

Hot Sauce Techniques For Making Signature Hot Sauces With 32 Recipes To Get You Started Includes 60 Recipes For Using Your Hot Sauces

The recipes in this cookbook will have you wiping your brow, looking for water, and helping yourself for seconds. Using a variety of easy-to-find ingredients, this book shows you how to prepare your favorite hot sauces and pair them with authentic regional recipes. In this book, you will discover: - Scotch Bonnet and Jalapeno Pepper Sauce - Spicy Honey and Whiskey Wing Sauce - Mustard Gas Hot Sauce - Prometheus Jalapeno Sauce - Tomato and Jalapeno Sauce - Whiskey Pepper Sauce - Fire Breather BBQ Sauce And so much more! Pick up this cookbook today and get ready to make some interesting and great-tasting hot sauces!

Following on Dan May's first book *The Red Hot Chile Cookbook*, this new collection of 100 recipes for fiery sauces, marinades and rubs showcases the best and most flavorful chiles the world has to offer. Arranged by geographical region from Africa and the Mediterranean to South America and the Caribbean, this book is bursting with exciting flavors. Spanning mild to super spicy, here you'll find all kinds of traditional offerings from around the globe. Every recipe is easy, versatile and comes with a serving suggestion, for example the La Kama spice blend from Morocco goes well with chicken or pulses; the eye-wateringly hot Ethiopian Berbere Paste adds depth and pizzazz to casseroles as well as making an unusual and memorable dip; and anchote paste from Mexico's Yucatán pairs perfectly with pulled pork, turkey or rice. As well as plenty of short, simple recipes for sauces and marinades, there are bigger recipes for truly impressive and authentic dishes, such as Moroccan tagines, Indian curries and Mexican classics.

The authors of the best-selling *Fermented Vegetables* are back, and this time they've brought the heat with them. Whet your appetite with more than 60 recipes for hot sauces, mustards, pickles, chutneys, relishes, and kimchis from around the globe. Chiles take the spotlight, with recipes such as Thai Pepper Mint Cilantro Paste, Aleppo Za'atar Pomegranate Sauce, and Mango Plantain Habañero Ferment, but other traditional spices like horseradish, ginger, and peppercorns also make cameo appearances. Dozens of additional recipes for breakfast foods, snacks, entrées, and beverages highlight the many uses for hot ferments.

The debut cookbook from the popular New York Times website and mobile app *NYT Cooking*, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of *New York Times Cooking*, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Boost the Flavor of Everything You Cook! Let sauce be your secret weapon in the kitchen with this unique new cookbook from America's Test Kitchen. From dolloping on vegetables to drizzling on steak, simmering up curries, and stir-frying noodles, instantly make everything you cook taste better with hundreds of flavorful, modern sauces paired with easy recipes that use them in creative, inspired ways. *Just Add Sauce* is structured to help you find and make exactly what you're in the mood for. Start with sauce and then plan your meal, or start with your protein and find the perfect sauce with our pairing suggestions. Sauce recipes include Foolproof Hollandaise, Lemon-Basil Salsa Verde, Vodka Cream Marinara Sauce, Onion-Balsamic Relish, Ginger-Scallion Stir-Fry Sauce, Mole Poblano, Rosemary-Red Wine Sauce, and Honey-Mustard Glaze. More than 100 recipe pairings include Sun-Dried Tomato Pesto-Rubbed Chicken Breasts with Ratatouille, Garlic-Roasted Top Sirloin with Tarragon-Sherry Gravy, and Green Bean Salad with Asiago-Bacon Caesar Dressing.

A guide to the art and science of fermented foods provides recipes that progress from simple condiments to more advanced techniques, offering insight into the history and health benefits of fermentation.

From sriracha to Tabasco, this funny, feisty book is an illustrated love letter to the quirky stories and fiery flavors of the world's best hot sauces. Smart, short, and just a touch silly, *This Is a Book for People Who Love Hot Sauce* is exactly that - a book for people who love hot sauce. For devoted fans and casual enthusiasts alike, this charming guide is nothing short of a celebration of capsaicin. An introduction to the condiment's storied history and traditional producing regions, as well as its significance in popular culture, is paired with engaging profiles of more than two dozen of the world's most tongue-singeing sauces. Fiery facts and spicy asides add a dash of context, while vintage-inspired illustrations capture the essence of each iconic bottle. Deeply researched, but not too serious, *This Is a Book for People Who Love Hot Sauce* is sure to rise to the top of the Scoville scale.

