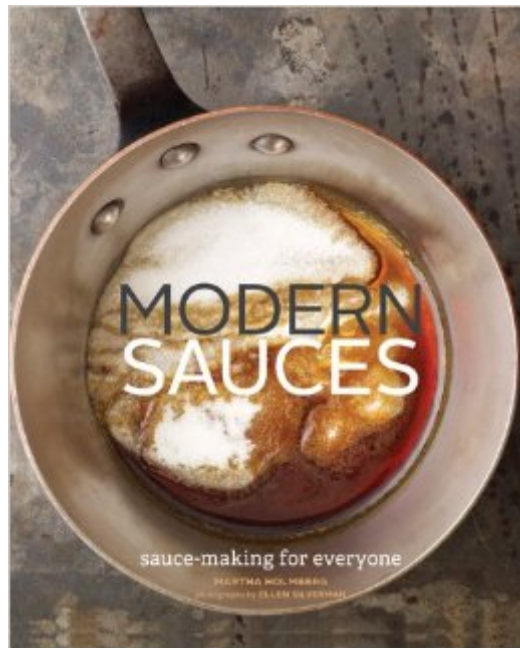


The book was found

Modern Sauces: More Than 150 Recipes For Every Cook, Every Day



Synopsis

This is the book 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 is expressed in clear, short bites of information and through dozens of process photographs that 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.

Book Information

Hardcover: 256 pages

Publisher: Chronicle Books; 9/17/12 edition (October 17, 2012)

Language: English

ISBN-10: 0811878384

ISBN-13: 978-0811878388

Product Dimensions: 8.2 x 1 x 10.2 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (82 customer reviews)

Best Sellers Rank: #41,807 in Books (See Top 100 in Books) #12 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings

Customer Reviews

As it is, I learned to make and finesse my sauces the hard way: Through trial and error, a lot of thought, much experimentation, several fairly useless sauce books--and even some tears (Oh, I remember some anguished, rushed, minutes when I'd be cooking for company!). Except for one time when I actually let a roux burn, I've never dumped a sauce in frustration. I've worked with it, learned from it, and made it into something we could eat. But, sometimes it wasn't fun. Sometimes it wasn't pretty....(my responses nor the sauce...). Thinking back, I guess I also burnt some caramel, too! So, if you are looking to learn the why and wherefore of sauces--both savory and sweet, take it from me: Here is a terrific guide, written by a fantastic female chef who obviously loves to teach and coach. Her sense of humor also shines through every once in a while, too. You'd be crazy to pass

by this opportunity, and the sooner you buy it, the better. (It won't do to borrow it from the library, as you'll want to refer to it often.) I was a bit skeptical of this book--I am a tough critic--when the author started out with vinaigrette. I guess I don't like vinaigrette being termed a "sauce", and I didn't like pages of the book being wasted on dressings for salads. But there are some decent recipes in that chapter. At this time of year, I always have oranges on my countertop and paprika in my pantry; so (for me) there's at least one recipe in that chapter that works very well. But she won me over in the chapter that discusses gravies.

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

Modern Sauces: More than 150 Recipes for Every Cook, Every Day Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces The Big Book of Sides: More than 450 Recipes for the Best Vegetables, Grains, Salads, Breads, Sauces, and More 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) Day Trading Strategies: A Beginners Guide To Day Trading (Day Trading, Trading, Day Trading Strategies, Day Trading Books, Day Trading For Beginners, Day Trading Stocks, Options Book 1) Paul Kirk's Championship Barbecue Sauces: 175 Make-Your-Own Sauces, Marinades, Dry Rubs, Wet Rubs, Mops and Salsas (Non) The Blood Sugar Solution 10-Day Detox Diet Cookbook: More than 150 Recipes to Help You Lose Weight and Stay Healthy for Life The Easy Kitchen: Pasta Sauces: Simple recipes for delicious food every day 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 Joy of Juicing, 3rd Edition: 150 imaginative, healthful juicing recipes for drinks, soups, salads, sauces, entrees, and desserts A Modern Way to Cook: 150+ Vegetarian Recipes for Quick, Flavor-Packed Meals Day Trading: A Beginner's Guide To Day Trading - Learn The Day Trading Basics To Building Riches (Day Trading, Day Trading For Beginner's, Day Trading Strategies Book 1) Complete Illustrated Book of Napkins and Napkin Folding: How to create simple and elegant displays for every occasion, with more than 150 ideas for folding, making, decorating and embellishing Good Morning Paleo: More Than 150 Easy Favorites to Start Your Day, Gluten- and Grain-Free Tom Fitzmorris's New Orleans Food (Revised Edition): More Than 250 of the City's Best Recipes to Cook at Home Joie Warner's No-Cook Pasta Sauces The French Cook: Sauces Vegetables Every Day: The Definitive Guide to Buying and Cooking Today's Produce With More Than 350 Recipes The Greek Yogurt Kitchen: More Than 130 Delicious, Healthy Recipes for Every

Meal of the Day

[Dmca](#)