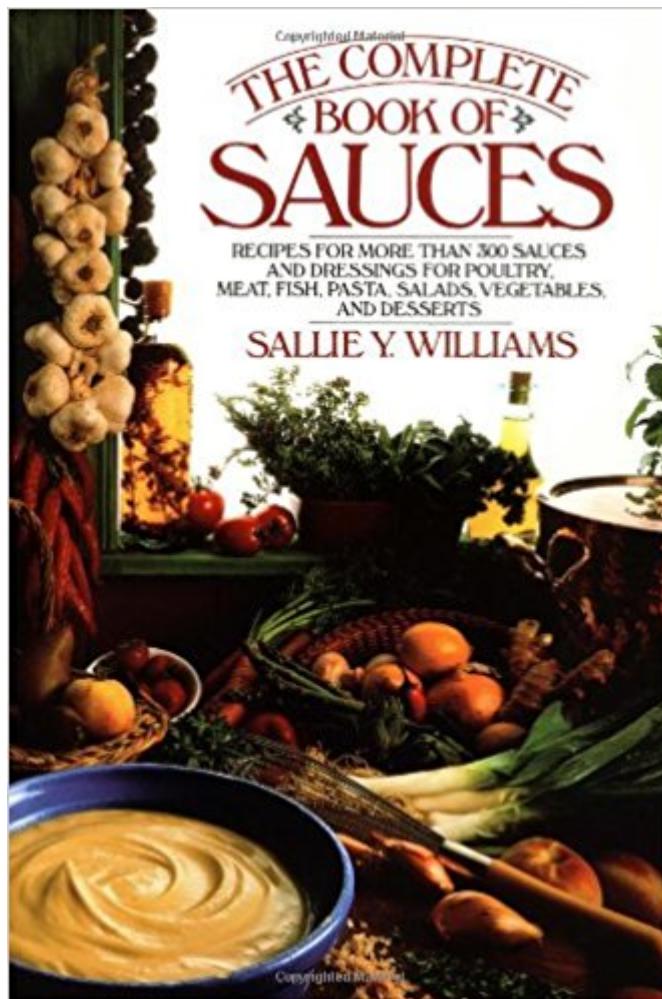


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The Complete Book Of Sauces



Synopsis

The Complete Book of Sauces"..."for those who like to jazz up grilled chicken, fish or meat with a sauce or salsa, take a look at The Complete Book of Sauces." --Los Angeles Daily News It's Easy to Make a Different Dish Every Night With over 300 recipes, The Complete Book of Sauces can help you turn your ordinary dinner into a delicious meal. Author Sallie Y. Williams includes white sauces, wine sauces, marinades and barbecue sauces, salad dressings, sweet sauces for desserts, and fruit sauces. A variety of new, mouth-watering sauces to enhance your favorite dishes-like Jalapeño Vinaigrette, Dijon Yogurt Dressing, Fresh Vegetable Salsa, Garlic and Honey Marinade, and Gingered Pear Sauce-are a snap to create. Classic recipes-such as Hollandaise and Bechamel-are represented here as well, some with quick blender versions, and all of them reworked for ease of preparation. Other features include step-by-step instructions, storage advice, special sauce tips, and a cross-indexing section that pairs sauces and dishes to make meal planning a breeze.

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Customer Reviews

Los Angeles Daily News It's Easy to Make a Different Dish Every Night With over 300 recipes, The Complete Book of Sauces can help you turn your ordinary dinner into a delicious meal. Author Sallie Y. Williams includes white sauces, wine sauces, marinades and barbecue sauces, salad dressings, sweet sauces for desserts, and fruit sauces. A variety of new, mouthwatering sauces to enhance your favorite dishes-like Jalapeño Vinaigrette, Dijon Yogurt Dressing, Fresh Vegetable Salsa, Garlic and Honey Marinade, and Gingered Pear Sauce-are a snap to

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SALLIE WILLIAMS is a food writer, cooking instructor, and the author of six cookbooks, including *Vegetables on the Side* and *The Complete Book of Sauces*.

great little book! it is different than a lot of my cook books in the fact that it is a straight forward recipe book. it teaches you a lot of base sauces that then get used to create other sauces. I really like this one in my arsenal of cook books. it is nice to have when you are looking for something new or different. good book!well written.

I love this book. The sauces are varied enough, most do not require you to have every spice or ingredient in your kitchen to make. Yes, some do need you to make the base sauce first but just do it and you will not regret it. Freeze the base sauce if feasible in bags or something and use in other sauces later. I will use this book for years and have some excellent dinners, salads, sandwiches and desserts. Buy this book if you like to cook and try new things, don't buy this book if you want to open a jar of sauce and add some spices and doing anything else is too much work.

This book covers about every sort of sauce you can imagine. Giving you a very good understanding of the basics and what you can do with the fundamentals. Enough detail but not so much that you become overwhelmed and afraid to tackle a new sauce. Sauces in my opinion can make an already good meal a GREAT one. And this book is great filling the need I had in having a nice guide and reference for my creativity to work from.

I bought a second copy for my niece who is also an avid home cook. The book provides some helpful lists that would be very difficult to find online in any logical format..eg sauces that work with Fish, Meat, Vegetables, Pasta, etc. It works well when I have leftovers of meat/fish and want to create another meal....

I ordered this book because I needed some good sauce recipes. I like pictures. Pictures help me create the dish and also lets me know what it is supposed to look like. This book has NO

PICTURES!!! The recipes are some I've never heard before. I need simple everyday sauces, like chutneys,gravys,dips. I could not find these recipes in this book. This is not a beginner sauce book.

It's great got lots of good recipes. I just wish it had some pictures. Still a great book though.

Great journey through the world of sauces.

Its okay. Does have a lot of recipes but not any pics really. Not very interesting unless you need a recipe not for causal read.

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