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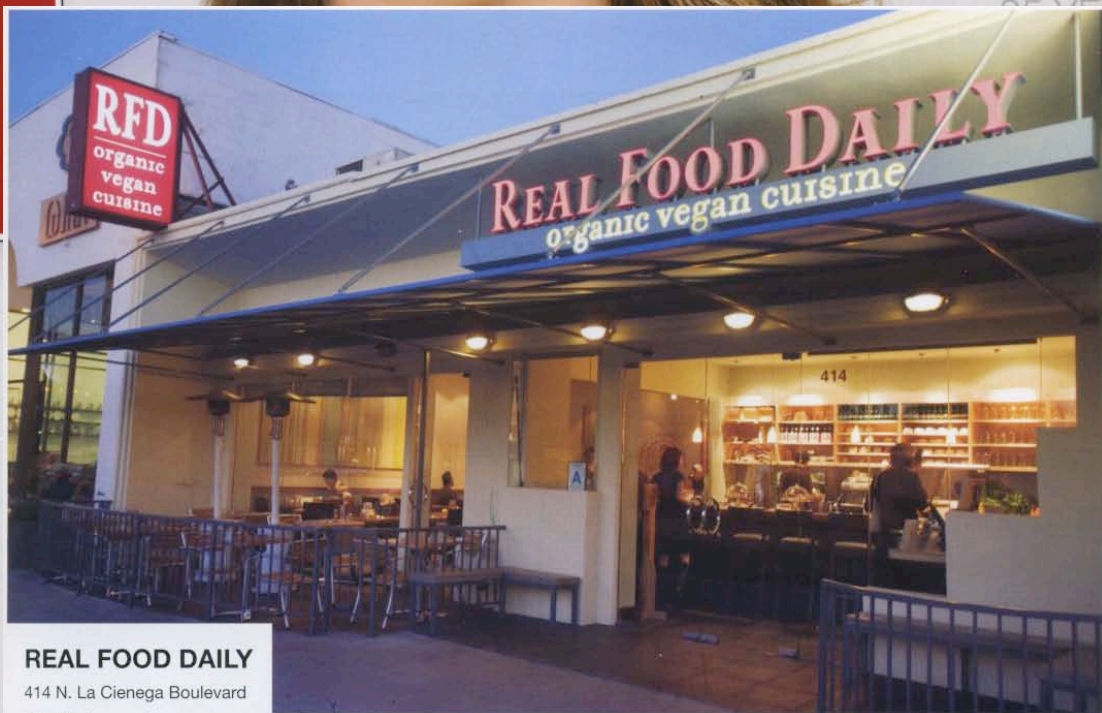
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I didn't really know what to expect from my first organic vegan cuisine experience—probably lots of grains and raw vegetables and not a lot of taste. Well, I was right about the grains, kind of right about the vegetables (they weren't all raw) but I was completely wrong about the taste.

Real Food Daily is, quite simply put, deliciously tasty and highly creative. Don't ask me how you can make a vegan taco that tastes better than the *real* thing or a cheeseburger with no meat, not to mention *cheese*, or a deep, rich, yummy chocolate cake without eggs or butter—but they do it with gusto, and it's phenomenal.

Plus it's fun! Don't be put off with supposed restricted diets and hardcore whatever—most people who eat here aren't vegan or even vegetarian. And there's a wine list! As founder and owner Ann Gentry told me, people just want to eat well and if they can be healthy too, that's even better. So Real Food Daily doesn't try to "convert" you or make you feel bad about your unhealthy habits, but they do inspire you to find out more about what they are doing. I was so inspired, I bought the cookbook and can't wait to share the Real Food Daily experience in my own kitchen, too. **E**



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