

The book was found

The Top 100 Pasta Sauces



Synopsis

The Top 100 Pasta Sauces

Book Information

Hardcover: 128 pages

Publisher: Rosendale Press; 5th edition (August 28, 1987)

Language: English

ISBN-10: 0950918237

ISBN-13: 978-0950918235

Product Dimensions: 9.4 x 6.9 x 0.6 inches

Shipping Weight: 1.1 pounds

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #717,199 in Books (See Top 100 in Books) #160 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles](#)

Customer Reviews

A college friend turned me onto Diane Seed's cookbook, otherwise I might have overlooked such a slim volume, thinking that it didn't have much to offer. This little cookbook is packed full of terrific pasta recipes, all organized around the featured vegetable or ingredient: mushrooms, lemon, zucchini, walnuts, peas, spinach, etc. Most recipes are quick and simple to make, requiring only a few ingredients. One of the things I really appreciate about this cookbook is knowing that if I keep a few basic Italian cheeses and other ingredients on hand, I can whip up a really yummy dinner after stopping at the local produce market or farmers market for the fresh vegetables. Several recipes can be prepared with non-perishable items from the pantry, but don't taste like dinner came from a can. In addition to delicious, easy-to-follow recipes, the illustrations in "Top 100 Pasta Sauces" make it a delight to peruse.

wonderful introduction to Italian pasta; worlds beyond just tomato and meat sauce, good though that may be. Highly, highly recommended: unusual, inventive sauces, many inexpensive and quick, but also several luxurious ones for special occasions or just to try. Thank God it's still in print.

I encourage you to look up the different versions of this book; paperback, hard cover, no cover and read as many of the reviews as you can to see what people have said about this lovely little volume. For the most part you'll find that this book has been part of peoples daily cooking life for ten years or

more and that the people that love it best are ordinary home cooks (some lucky enough to have lived in Italy) that *know* what a prized source of recipes they have here in this unassuming package. This year I'm going on a culinary journey with this book; I've decided to focus on making recipes from two cook books in 2012 and this is one of them. So far I've read the opening chapters and read through several of the recipes. What I see so far is that the ingredients are entirely manageable as in you probably have four out of five ingredients at home already. The second thing is that they don't take much time or fancy techniques. From the little bit I've read now and from the forecast of the reviews *I* read, I'm very excited to learn to make authentic homemade Italian pasta dishes from Diane Seed. I'll be updating this review as I go along and try the recipes.

I had this book a long time ago, but somehow it was ruined! I was happy to see that it was still possible to get a "new" one. The recipes are easy and although I can cook with NO recipes, I think it's fun to try something new. The sauces can be used for many things--aside from pasta!

This is a classic 1980's recipe book on Italian Pasta, centered more in the Naples and south part of Italy. It was written before such things were so wildly popular and keeps the recipes "authentic"!

All sorts of pasta sauces that can be made with vegetables I would not have experimented with. Adds a lot of variety to my pasta sauce choices. While parmesan and olive oil and pesto are terrific, I appreciate being able to keep pasta interesting.

Someone gave me this cookbook so long ago that I don't remember who or when. I only starting looking through it a few months ago. I was amazed by how varied and excellent the receipes were. Everyone I tried cam out perfectly. I became so enthusiastic that I order two for friends who asked me to order more for their friends. I also ordered any book by Diane Seed. "The Top One Hundred Italian Dishes" I've only tried one receipe from that book but it was very successful. I trully would highly recommend ether of thes two but especially the Pasta Sauces book.

[Download to continue reading...](#)

Homemade Pasta Dough: How to make pasta dough for the best pasta dough recipe including pasta dough for ravioli and other fresh pasta dough recipe ideas The Pasta Bible: A Complete Guide To All the Varieties and Styles of Pasta, with Over 150 Inspirational Recipes From Classic Sauces to Superb Salads, and From Robust Soups to Baked Dishes. The Top 100 Pasta Sauces The Top One Hundred Pasta Sauces (Square Peg Cookery Classics) The Skinny NUTRiBULLET

Soup Recipe Book: Delicious, Quick & Easy, Single Serving Soups & Pasta Sauces For Your Nutribullet. All Under 100, 200, 300 & 400 Calories. Pasta Sfoglia: From Our Table to Yours, More Than 100 Fresh, Seasonal Pasta Dishes McGraw-Hill Education: Top 50 ACT English, Reading, and Science Skills for a Top Score, Second Edition (Mcgraw-Hill Education Top 50 Skills for a Top Score) McGraw-Hill Education: Top 50 ACT Math Skills for a Top Score, Second Edition (Mcgraw-Hill Education Top 50 Skills for a Top Score) Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces I CAN CAN RELISHES, Salsa, Sauces & Chutney!!: How to make relishes, salsa, sauces, and chutney with quick, easy heirloom recipes from around the ... (I CAN CAN Frugal Living Series) (Volume 3) Paul Kirk's Championship Barbecue Sauces: 175 Make-Your-Own Sauces, Marinades, Dry Rubs, Wet Rubs, Mops and Salsas (Non) The Best Pasta Sauces: Favorite Regional Italian Recipes The Easy Kitchen: Pasta Sauces: Simple recipes for delicious food every day Joie Warner's No-Cook Pasta Sauces Pasta e Verdura: 140 Vegetable Sauces for Spaghetti, Fusilli, Rigatoni, and All Other Noodles Sauces & Shapes: Pasta the Italian Way Pasta Sauces (Williams-Sonoma Kitchen Library) Mastering Pasta: The Art and Practice of Handmade Pasta, Gnocchi, and Risotto Making Artisan Pasta: How to Make a World of Handmade Noodles, Stuffed Pasta, Dumplings, and More Pasta: Classic and Contemporary Pasta, Risotto, Crespelle, and Polenta Recipes (at Home with The Culinary Institute of America)

[Dmca](#)