tour of Mexico's most colorful destinations its markets led by an award winning preeminent guide whose passion for Mexican food attracted followers from around the globe Just as David Sterling's Yucatán earned him praise for his meticulously researched knowledge *Saveur* and for producing a labor of love that well documents place people and yes food Booklist *Mercados* now invites readers to learn about local ingredients meet vendors and cooks and taste dishes that reflect Mexico's distinctive regional cuisine Serving up more than one hundred recipes *Mercados* presents unique versions of Oaxaca's legendary moles and Michoacan's carnitas as well as little known specialties such as the charcuterie of Chiapas the wild anise of Ptzcuaro and the seafood soups of Veracruz Sumptuous color photographs transport us to the enormous forty acre 10 000 merchant Central de Abastos in Oaxaca as well as tiny tianguises in Tabasco Blending immersive research and passionate appreciation David Sterling's final opus is at once a must have cookbook and a literary feast for the gastronome

More Mexican Everyday: Simple, Seasonal, Celebratory Rick Bayless, 2015-04-27 The follow up to Rick Bayless's best selling *Mexican Everyday* features a dozen master class recipes you'll want to learn by heart more than 30 innovative vegetable dishes Rick's secret weapon flavorings to weave into your favorite dishes and many other brand new creations from his kitchen Rick Bayless transformed America's understanding of Mexican cuisine with his *Mexican Everyday* Now Rick returns with an all new collection of uniquely flavorful recipes each one the product of his evolution as a chef and champion of local seasonal ingredients *More Mexican Everyday* teaches home cooks how to build tasty meals with a few ingredients in a short amount of time Cooking Mexican couldn't be easier or more delicious Rick generously reveals the secrets of his dishes the salsas and seasonings mojos and adobos he employs again and again to impart soul satisfying flavor He explains fully the classic techniques that create so many much beloved Mexican meals from tacos and enchiladas to pozole and mole Home cooks under his guidance will be led confidently to making these their go to recipes night after night *Everyday Mexican* also means simplicity so Rick dedicates individual chapters to illustrate skillful use of the slow cooker and the rice cooker Also included are a special variation of the classic chicken and rice pairing Arroz con Pollo with an herby green seasoning and an addictive roasted tomatillo salsa that's flavored with the same red chile seasoning brushed on his lush

Grilled Red Chile Ribs Rick loves to highlight the use of seasonal diverse vegetables The heart of this cookbook is devoted to modern creations that range from a J cama Beet Salad inspired by Mexico s classic Christmas Eve salad to a sweet and tangy butternut braise Rick s flexible imagination also transforms breakfast into a meal for any hour His Open Face Red Chile Chard Omelet is as great for Wednesday night dinner as it is for Sunday brunch Not to be forgotten is Rick s array of show stopping desserts among them Mexican Chocolate Pumpkin Seed Cake and Fresh Fruit with 24 Hour Cajeta and Bitter Chocolate In all his recipes Rick carefully guides you through every step suggesting ways to invent adapt and simplify without sacrificing flavor More Mexican Everyday invites you into Rick s creative kitchen to enliven the way you cook and eat with friends and family

