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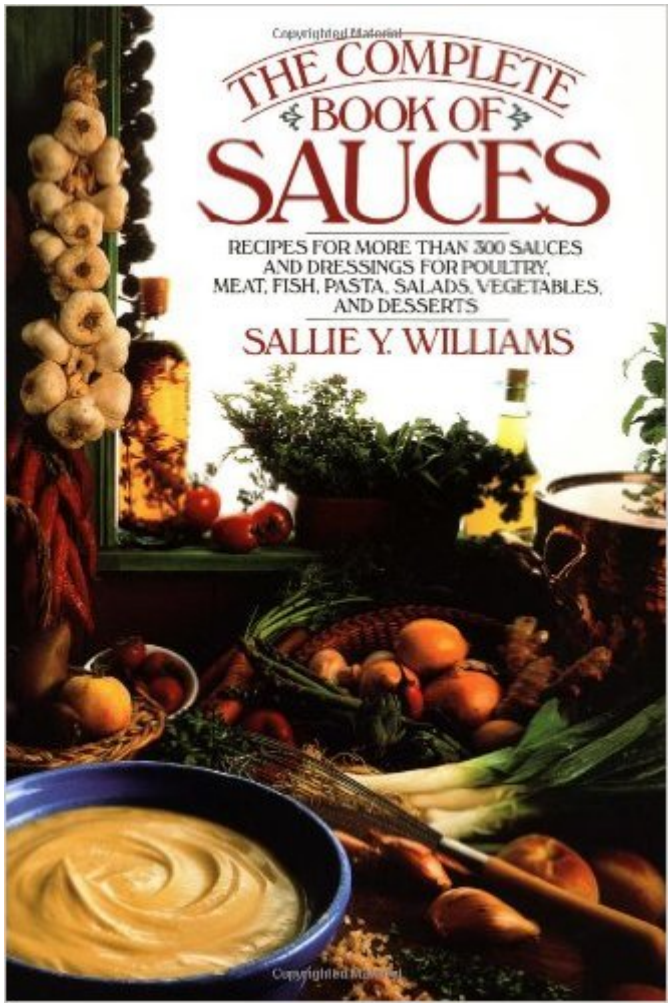
The Complete Book Of Sauces



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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 Jalape?o 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.

Book Information

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Customer Reviews

It’s now Oct 1998. I bought the book in 1990 when it first came out. I’m a business man, not a gourmet, but with this Sallie Williams book, polite lovely ladies have almost tackled me to get ’my recipes’. I have fun cooking because of this book, more than with any other cookbook. I pick a meat or vegetable, and pick a sauce. It always works, and leaves me feeling like I’m creating by selecting the combination of some dish with a sauce, plus dreaming up ways to display the food. So far it never seems to get boring, and after nine years there are still a lot of sauces I’ve not yet tried. I think

the book will be with me for the duration. Highly recommended. The only downside is that ’favorite’ sauces are easy to find in the book, and thus you have to avoid the temptation to stop exploring sauces not yet experienced.

There are definitely more sauces in this book than you can possibly try. They are divided and arranged by type and purpose, which makes it easy to pick out the sauce that you need. Some of the ingredients are somewhat hard to find, but most recipes can be prepared with minimal fuss. My favorite part of this book is the marinades chapter.. you can combine a marinade with a similar sauce and end up with something spectacular. Another useful chapter is the fruit sauces chapter, which proved to be very valuable on that special occasion when you wanted to enhance the flavor of your desserts. No photos in this book though.

This book is excellent, I have had success with every recipe I’ve tried. I refer to this book almost on a daily basis to make my dishes more interesting. If you buy only one sauce book this is the one to buy.

This book really is "The Complete Book of Sauces". It would be hard to imagine what sauce recipe ISN’T in it. Not only does it contain virtually any kind of sauce recipe you could want, but it offers helpful ideas on what to serve with what. Also, the recipes are "doable" rather than some I’ve seen in other books that are so complex no one but a professional chef would even attempt them. In addition, the price was right, and it arrived very promptly in pristine condtion.

Wife does all the cooking but I wanted to spice things up in the kitchen. So instead of purchasing the book "Sex in the kitchen" I bought a book about sauces. I have no experience in cooking. I wanted fresh ingredients and more flavor than store bought. Grew a garden for the first time and wanted "Farm to Table" if I may.I read the book entirely without even starting a sauce and it actually gave me an appetite. Kind of like the food channel. Recipes are very easy but time consuming. Follow all the hints to a tee and things will get tasty in the kitchen. I love making brown and white sauces which are a base for most other sauces and the flavor is wonderful. Home made sauces are very very delicious. Buy a good saucier pan. I love this book and it is well worth it.

Just the book I was looking for! Excellent coverage of sauces for beginners to "old hats"! Thanks!

If your one of those who wants a recipe from scratch, ingredients that can be used for many recipes through out the book, instead of going to the store with a list of processed foods for a recipe, this is for you. Reading blogs online, I have figured out basic ways to 'cheat' on a recipe if you desire to. This book does not offer modern ways to cheat. (Canned broth for example, this offers a recipe for homemade broth then refers to that recipe in other recipes) A few words in recipes I had to good to figure out what they meant. Like Bouquet Garni which is repeated over and over through out the book - turns out it's a bundle of herbs. (Parsley, thyme, bay leaf, and celery stalk with leaves) No pictures, I love pictures. The list that tells you what sauces works with what meat, does not follow up with a page # of that recipe. I had to look it all up and write the page # in myself. Annoying. But that's my OCD popping out. :-) It really is a well written collection of recipes. It offers a ton of sauces, salad dressings, and what not that you can use a thousand different ways, not all ways listed. I was looking for things I could use from chicken to salad and I found it in this, instead of buying a ton of processed foods and not getting that fresh 'taste' I want. :-) Glad I got it now.

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 teches 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.

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