



THIRST QUENCHERS: LEADED

☐ **The Original Piña Colada, p. 54** *Puerto Rico*

Date cooked:

Rating:

☐ **Brazilian Daiquiri, p. 54** *Brazil*

Date cooked:

Rating:

☐ **Bahamian Sky Juice, p. 55** *Bahamas*

Date cooked:

Rating:

☐ **Planter's Punch, p. 55** *Caribbean*

Date cooked:

Rating:

☐ **Brazilian Coconut Shake, p. 56** *Brazil*

Date cooked:

Rating:

☐ **Passion Fruit Daiquiri, p. 56** *Caribbean*

Date cooked:

Rating:

☐ **French West Indian Rum Punch, p. 58**

Fr. W. Indies

Date cooked:

Rating:

☐ **Smoky Martini, p. 56** *USA*

Date cooked:

Rating:

☐ **Singapore Sling, p. 59** *Singapore*

Date cooked:

Rating:

☐ **Pisco Sour, p. 58** *Peru*

Date cooked:

Rating:

☐ **Frontera Margarita, p. 59** *Mexico*

Date cooked:

Rating:

☐ **Madrid-Style Sangria, p. 60** *Spain*

Date cooked:

Rating:

☐ **Raki, p. 60** *Turkey*

Date cooked:

Rating:

FAVORITES:

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Rating:
- ☐ **Mango Nectar, p. 61** *Caribbean*
Date cooked:
Rating:
- ☐ **Peanut Punch, p. 61** *Trinidad*
Date cooked:
Rating:
- ☐ **Rosewater Cooler, p. 62** *Singapore*
Date cooked:
Rating:
- ☐ **Minted Limeade, p. 62** *USA*
Date cooked:
Rating:
- ☐ **Mint Tea, p. 62** *Morocco*
Date cooked:
Rating:
- ☐ **Afghan Yogurt Drink, p. 63** *Afghanistan*
Date cooked:
Rating:
- ☐ **Persian Yogurt Drink, p. 63** *Iran*
Date cooked:
Rating:
- ☐ **Vietnamese Iced Coffee, p. 63** *Vietnam*
Date cooked:
Rating:
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Date cooked:
Rating:

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Rating:
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Rating:

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Rating:
- ☐ **Pastrami Grilled in Grape Leaves, p. 69** *Turkey*
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Rating:
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Rating:
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Rating:
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Rating:
- ☐ **Star Anise Wings, p. 76** *Malaysia*
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Rating:
- ☐ **Australian Beer-Barbecued Wings, p. 75** *Australia*
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Rating:
- ☐ **Barbecue Sauce, p. 76** *Australia*
Date cooked:
Rating:
- ☐ **Spicy Chile Wings, p. 78** *Singapore*
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Rating:
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Rating:
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Date cooked:
Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Date cooked:
Rating:
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Rating:
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Rating:
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Rating:

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Rating:

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Rating:
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Rating:
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Rating:

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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:

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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:

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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:

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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Rating:
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Date cooked:
Rating:

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Rating:
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Rating:
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Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:

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Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Rating:

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Rating:
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Date cooked:
Rating:
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Rating:
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Rating:
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Rating:
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Date cooked:
Rating:
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Rating:
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Rating:
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Date cooked:
Rating:
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Rating:
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Rating:
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Rating:
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Date cooked:
Rating:
- ❑ **Oaxacan-Style Pork Ribs, p. 191** *Mexico*
Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Rating:
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Rating:

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Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Rating:

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Rating:

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Rating:

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Rating:

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Date cooked:

Rating:

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Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Date cooked:
Rating:
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Rating:
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Rating:
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Date cooked:
Rating:

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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Rating:
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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Rating:

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Date cooked:

Rating:

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Rating:

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Date cooked:

Rating:

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Rating:

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Rating:

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Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Date cooked:

Rating:

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Rating:

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Date cooked:

Rating:

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Date cooked:
Rating:
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Date cooked:
Rating:
- ❑ **Spanish Caribbean Seasoning Salt, p. 493** *Puerto Rico*
Date cooked:
Rating:
- ❑ **Niçoise Rub for Lamb and Steaks, p. 491** *France*
Date cooked:
Rating:
- ❑ **Herbes de Provence, p. 491** *France*
Date cooked:
Rating:
- ❑ **Colombo Powder, p. 497** *Fr. W. Indies*
Date cooked:
Rating:
- ❑ **Provençal Grilling Mixture for Fish, p. 493** *France*
Date cooked:
Rating:
- ❑ **Israeli Rub (Hawaij), p. 492** *Israel*
Date cooked:
Rating:
- ❑ **Quick Hawaij, p. 492** *Israel*
Date cooked:
Rating:
- ❑ **Marrakesh Rub, p. 491** *Morocco*
Date cooked:
Rating:

- ❑ **Oregano Olive Oil Rub, p. 497** *Greece*
Date cooked:
Rating:
- ❑ **Hot Pepper Sesame Salt, p. 494** *Korea*
Date cooked:
Rating:
- ❑ **Szechuan Seasoned Salt, p. 496** *China*
Date cooked:
Rating:
- ❑ **Indian Roasted Spice Power (Garam Masala), p. 494** *India*
Date cooked:
Rating:
- ❑ **Quick Garam Masala, p. 496** *India*
Date cooked:
Rating:
- ❑ **Jamaican Jerk Marinade, p. 497** *Jamaica*
Date cooked:
Rating:
- ❑ **Mexican Smoked Chile Marinade (Adobo), p. 499** *Mexico*
Date cooked:
Rating:
- ❑ **Basil Marinade, p. 501** *USA*
Date cooked:
Rating:
- ❑ **Teriyaki Marinade, p. 499** *Japan*
Date cooked:
Rating:
- ❑ **Berber Marinade, p. 503** *Morocco*
Date cooked:
Rating:
- ❑ **Brazilian Lamb Marinade, p. 501** *Brazil*
Date cooked:
Rating:
- ❑ **White Wine Marinade for Seafood, p. 505** *France*
Date cooked:
Rating:
- ❑ **Six Compound Butters, p. 505**
Date cooked:
Rating:
- ❑ **Maître d'hôtel Butter, p. 505** *France*
Date cooked:
Rating:
- ❑ **Escargot Butter, p. 506** *France*
Date cooked:
Rating:

- ❑ **Roquefort Butter, p. 506** *France*
Date cooked:
Rating:
- ❑ **Anchovy Butter, p. 506** *France*
Date cooked:
Rating:
- ❑ **Curry Butter, p. 506** *France*
Date cooked:
Rating:
- ❑ **Marchand de Vin Butter, p. 508** *France*
Date cooked:
Rating:
- ❑ **Japanese Garlic Butter, p. 508** *Japan*
Date cooked:
Rating:
- ❑ **Ketjap Butter, p. 509** *Indonesia*
Date cooked:
Rating:
- ❑ **Vinegar-Based Mop Sauce, p. 509** *USA*
- ❑ **Bourbon Butter Basting Sauce, p. 508** *USA*
Date cooked:
Rating:
- ❑ **Mexican Fish Baste, p. 509** *Mexico*
Date cooked:
Rating:

FAVORITES:

FIRE & ICE: DESSERTS

- ❑ **Uptown S'Mores, p. 515** *USA*
Date cooked:
Rating:
- ❑ **Fire-Roasted Apples, p. 511** *USA*
Date cooked:
Rating:
- ❑ **Balinese Grilled Bananas in Coconut Milk Caramel, p. 512** *Indonesia*
Date cooked:
Rating:
- ❑ **Fire-Roasted Banana Splits, p. 513** *USA*
Date cooked:
Rating:

☐ **Whipped Cream, p. 514** *USA*

Date cooked:

Rating:

☐ **Spiced-Grilled Pineapple, p. 513** *USA*

Date cooked:

Rating:

☐ **Lemon-Ginger Crème Brulees, p. 515** *USA*

Date cooked:

Rating:

☐ **Coco Loco Brulée, p. 518** *USA*

Date cooked:

Rating:

☐ **Catalan Cream (Crema Catalana), p. 519**

Spain

Date cooked:

Rating:

☐ **Persian Lemon and Rosewater “Sundae”
with Sour Cherry Syrup (Faluda), p. 523**

Iran

Date cooked:

Rating:

☐ **Argentinian Caramel Cream (Dulce de Leche),
p. 519** *Argentina*

Date cooked:

Rating:

☐ **Indian Cardamom-Pistachio Rice Pudding
(Kheer), p. 521** *India*

Date cooked:

Rating:

☐ **Coconut Ice Cream, p. 522** *Guadeloupe*

Date cooked:

Rating:

☐ **Cardamom Caramel Ice Cream (Kulfi), p. 523**
Central Asia

Date cooked:

Rating:

☐ **Fruit Cooler, p. 524** *SE Asia*

Date cooked:

Rating:

☐ **Korean Fruit “Punch”, p. 524** *Korea*

Date cooked:

Rating:

FAVORITES:

TOTAL COMPLETED: _____

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