Hot Sauce! Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces Storey Publishing

Offers tips for making sauces and more than five hundred recipes for stocks, glazes, liaisons, brown sauces, meat sauces, fish sauces, and purees

Fresh eggs offer great nutrition and unbeatable flavor. Whether you're collecting eggs from a backyard coop or buying them from local farms, Jennifer Trainer Thompson has 101 delicious recipes to help you make the most of them. With unique twists on breakfast classics like French toast, eggs Florentine, and huevos rancheros, as well as tips for using your eggs in smoothies, mayonnaise, and carbonara sauce, you'll be enjoying the healthy and delicious joys of fresh eggs in an amazingly versatile range of dishes.

Once you've tasted homemade condiments, where you're in charge of the flavour profile, you'll never go back to store bought. Too often, commercial versions are loaded with extra salt, sugar, allergens and preservatives, and can taste bland and uninspiring. Why not make your own? From ketchup, sweet chilli sauce and taco seasoning, to peppery American hot sauce, sizzling Tunisian harissa, tangy Dijon mustard, as well as infused vinegars, aromatic spice blends, pickles and preserves, here are more than 90 simple recipes that show you step by step how to make your own condiments. This book is a love song to condiments and the joy that making them brings - that weeknight stir-fry will taste so much richer with your homemade oyster sauce and your tacos even more mouth-watering when paired with the hot sauce you've fermented at home.

From veteran cookbook author Robb Walsh, this definitive guide to the world's most beloved condiment is a must-have for fans of dishes that can never be too spicy. Here's a cookbook that really packs a punch. With dozens of recipes for homemade pepper sauces and salsas—including riffs on classic brands like Frank's RedHot, Texas Pete, Crystal, and Sriracha—plus step-by-step instructions for fermenting your own pepper mash, *The Hot Sauce Cookbook* will leave you amazed by the fire and vibrancy of your homemade sauces. Recipes for Meso-american salsas, Indonesian sambal, and Ethiopian berbere showcase the sweeping history and range of hot sauces around the world. If your taste buds can handle it, Walsh also serves up more than fifty recipes for spice-centric dishes—including Pickapeppa Pot Roast, the Original Buffalo Wing, Mexican Micheladas, and more. Whether you're a die-hard chilehead or just a DIY-type in search of a new pantry project, your cooking is sure to climb up the Scoville scale with *The Hot Sauce Cookbook*.

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As *Serious Eats*'s culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

"A new kind of foundational cookbook, this thoroughly modern guide to becoming a smarter, faster, more creative cook serves up clear and uncomplicated recipes that make cooking fun and will inspire a new generation to find joy in the kitchen."--Publisher's description.

The author of the popular Nourished Kitchen website shares 175 recipes based on the "traditional foods" philosophy of eating that emphasizes nutrient-rich whole grains, dairy, red meat, organ meats and fermented foods. Original. 12,000 first printing.

The practical art of making more with less--in the kitchen! Melissa Coleman, the creator of the popular design and lifestyle blog *The Faux Martha*, shares her refreshingly simple approach to cooking that delivers beautiful and satisfying meals using familiar ingredients and minimal kitchen tools. *The Minimalist Kitchen* includes 100 wholesome recipes that use Melissa's efficient cooking techniques, and the results are anything but ordinary. You'll find Biscuits with Bourbon-Blueberry Quick Jam, Pesto Garden Pasta with an easy homemade pesto, Humble Chuck Roast that's simple to prepare and so versatile, Roasted Autumn Sweet Potato Salad, Stovetop Mac and Cheese, and Two-Bowl Carrot Cupcakes. While *The Minimalist Kitchen* helps tackle one of the home's biggest problem areas—the kitchen—this book goes beyond the basics of clearing out and cleaning up, it also gives readers practical tips to maintain this simplified way of life. Melissa shows you how to shop, stock your pantry, meal plan without losing your mind, and most importantly, that delicious food doesn't take tons of ingredients or gadgets to prepare. This streamlined way of cooking is a breath of fresh air in modern lives where clutter and distraction can so easily take over.

