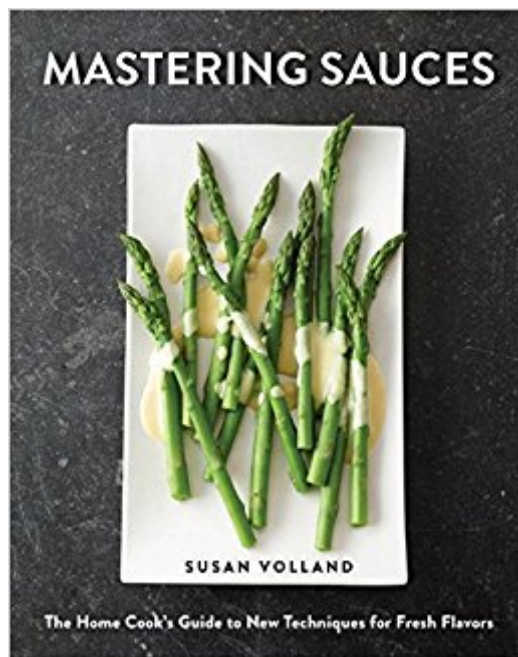




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Mastering Sauces: The Home Cook's Guide To New Techniques For Fresh Flavors



Synopsis

The definitive cookbook on contemporary sauces that highlights fresh flavors and updated classics. Finally, a cookbook on sauces that is fresh, vibrant, and alive. In *Mastering Sauces*, Susan Volland veers away from traditional lesson plans and presents sauce-making in a whole new way. She focuses on how great cooks all over the world make sauces with impromptu ingredients—they splash and drizzle, slather and douse. Great sauces are made by following three fundamental principles: Maximize Flavor, Manipulate Texture, and Season Confidently. Armed with these principles, you can make any sauce your way. In addition to over 150 recipes that reflect today's tastes for seasonal produce, international ingredients, and alternative dietary choices, there are dozens of tips and tables suggesting ways to adapt and customize sauces. There are innovative Meatless Reductions, international Sauces That Start with a Can of Diced Tomatoes, and an Endlessly Adaptable Stir-Fry Sauce. Don't have time to make stock? Brew a quick Mock Stock—or savory infusion. Not eating meat? Avoiding wheat? Check out the chapter called Respect Your Mother, where, alongside the classics, there are tantalizing recipes for Vegan Corn Hollandaise (pictured on the cover), Soy Cream Sauce, and Eggless Mayo. In a conversational and very readable style, Volland teaches the why and how of sauce-making so cooks can better understand their ingredients to create the dish they want. And because she knows that even the best cooks have off-nights, she finishes with a list of Remedies for Faltering Sauces. *Mastering Sauces* is the go-to resource for all cooks, all tastes, and all diets. 16 pages of color photographs

Book Information

Hardcover: 496 pages

Publisher: W. W. Norton & Company; 1 edition (October 26, 2015)

Language: English

ISBN-10: 0393241858

ISBN-13: 978-0393241853

Product Dimensions: 8.6 x 1.6 x 10.3 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 19 customer reviews

Best Sellers Rank: #474,200 in Books (See Top 100 in Books) #98 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings

Customer Reviews

âœSmart and wide-ranging, with terrific pages of tips and variations.âœ • - Bonnie Benwick, Washington Post
 âœVolland's intent is to get you comfortable with the elements of a good sauce, then set you free in your kitchen. â | The book is not about the five French mother sauces; oh, they're here, but much more ink in the 450-plus pages is spent on how we cook today, from updating those classics to her endlessly adaptable stir-fry sauce to smart things to do with canned tomatoes.âœ • - Joe Gray, Chicago Tribune
 âœThe bible of successful sauce making.âœ • - Nick Harman, Foodpedia
 âœIn this penetrating volume, the reader will learn sauces ranging from hollandaise to Thai peanut sauceâœ • Mastering Sauces is a must-buy, and an essential one, for any serious cook.âœ • - James Peterson, James Beard Award
 âœwinning author of Sauces: Classical and Contemporary Sauce Makingâœ Susanâ™s contributions to The Cooking Lab were invaluable. Now sheâ™s written a comprehensive guide to learning the fundamentals of sauce-making, taking home cooks on a tour of versatile techniques and international flavors.âœ • - Nathan Myhrvold, coauthor of Modernist Cuisine: The Art and Science of Cooking and Modernist Cuisine at Home
 âœSusan Volland combines science, hedonism, and common sense in this groundbreaking book. So much more than a cookbook, Mastering Sauces is a treatise on flavor, taste, and texture for the twenty-first century.âœ • - Molly Stevens, James Beard Award
 âœwinning author of All About Roasting and All About Braisingâœ Susan Volland gives home cooks the confidence and knowledge not only to make sauces, but also to create their own. This book is an important addition to every kitchen library.âœ • - Jennifer McLagan, James Beard Award
 âœwinning author of Bones, Fat, Odd Bits, and âœA smart, lucid, and beautifully written manual for making glorious sauces from around the world. It will educate and inspire both learned sauciers and novices alike.âœ • - James Oseland, editor-in-chief, Rodaleâ™s Organic Life and author of Cradle of Flavor
 âœFrom the chefâ™s perspective, a dish isnâ™t finished until you sauce it. The recipes in this bookâœ • focused and sensuousâœ • are right in tune with the way we eat today. So donâ™t cover up that pristine fillet of wild salmon or those fresh, fat spears of local asparagus you so carefully sourced with a tone-deaf sauce. Try a recipe from this book and elevate your home cooking from ordinary to extraordinary.âœ • - Tom Douglas, James Beard Award
 âœwinning chef, Dahlia Lounge, Seattle, and author of Tom Douglasâ™ Seattle Kitchen

A Seattle native, Susan Volland is a classically trained chef and served as recipe editor for Nathan Myhrvoldâ™s Modernist Cuisine projects. She works as a teacher, recipe tester, and food writer. This is her first solo cookbook.

after checking this book out of the library, I knew I wanted to own it. Turn to it regularly to make dinner more interesting. Especially love the ways recipes can be improvised upon

This is not a book just about sauces, but a journey through developing subtle and bold flavours that will change the way you cook. Sauces are healthy, but never bland. The best cooking book I've purchased in many years.

This is the one sauce reference you won't want to be without. This volume will go on the shelf next to my other splattered and well loved references. Should be in every young cook's armamentarium.

Amazing book, exactly what I was looking for. The recipes are practical, easy for the most part, CLEAN ingredients, and delicious

not for beginners

GREAT addition to a home/kitchen with at least 100 ""cook books"" Still have a way to go, as my former pro cook spouse also loves it, and why would i even try to jump in front of at least the second best cook in the world???

Wonderfully detailed accounts of many, many interesting sauces. Vastly useful.

would like a little more on Asian sauces

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