

Around the World in 80 Food Trucks: Easy & tasty recipes from chefs on the road

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Inside Around the World in 80 Food Trucks, you'll find out how to recreate chicken and waffles from Nashville; Indian sliders from Melbourne; paneer poutine from Berlin; spicy lamb samosas from Killary, mollete of roasted pork from Gijon; San Francisco langoustine rolls; and burgers, shrimp and breakfast sandwiches from Cape Town, Bogota and beyond.

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