Get the hot sauce recipes everyone is talking about from the wildly popular Eddy Matsumoto Low-calorie, easy, flavorful hot sauces that will leave your family asking when you found time to become a professional chef. "I never knew you could make your own hot sauce AND that it was so much better than the stuff you get at the store. Thanks, Eddy!!!" - Alicia Bradley "My husband loves your hot sauces. They go on everything." - Abby Anderson "If you love hot sauce you need to pick up a copy of this book. Lots of amazing recipes and some really creative ingredients." - Mike Katzenberg (*Chile Pepper Website*)

Easy, Flavorful and Hot Recipes for Your Dehydrator Take your dehydrator to new and spicy heights with Michael Hultquist's innovative recipes for everything from hot sauces and spice mixes to jerky and soups that you can rehydrate later. If you're in the mood for a mildly spicy jerky or want a hot sauce recipe that will take your breath away, *The Spicy Dehydrator Cookbook* has got you covered. These recipes will help you get better use out of your dehydrator and stock your pantry with staples that last longer and taste better too. Serious chiliheads will love the Ragin' Cajun Ghost Pepper Hot Sauce and Spicy Coffee-Maple Bacon Jerky. Easily-rehydrated meals like Butternut Squash Risotto and Coconut Chickpea Curry can make any meal gourmet in no time, and Chocolate-Strawberry Power Bars are perfect for a healthy energy boost on the go. With helpful tips, tricks and killer recipes, *The Spicy Dehydrator Cookbook* has everything you need to spice up your food preserving game.

An Epicurious Spring 2020 "Book We Want to Cook from Now" • An Eater Best Cookbook of Spring 2020 • A Food52 "Best New Cookbook of 2020...So Far" • A New York Times "New Cookbook Worth Buying" A Michelin-starred chef known for defining Korean food in America brings a powerful culinary legacy into your kitchen. Simple rice cakes drenched in a spicy sauce. Bulgogi sliders. A scallion pancake (pajeon) the New York Times calls "the essential taste of Korean cuisine." For years Hooni Kim's food has earned him raves, including a Michelin Star—the first ever awarded to a Korean restaurant—for Danji. His background in world-class French and Japanese kitchens seamlessly combines with his knowledge of the techniques of traditional Korean cuisine to create uniquely flavorful dishes. *My Korea*, his long-awaited debut cookbook, introduces home cooks to the Korean culinary trinity: doenjang, ganjang, and gochujang (fermented soybean paste, soy sauce, and fermented red chili paste). These key ingredients add a savory depth and flavor to the 90 recipes that follow, from banchan to robust stews. His

kimchis call upon the best ingredients and balance a meal with a salty, sour, and spicy kick. Elevated classics include one-bowl meals like Dolsot Bibimbap (Sizzling-Hot Stone Bowl Bibimbap), Haemul Sundubu Jjigae (Spicy Soft Tofu Stew with Seafood), and Mul Naengmyeon (Buckwheat Noodles in Chilled Broth). Dishes meant for sharing pair well with soju or makgeolli, an unfiltered rice beer, and include Budae Jjigae (Spicy DMZ Stew) and Fried Chicken Wings. Complete with thoughtful notes on techniques and sourcing and gorgeous photography from across Korea, this cookbook will be an essential resource for home cooks, a celebration of the deliciousness of Korean food by a master chef.

Spice-Packed Dishes for Sizzling Flavor at Every Meal Calling all chiliheads! Become a master of spice with these 75 easy recipes for big, bold flavor. Mike Hultquist, creator of the blog Chili Pepper Madness and author of *The Spicy Dehydrator Cookbook*, takes you head first into the wide world of all things spicy. Explore peppers, like poblanos, jalapeños and cayennes, along with spice blends, hot sauces and more. As you cook your way through exciting, spice-rich cuisines like Mexican, Italian and Indian, you'll discover how simple it is to layer pepper varieties and spices for incredible depth of flavor. Learn how to achieve just the right amount of zing, whether mild, medium or sizzling. For a memorable meal that's low on heat, try Sweet-Chili Glazed Bacon-Wrapped Pork Tenderloin, which mixes sweet red pepper jam with your favorite hot sauce. Bring it up a notch with Shrimp in Fiery Chipotle-Tequila Sauce, which blends deep chipotle flavor with a kick of serrano pepper. If it's mouth-numbing spice you're after, go for the All-the-Way Arrabiata, a satisfying pasta dish amped up with pepper infused olive oil and whole ghost peppers. With stews for your slow cooker, burgers for the grill, and eggs for the skillet, it's easy to enjoy an amazing array of spicy dishes, all day, every day.