Oaxaca al Gusto Diana Kennedy,2011-12-01 A James Beard Foundation Award winning record of the traditional regional cuisines of Oaxaca from one of the world s foremost authorities on Mexican cooking No one has done more to introduce the world to the authentic flavorful cuisines of Mexico than Diana Kennedy Acclaimed as the Julia Child of Mexican cooking Kennedy has been an intrepid indefatigable student of Mexican foodways for more than fifty years and has published several classic books on the subject including The Cuisines of Mexico now available in The Essential Cuisines of Mexico a compilation of her first three books The Art of Mexican Cooking My Mexico and From My Mexican Kitchen Her uncompromising insistence on using the proper local ingredients and preparation techniques has taught generations of cooks how to prepare and savor the delicious subtle and varied tastes of Mexico In Oaxaca al Gusto Kennedy takes us on an amazing journey into one of the most outstanding and colorful cuisines in the world The state of Oaxaca is one of the most diverse in Mexico with many different cultural and linguistic groups often living in areas difficult to access Each group has its own distinctive cuisine and Diana Kennedy has spent many years traveling the length and breadth of Oaxaca to record in words and photographs these little known foods both wild and cultivated the way they were prepared and the part they play in the daily or festive life of the communities I visited Oaxaca al Gusto is the fruit of these labors and the culmination of Diana Kennedy s life s work Organized by regions Oaxaca al Gusto presents some three hundred recipes most from home cooks for traditional Oaxacan dishes Kennedy accompanies each recipe with fascinating notes about the ingredients cooking techniques and the food s place in family and communal life Lovely color photographs illustrate the food and its preparation A special feature of the book is a chapter devoted to the three pillars of the Oaxacan regional cuisines chocolate corn and chiles Notes to the cook a glossary a bibliography and an index complete the volume

More Mexican Everyday Rick Bayless,Deann Groen Bayless,2015-05-05 The follow up to Rick Bayless s best selling Mexican Everyday features a dozen master class recipes you ll want to learn by heart more than 30 innovative vegetable dishes Rick s secret weapon flavorings to weave into your favorite dishes and many other brand new creations from his kitchen Rick Bayless transformed America s understanding of Mexican cuisine with his Mexican Everyday Now Rick returns with an all new collection of uniquely flavorful recipes each one the product of his evolution as a chef and champion of local seasonal ingredients More Mexican

Everyday teaches home cooks how to build tasty meals with a few ingredients in a short amount of time Cooking Mexican couldn't be easier or more delicious Rick generously reveals the secrets of his dishes the salsas and seasonings mojos and adobos he employs again and again to impart soul satisfying flavor He explains fully the classic techniques that create so many much beloved Mexican meals from tacos and enchiladas to pozole and mole Home cooks under his guidance will be led confidently to making these their go to recipes night after night Everyday Mexican also means simplicity so Rick dedicates individual chapters to illustrate skillful use of the slow cooker and the rice cooker Also included are a special variation of the classic chicken and rice pairing Arroz con Pollo with an herby green seasoning and an addictive roasted tomatillo salsa that's flavored with the same red chile seasoning brushed on his lush Grilled Red Chile Ribs Rick loves to highlight the use of seasonal diverse vegetables The heart of this cookbook is devoted to modern creations that range from a Jicama Beet Salad inspired by Mexico's classic Christmas Eve salad to a sweet and tangy butternut braise Rick's flexible imagination also transforms breakfast into a meal for any hour His Open Face Red Chile Chard Omelet is as great for Wednesday night dinner as it is for Sunday brunch Not to be forgotten is Rick's array of show stopping desserts among them Mexican Chocolate Pumpkin Seed Cake and Fresh Fruit with 24 Hour Cajeta and Bitter Chocolate In all his recipes Rick carefully guides you through every step suggesting ways to invent adapt and simplify without sacrificing flavor More Mexican Everyday invites you into Rick's creative kitchen to enliven the way you cook and eat with friends and family

Authentic Mexican Rick Bayless, 1987-04-15 Americans have at last discovered Mexico's passion for exciting food We've fallen in love with the great Mexican combination of rich earthy flavors and casual festive dining But we don't begin to imagine how sumptuous and varied the cooking of Mexico really is After ten years of loving exploration Rick Bayless together with his wife Deann gives us *Authentic Mexican* the only complete and easy to use compendium of our southern neighbor's cooking This all embracing cookbook offers the full range of dishes from poultry meat fish rice beans and vegetables to eggs snacks made of corn masa tacos turnovers enchiladas and their relatives tamales and moles ending with desserts sweets and beverages There are irresistible finger foods such as Yucatecan marinated shrimp tacos and crispy cheese filled masa turnovers spicy corn chowder and chorizo sausage with melted cheese will start off a special dinner you will find mole poblano charcoal grilled pork in red chile adobo and marinated fish steamed in banana leaves for those times when you want to celebrate and exotic ice creams caramel custards and pies top off any meal There's even a section devoted to refreshing coolers rich chocolate drinks and a variety of tequila laced cocktails The master recipes feature all the pointers you'll need for re-creating genuine Mexican textures and flavors in a North American kitchen Menu suggestions and timing and advance preparation tips make these dishes perfectly convenient for today's working families And traditional and contemporary variations accompany each recipe allowing the cook to substitute and be creative Rick and Deann Bayless traveled over thirty five thousand miles investigating the six distinct regions of Mexico and learning to prepare what they found From town to town recipe by recipe

