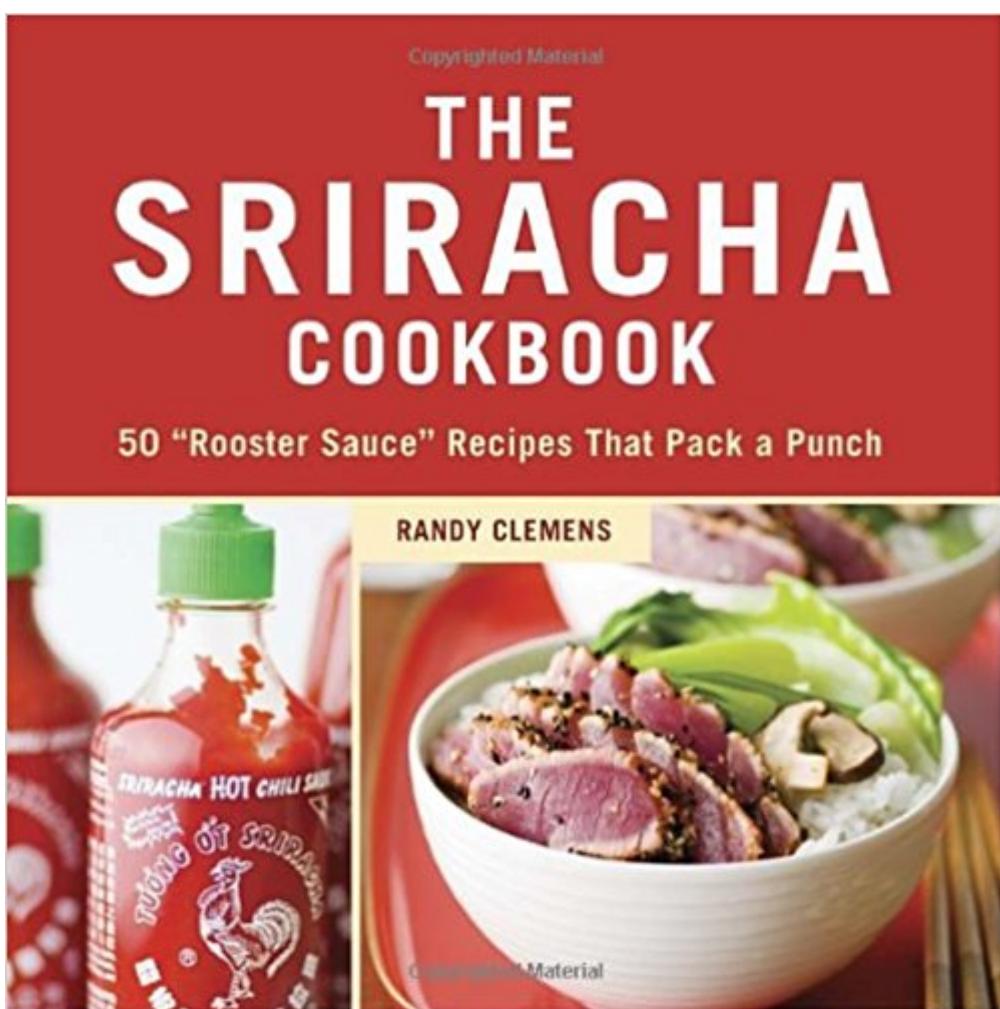


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# The Sriracha Cookbook: 50 "Rooster Sauce" Recipes That Pack A Punch



## Synopsis

Youâ€ve drizzled the addictively spicy chili sauce over your breakfast eggs, noodles, and French fries, but now itâ€s time to take your Sriracha obsession to bold, new heights. Food writer and trained chef Randy Clemens presents 50 palate-expanding recipes that make the most of Srirachaâ€s savory punch, such as: Spicy Ceviche, Honey-Sriracha Glazed Buffalo Wings, Bacon-Sriracha Cornbread, the Ultimate Sriracha Burger, Peach-Sriracha Sorbet, and more. Named Bon AppÃ©titâ€s Ingredient of the Year for 2010, the piquant pureÃ© of chili peppers is one of the few kitchen standbys adored by adventurous cooks of all stripesâ€from star chefs to college freshmenâ€ who appreciate its vibrant, versatile balance of ketchup-like sweetness, garlicky pungency, and just the right amount of spice. Whether youâ€re a die-hard fan or a recent convert to the revered Ã©rooster sauce, youâ€ll love adding heat, depth, and an intriguing Southeast Asian twist to your dishes beyond just a tableside squeeze.

## Book Information

Hardcover: 128 pages

Publisher: Ten Speed Press (January 18, 2011)

Language: English

ISBN-10: 1607740036

ISBN-13: 978-1607740032

Product Dimensions: 7.3 x 0.6 x 7.3 inches

Shipping Weight: 14.4 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 259 customer reviews

Best Sellers Rank: #73,673 in Books (See Top 100 in Books) #63 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #837 in Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