For both timid triers and fiery fanatics, David Floyd's newly updated *The Hot Book of Chilies* provides you with everything you need and want to know about this eye-watering ingredient. Containing dozens of recipes and a gallery of 97 varieties of peppers, from mild jalapenos and pasillas to hazardous habaneros and pequins, with useful information on their degree of hotness, health benefits, biology, and history, this is the ultimate resource on all things chili peppers. Learn the best ways to grow them, how to relieve chili burn, and make your own salsas, curry powders, hot sauces, jams, and chutneys to incorporate your favorite chili peppers of any spice range into your everyday meals!

Winner of the 2018 James Beard Foundation Book Award for "Single Subject" category With this comprehensive cookbook, Vietnam's most beloved, aromatic comfort food--the broth and noodle soup known as pho--is now within your reach. Author Andrea Nguyen first tasted pho in Vietnam as a child, sitting at a Saigon street stall with her parents. That experience sparked a lifelong love of the iconic noodle soup, long before it became a cult food item in the United States. Here Andrea dives deep into pho's lively past, visiting its birthplace and then teaching you how to successfully make it at home. Options range from quick weeknight cheats to impressive weekend feasts with broth and condiments from scratch, as well as other pho rice noodle favorites. Over fifty versatile recipes, including snacks, salads, companion dishes, and vegetarian and gluten-free options, welcome everyone to the pho table. With a thoughtful guide on ingredients and techniques, plus evocative location photography and deep historical knowledge, *The Pho Cookbook* enables you to make this comforting classic your own.

Hot Sauce Nation is a red-hot ride through the story of hot sauce in America. Why should the world's most painful food have inspired such adoration in the USA? While chili pepper-based sauces have transformed cuisines worldwide, successive waves of immigrants landing in the New World have turned up the heat on the American palette with their native pungent sauces. Today, the fast-growing hot sauce industry has made it into everything from salsa to barbecue, buffalo wings, chocolates, and cocktails, inspiring passionate romances and changing people's lives along the way. With fascinating detours into science, history, and current events, as well as stories of the people who make, use, sell, and love hot sauce, this flavorful volume explores the unique hold the condiment has on the American heart.

A must-have cookbook for every red-hot lover of spicy food, *The Hot Sauce Bible* is packed with detail on more than 1,700 sauces and brims with folklore, anecdotes, and more.

If you can't stand the heat, get out of the kitchen! From mild to blistering, renowned author Jennifer Trainer Thompson offers 32 recipes for making your own signature hot sauces, as well as 60 recipes that use homemade or commercial hot sauces in everything from barbeque and Buffalo wings to bouillabaisse and black bean soup. Try making spicy chowders, tacos, salads, and seafood — even scorchingly delicious cocktails. Bring your own handcrafted heat to your next barbecue and feel the burn!

A comprehensive guide to home preserving and canning in small batches provides seasonally arranged recipes for 100 jellies, spreads, salsas and more while explaining the benefits of minimizing dependence on processed, store-bought preserves.

Chile peppers are hot--they add culinary fire to dishes from a variety of cuisines and inspire near-fanatical devotion in vegetable gardeners and collectors. *The Complete Chile Pepper Book*, by world-renowned chile experts Dave DeWitt and Paul W. Bosland, shares detailed profiles of the one hundred most popular chile varieties and include information on how to grow and cultivate them successfully, along with tips on planning, garden design, growing in containers, dealing with pests and disease, and breeding and hybridizing. Techniques for processing and preserving include canning, pickling, drying, and smoking. Eighty-five mouth-watering recipes show how to use the characteristic heat of chile peppers in beverages, sauces, appetizers, salads, soups, entrees, and desserts. This gorgeously illustrated, must-have reference for pepper-obsessed gardeners and cooks.

