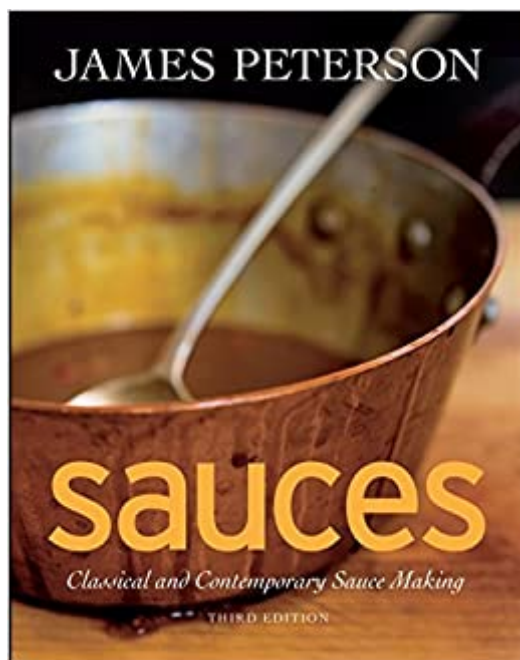


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Sauces: Classical And Contemporary Sauce Making, 3rd Edition



Synopsis

Sauces: Classical and Contemporary Sauce Making, 3rd Edition

Book Information

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Customer Reviews

The winner of the James Beard Foundation Cookbook of the Year Award when it was first published nearly two decades ago, *Sauces* is, in the words of Mark Bittman, "the single contemporary reference on the subject that is both comprehensive and comprehensible." Through two successful editions, it has established itself as a modern cookbook classic and an essential reference for every serious cook. James Peterson trained as a chef in France, and the book offers a thorough grounding in the art of classical French sauce making, from *velouté*, *béchamel*, and *demi-glace* to *hollandaise*, *mayonnaise*, and *crème anglaise*. But Peterson also presents a wide variety of lighter contemporary sauces including pan sauces, *purées*, and *vinaigrettes* as well as sauces from around the world, including *salsas*, pasta sauces, and Asian-style dipping and curry sauces. Best of all, he includes recipes not just for sauces, but for finished dishes. These recipes give *Sauces* a broader scope, showing how good cooking and sauce making are intimately related and demonstrating how a correctly prepared sauce can transform a well-cooked dish into something truly sublime. Now, with this new edition, Peterson has thoroughly revised and expanded *Sauces* to make it even more indispensable. You'll find more than sixty all-new recipes for dishes that showcase the leading role of sauces in cooking, such as *Chicken Tagine with Harissa Sauce*, *Osso Buco with Julienned Vegetables*, *Lobster à la Nage*, and *Gold-Plated Chicken with Ginger, Saffron, and Almonds*. There are intriguing historical recipes from medieval and seventeenth-century Europe

as well as broth-based classics such as Pot au Feu and Bollito Misto. And, by popular request, Peterson at last includes a recipe for traditional American Roast Turkey with Giblet Gravy. This new edition has been completely redesigned to make it easier to use and includes more than thirty beautiful new color photographs of finished dishes with sauces. If you're a fan of the book's previous editions, you should note that Peterson has not cut any recipes for this edition, and that he has reinstated the popular sauce charts that appeared in the first edition. Lively, erudite, and authoritative, *Sauces* remains the definitive modern work on the subject. And with this edition's additional recipes—there are now a total of 440—it is now even more valuable as a general cookbook. You'll find all the techniques and know-how you need to master the art of sauce making, and you'll also discover how sauces can take your cooking to a whole new level. Exclusive Recipe Excerpts from *Sauces: Classical and Contemporary Sauce Making* — Béarnaise and Hollandaise
Coq Au Vin — Pear-Butterscotch Sauce

"...bound to become a culinary icon...Any serious cook will want to own this book."

(MostlyFood.co.uk, November 20th 2008)

I love sauces that go with food but don't know a lot about making them. This is a well written book that I use as a resource reference whenever I need or want to make a sauce for something I am cooking

Interesting, goes a lot into how to stock a restaurant.

This is a very in-depth book about making all types of different sauces. It is very informational about everything from ingredients used in sauces to prepping for the sauces to actually making the different variety of sauces. It really is a wealth of knowledge in terms of sauces for a variety of dishes and combining additional flavors for a dish. However, the format is strange in my opinion. It has a very limited amount of pictures located in the center of the book as opposed to for each recipe/by each recipe as most cookbooks have. More pictures by each recipe would have earned it 5 stars. Plus the index is strange as well, you really need to know what each type of sauce is to navigate it. I would not recommend this book for a novice cook as it is not written for one, but I would definitely recommend it for an experienced chef looking to expand on sauce ideas or someone who is willing to learn the lingo of the culinary world. I would say(as a casual cook) that it's not really for the casual cook. I bought this for my mom as a Christmas present as she likes to cook

as a hobby, and she also found it a little difficult/intimidating to learn from. But it is a good book to dive head first into! LOTS of stuff to learn about and build on anyone's culinary foundation; and I will eventually be adding it to my cookbook collection in the near future.

Very good book.

What a fabulous book! I am an avid cook, but also have two young kids so I don't get to make too fancy a meal or they won't appreciate it! What I love about this book is his breakdown of sauces and history behind them as well. But I would also recommend that you have a solid base of cooking and you don't need to be taught basic ideas, such as how to make a roux. But as a mom that loves chicken and meat, it's great to be able to learn how to make so many sauces so the food doesn't 'taste the same'. An absolutely beautiful book!

I am a foodie and LOVE to cook. This book has changed my life. I have read a lot of cooking books and none have proven as useful as this one. After having read it I seldom use recipes any longer for cooking and have really started to branch out in my creations. This book shifted my paradigm as it provided me with the knowledge necessary to venture out on my own.

A must have for anyone interested in the culinary arts or aspiring home cooks who want to step their game up. Learn the right way to build your sauces and you'll better understand many aspects of cuisine and have a better grasp of the fundamentals when tackling recipes in the future.

I have so much fun when I go through this book! I love the Thai Curry sauce. The thing about this book is it calls for top notch ingredients that I have no idea how to get my hands on unless I speak a foreign language and I am lucky enough to have a specialty market close enough. These recipes are top notch Chef secrets though. These recipes don't call for cheater flavor enhancers like MSG (yuck and major headache for me). They use fresh veggies, spices, herbs, and other quality ingredients to create wonderful flavors for you to eat and enjoy! I recommend this book to semi-advanced and advanced cooks.

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