Recipe Excerpts from The Sriracha Cookbook

Ultimate Sriracha Burger Sriracha Ceviche

The Sriracha Cookbook is a wonderful little book that embraces flavor, celebrates creativity and, most of all, trumpets the wonders and versatility of a single condiment that just might change the way you think about eating. The Sacramento Bee, 8/31/11 "Itâ€s truly a condiment worthy of a cookbook, and Randy Clemmons brings the heat." flavorwire.com "Named after a Thai fishing town, and created in its current

form by a Vietnamese immigrant in Los Angeles, Sriracha - AKA "rooster sauce" - is experiencing a meteoric rise in mainstream popularity. But the bright-red chili sauce in the clear plastic bottle is no niche ingredient, like truffle paste or salt cod. Its five basic elements (peppers, garlic, vinegar, sugar, and salt) cover every part of the flavor spectrum, making it a surprisingly versatile additive: while The Sriracha Cookbook, as one would expect, contains many Asian recipes, it also branches out internationally with recipes like Sriracha Pesto, Sriracha Ceviche, and Bacon-Sriracha Cornbread. Most importantly, while author Randy Clemens clearly enjoys his titular ingredient (and is a confessed spice junkie), he has a strong culinary background, and his well-tested recipes succeed in making the book much more than a novelty. *John Peck, Diesel, A Bookstore* (Oakland, CA), February 2011 "At this time of year, we have to look for heat wherever we can get it" especially on our food. Luckily, we have Sriracha that garlicky, ketchupy bottle of hot sauce that's so versatile, one man devoted an entire cookbook to it. *WBUR, A Public Radio Kitchen blog*, 2/22/11 "Small and compact, this cookbook's 50 recipes demonstrate Sriracha's widespread culinary versatility not just as a condiment - say, on eggs and fries - but as an ingredient. Clemens presents ways for you to infuse some Thai chili heat into a fruit salad, corn chowder, burger, and even chocolate truffles. It only takes a little bit to get big flavor!" *Epicurious*, 2/18/11 "Recipes are dead simple, with easy-to-find ingredients and clear instructions. This book, plus a bottle of rooster sauce, would make the perfect gift for any home cook that likes a lot of spice, without a lot of hassle." *Seattle Weekly*, 2/16/11 "Sure, you can douse just about anything in the Thai-inspired garlic-and-chili condiment, but what about cooking it into peach sorbet or maple sausage patties? The Sriracha Cookbook (\$17, Ten Speed Press) collects recipes for these and 48 other dishes that showcase the sauce as an essential starting ingredient, not an afterthought." *Details*, February 2011 "If you want to know whether somebody belongs to the gastroscenti, just check his or her fridge. Do you see a rooster-emblazoned plastic bottle filled with red sauce? Bingo. If you want to cook or eat like one of these people, you'll need to understand how to use Vietnam-born Huy Fong's American adaptation of Thai chili paste (Nāfājm Prāfā-k Sriracha). That's where "The Sriracha Cookbook" (Ten Speed Press) comes in, with recipes from Bacon-Sriracha Cornbread to Peach-Sriracha Sorbet." *Wall Street Journal*, 1/22/11 "This book is rare - a niche product has been worked successfully into a variety of creative yet practical dishes." *Library Journal*, 11/15/10 "This book is a perfect example that Sriracha tastes great on everything!" *David Chang, chef/owner of Momofuku*

Ã¢â€šÅ“You may know of Sriracha as something to squirt into a bowl of pho, but Randy Clemens shows you how to use the hot sauce from breakfast to dinner, from salad dressing to dessert. His infectious enthusiasm and appealing recipes will send your endorphins to a chili pepper high.Ã¢â€šÅ“ •Andrea Nguyen, author of *Into the Vietnamese Kitchen* and *Asian Dumplings*

I was really excited to give this as a christmas present to my boyfriend. He puts Siracha on EVERYTHING and i always yell at him for it. So since i love to cook this was a middle ground where we cold both meet at and have some dishes together and share the love of siracha. hahah. Not as many easy recipes to do after a long say of work but some fun ones for a day off. The cover picture is probably the reason why i bought it. It looked tasty!

This book has very good color, images, and recipes. I received this as a groomsmen gift, and had to buy another for someone else whom I knew would enjoy it. I have tried a few of the recipes, and they came out great. I would recommend this to anyone who loves spicy food, experimenting with recipes, or just the taste of sriracha. Makes a good gift for someone who already has plenty of cookbooks, because it is something different!

This is a fun little book for fellow "Rooster Sauce" lovers! I purchased it for my husband and couple huge bottles of Sriracha sauce as a fun little gift. It is a small book with 50 recipes, but for heavy Sriracha users some of them are a given. I still recommend it, but just keep that in mind when buying.

The Sriracha cookbook is really, really good, but (dang it)...a lot of the recipes I already knew "how" to make. I'll "gift" it to my children. They will get great use out of it while attending college! :-DOH, SO IT'S PRONOUNCED: See-Ra-Cha! lol

My hubby is a fanatic about his Sriracha sauce! I found this cookbook mentioned in a magazine and had to buy it as a Christmas gift for hubby. He loved it! There are quite a few recipes in this hard back cookbook. I also bought these little containers to put in his stocking.Ã¢â€šÅ“ Licensed 1 oz Mini-Sriracha2Go 3-Pack (Shipped Empty)Ã¢â€šÅ“ He loved them, too!

If you are a fan of Sriracha the recipes in this book are right up your alley. The only downside is that it is short, having only 50 recipes. This wouldn't be so bad, but several of these recipes are things

like, simply mixing Sriracha with ranch dressing. As tasty as that is, I feel like it is kind of a cop-out of a recipe and wish that there were a few more interesting recipes in its place. With that being said, most of the other recipes included in this book sound very delicious and interesting and are worth the money to discover.

nice little gift for the lover of the red, hot goodness called sriracha... a nice sample of recipes; some simple others require a little work. overall a good gift and introduction to cooking with Rooster Sauce.

I've made the sriracha bread, kimchi, and chili. So far all three were delicious and I'll definitely make them regularly. The sriracha bread is great alone, but it's also really good as a grilled cheese sandwich with spicy cheese. The recipes don't require a lot of fancy ingredients. The most exotic ingredient is smoked paprika which is in several recipes. I wish there were fewer seafood recipes, but that's just because we don't eat it at home. Be warned, though, these recipes are not for the super health conscious. The baked Mac and cheese, in particular, would make Paula Deen swoon.

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