Make Your Favorite Hot Sauces with *The Hot Sauce Cookbook* The recipes in *The Hot Sauce Cookbook* will have you wiping your brow, chugging water, and helping yourself to seconds. Using a variety of chiles and easy-to-find ingredients like vinegar and red pepper flakes, *The Hot Sauce Cookbook* shows you how to prepare your favorite sauces and pair them with authentic regional recipes. *The Hot Sauce Cookbook* gives you clear instructions for every step of the way, from choosing chile peppers, to stocking your kitchen, to storing the finished product. *The Hot Sauce Cookbook* lets you cook some of the world's spiciest dishes, with: · 49 hot sauce recipes from around the world · 27 complementary food recipes, such as Cajun Barbecue Sauce, Puerto Rican Pique, Korean Barbecued Beef, and Grilled Chicken Satay · 10 tips for making great hot sauce · Profiles of 29 types of chiles and their heat levels With *The Hot Sauce Cookbook*, you won't need to go to a restaurant or a grocery store to enjoy great spicy flavors—they'll be waiting for you in your fridge.

Expand your recipe repertoire with hot sauce: every spicy food lover's favorite condiment! Addicted, obsessed, devoted. No meal is safe from a hot sauce addict. They've got it everywhere—in their fridge, in their pantry, even in their bag, swag! These 60 recipes are sure to satiate cravings at every mealtime. So, dive into this cookbook for fantastically fiery dishes including: Chili-fried eggs Hot Sauce Buffalo Wings Sriracha Buttered Shrimp Harissa Chicken Shawarma Wraps Crunchy Thai Salad Chili Chocolate Brownies Mexican Hot Chocolate And more! No longer relegated to the side of the plate, hot sauce is now the star of the show! With *The Hot Sauce Cookbook*, you can impress all your friends with recipes that will have them both begging for water and begging for more.

James Beard Award Winner IACP Award Winner Thomas Keller, chef/proprietor of Napa Valley's French Laundry, is passionate about bistro cooking. He believes fervently that the real art of cooking lies in

elevating to excellence the simplest ingredients; that bistro cooking embodies at once a culinary ethos of generosity, economy, and simplicity; that the techniques at its foundation are profound, and the recipes at its heart have a powerful ability to nourish and please. So enamored is he of this older, more casual type of cooking that he opened the restaurant Bouchon, right next door to the French Laundry, so he could satisfy a craving for a perfectly made quiche, or a gratinéed onion soup, or a simple but irresistible roasted chicken. Now Bouchon, the cookbook, embodies this cuisine in all its sublime simplicity. But let's begin at the real beginning. For Keller, great cooking is all about the virtue of process and attention to detail. Even in the humblest dish, the extra thought is evident, which is why this food tastes so amazing: The onions for the onion soup are caramelized for five hours; lamb cheeks are used for the navarin; basic but essential refinements every step of the way make for the cleanest flavors, the brightest vegetables, the perfect balance—whether of fat to acid for a vinaigrette, of egg to liquid for a custard, of salt to meat for a duck confit. Because versatility as a cook is achieved through learning foundations, Keller and Bouchon executive chef Jeff Cerciello illuminate all the key points of technique along the way: how a two-inch ring makes for a perfect quiche; how to recognize the right hazelnut brown for a brown butter sauce; how far to caramelize sugar for different uses. But learning and refinement aside—oh those recipes! Steamed mussels with saffron, bourride, trout grenobloise with its parsley, lemon, and croutons; steak frites, beef bourguignon, chicken in the pot—all exquisitely crafted. And those immortal desserts: the tarte Tatin, the chocolate mousse, the lemon tart, the profiteroles with chocolate sauce. In Bouchon, you get to experience them in impeccably realized form. This is a book to cherish, with its alluring mix of recipes and the author's knowledge, warmth, and wit: "I find this a hopeful time for the pig," says Keller about our yearning for the flavor that has been bred out of pork. So let your imagination transport you back to the burnished warmth of an old-fashioned French bistro, pull up a stool to the zinc bar or slide into a banquette, and treat yourself to truly great preparations that have not just withstood the vagaries of fashion, but have improved with time. Welcome to Bouchon.