they personally introduce you to Mexico's cooks, their kitchens, their markets, and their feasts. More than one hundred illustrations carefully detail special cooking techniques as well as bring Mexico and its food to life. An introductory chapter shares Mexican culinary history and modern regional tastes and customs. And an illustrated glossary contains all that hard to find information about locating and working with authentic Mexican ingredients and cooking equipment. If like the rest of us you have a growing love for Mexican food, the reliable recipes in this book and the caring personal presentation by Rick and Deann Bayless will provide meal after meal of pure pleasure for your family and friends.

Authentic Mexican Cooking

Rick Bayless, Deann Groen Bayless, 1990-01-25

Americans have at last discovered Mexico's passion for exciting food. We've fallen in love with the great Mexican combination of rich, earthy flavors and casual festive dining. But we don't begin to imagine how sumptuous and varied the cooking of Mexico really is. After ten years of loving exploration, Rick Bayless, together with his wife Deann, gave us *Authentic Mexican*, this now classic, easy-to-use compendium of our southern neighbor's cooking. This all-embracing cookbook offers the full range of dishes, from poultry, meat, fish, rice, beans, and vegetables to eggs, snacks, made of corn, masa, tacos, turnovers, enchiladas, and their relatives, tamales, and moles, ending with desserts, sweets, and beverages. There are irresistible finger foods such as Yucatecan marinated shrimp, tacos, and crispy cheese-filled masa turnovers. Spicy corn chowder and chorizo sausage with melted cheese will start off a special dinner; you will find mole poblano, charcoal-grilled pork in red chile adobo, and marinated fish steamed in banana leaves for those times when you want to celebrate. And exotic ice creams, caramel custards, and pies to top off any meal. There's even a section devoted to refreshing coolers, rich chocolate drinks, and a variety of tequila-laced cocktails. The master recipes feature all the pointers you'll need for re-creating genuine Mexican textures and flavors in a North American kitchen. Menu suggestions and timing and advance preparation tips make these dishes perfectly convenient for today's working families. And traditional and contemporary variations accompany each recipe, allowing the cook to substitute and be creative. Rick and Deann Bayless traveled more than thirty-five thousand miles investigating the six distinct regions of Mexico and learning to prepare what they found. From town to town, recipe by recipe, they personally introduce you to Mexico's cooks, their kitchens, their markets, and their feasts. If like the rest of us you have a growing love for Mexican food, the reliable recipes in this book and the caring personal presentation by Rick and Deann Bayless will provide meal after meal of pure pleasure for your family and friends.

3culinary Mexico More Odyssey Recipe Than Book Review: Unveiling the Power of Words

In a world driven by information and connectivity, the power of words has become more evident than ever. They have the ability to inspire, provoke, and ignite change. Such may be the essence of the book **3culinary Mexico More Odyssey Recipe Than**, a literary masterpiece that delves deep into the significance of words and their impact on our lives. Compiled by a renowned author, this captivating work takes readers on a transformative journey, unraveling the secrets and potential behind every word. In this review, we shall explore the book's key themes, examine its writing style, and analyze its overall affect on readers.

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3culinary Mexico More Odyssey Recipe Than Introduction

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