In JUMP UP AND KISS ME, Jennifer Trainer Thompson puts spice into vegetarian cuisine with nearly 200 full-flavored recipes for everything from vinegars (like Rosemary-Serrano Red Wine Vinegar) and condiments (like Curried Butter) to drinks (like the Ginger Cooler) and entrées (Poblano and Spinach Crepes). Recipes reflect a range of ethnic cuisines and are designed for vegetarians as well as the increasing number of people who just want to eat less meat. The author's line of foodstuffs (including a hot sauce) with the same name as the cookbook was introduced into gourmet markets last fall. With this guide, you will learn how to make different types of hot sauces, with different recipes and different tips, information on fermentation, preservation of the hot sauce, and how you can even start a hot sauce business. This simple hot sauce cookbook reveals how to make your own hot sauce that is full of healthy probiotics, tasty and has numerous health benefits. In this guide, we have the simple method of using the chilies you have got and turning or transforming them into something that brings a little kiss of sunshine during winter. Never will only one or two brands take up the space on the hot sauce shelves anymore.

This is the ebook for cooks who want to take their cooking to a whole new level. Martha Holmberg was trained at La Varenne and is an award-winning food writer. Her look at this sometimes-intimidating genre—expressed in clear, short bites of information and through dozens of process photographs—delivers the skill of great sauce-making to every kind of cook, from beginners to those more accomplished who wish to expand their repertoire. More than 100 recipes for sauces range from standards such as béarnaise, hollandaise, and marinara to modern riffs such as maple-rum sabayon, caramelized onion coulis, and coconut-curry spiked chocolate sauce. An additional 55 recipes use the sauces to their greatest advantage, beautifying pasta, complementing meat or fish, or elevating a cake to brilliant. Modern Sauces is both an inspiration and a timeless reference on kitchen technique.

A guide to creating eighty-seven sauces is enhanced by illustrated, step-by-step instructions and includes recipes for dishes that use the sauces.

Get ready—local gardens and farmers markets are about to be bursting at the seams with sun-ripened fruits and veggies. But now what? Buy (or harvest) as much as you can and we'll take care of the rest. This new issue of Can It! Freeze It! magazine takes the guesswork out of cooking with summer's amazing bounty. Not only do we share our most-loved ways to bring favorites like zucchini, tomatoes, corn, and beans to the table TONIGHT, but we also feature the easiest and most effective ways to put up your produce for the fall and winter months. This includes simple, streamlined, small-batch recipes for canning (these are guaranteed to take only an hour or two), a full guide plus recipes on freezing and dehydrating, plus good-for-you probiotic-packed fermenting you can do at home. The only hard part is figuring out where to start.

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

"A fantastic resource for the home cook and an extensive collection of recipes for adding exciting flavors to any dish." —Eric Ripert, chef and co-owner, Le Bernardin, New York In Mastering Sauces, Susan Volland teaches home cooks how to make sauces like Homemade Sriracha, the Endlessly Adaptable Stir-Fry Sauce, Dan's "Instant" Canned Tomato Salsa, and Thai Coconut Curry Sauce. Including extensive reference tables for selecting thickeners, alternative seasonings, and expert advice on how to recover a sauce gone wrong, Mastering Sauces is "a must buy, and an essential one, for any serious cook." (James Peterson, James Beard Award-winning author of Sauces: Classical and Contemporary Sauce Making.) A Washington Post best cookbook of 2015.

This cheeky seek and find features illustrated scenes from the life of a modern gal—from brunch with friends to shopping for succulents—with clever and funny challenges on every page. Lenny Letter contributor Sally Nixon combines the nostalgia of visual puzzles with smart, contemporary content for a fresh and charming ebook.

Demonstrates how busy home cooks can minimize dependence on packaged foods while promoting family health and satisfaction, in a volume that includes recipes for such everyday staples as crackers, mayonnaise, and potato chips.

Want to learn how to make your own signature hot sauces that will blow your friends and family away? Well, this is the book for you. Simple, easy to follow recipes for whipping up your own hot sauces as well as a whole host of recipes for cooking with your new homemade sauces. If you love hot sauce you will love this book. Not only is it packed full of hot sauce recipes, it's also got alcohol infused sauces, garlic infused sauces and fruity sauces with a hot twist. Learn the techniques behind making world famous sauces and never buy them at the store again. Make your own signature sauces and then follow the simple breakfast, lunch and dinner recipes so that you are never short of meal ideas again. Every recipe is simplified, with all the confusing culinary terms removed, so that anyone can follow along. Plus, when you buy the book I've got an awesome free gift for you that is the perfect complement to the hot sauce book. So get out the peppers, spices and pans because we are going to dive into the world of homemade signature hot sauces. Enjoy. Sarah Sophia

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