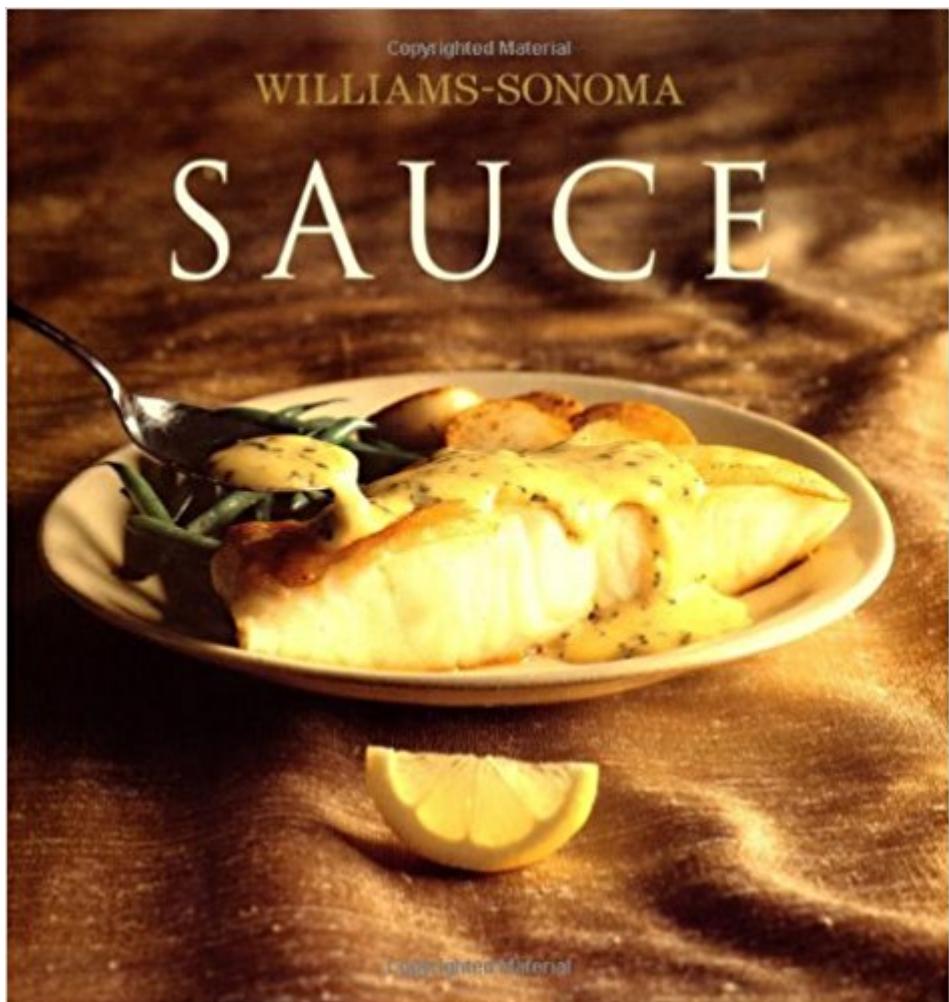


The book was found

Williams-Sonoma Collection: Sauce



Synopsis

From a barbecue sauce that imbue pork ribs with smoky flavor to a creamy hollandaise contrasting with crisp asparagus or refreshing pineapple salsa that sets off a single grilled fish, a delicious sauce can improve every dish. This is specially true when it comes to desserts—think of an almond pound cake drizzled with orange sauce, or a banana split topped with hot fudge. *William-Sonoma Collection: Sauce* offers more than 40 terrific recipes from familiar favorites to fresh ideas. Each versatile sauce is presented as a part of an inspired dish, and you will find tempting fare to suit every course and every occasion. This beautifully photographed, full-color receipe collection is certain to become an essential addition to your kitchen library. “Just as the clothes make the man, the sauce can most certainly make a dish.”

Book Information

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Customer Reviews

Icing may be the last thing one worries about with a cake, but for other courses, the topping spooned over or cooked into a dish can make or break it. This new addition to the Williams-Sonoma library covers a broad range of sauces from around the world, presented in simple and elegant recipes. The first chapter contains French classics such as bÃƒÂ©arnaise and hollandaise, as well as essential sauces from other cultures (i.e., Mexican mole, Thai peanut sauce and Indian curry). Subsequent chapters offer basic dishes like a roast leg of lamb made luxurious with the addition of red pepper sabayon, linguine enhanced with lobster-tarragon sauce, and mango mousse topped with raspberry coulis. Variations are sometimes suggested, especially for versatile bases like pesto

and mayonnaise, and the gorgeous photography bears out the theory that a well-prepared sauce drizzled over a plate can do wonders to stimulate the appetite. Most ingredients used in the recipes are readily available, and the instructions are patient and clear enough for less-experienced cooks. The appendix goes into even more detail about cooking techniques, and each recipe is accompanied by a margin note that either gives advice on buying and preparing ingredients or tells a little about the origins of sauces like Argentinian chimichurri and Cuban mojo. The Williams-Sonoma series is well loved for collecting essential recipes in a beautiful format, and this volume does not disappoint. Color photos. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Brigit Binns has authored or co-authored twenty-five cookbooks, many of them for Williams-Sonoma. She's also helped many of this country's most respected chefs—like New York's Michael Psilakis (*How to Roast a Lamb*, Little Brown, 2009) and Los Angeles' Joachim Splichal (*Patina: Spuds, Truffles, and Wild Gnocchi*, Collins, 1995)—turn their cookbook dreams into reality. The Cook & The Butcher, her eleventh book for Williams-Sonoma, has won wide praise. Her book collaboration with the "rock-star" butcher Ryan Farr—San Francisco's "King of Meats,"—Whole Beast Butchery (Chronicle, 2011) was nominated for a 2012 IACP award. Her husband, actor Casey Biggs, has gained fame as the "Paso Wine Man," via a viral video spot that was awarded the Wine Spectator Video of the Year, and won several Addys.

It surprises me when people seem to not have a problem buying bottled sauces from Williams Sonoma at premium prices aren't thrilled by this handy book that makes do-it-yourself so easy. It's not as though I haven't made the classics before from a variety of sources but still nice to have them grouped in one handy book. Love the idea that they not only give the recipes but the "fixes" when the sauces break. Ditto my pet peeve in terms of reviews...giving an "meh" rating without ever having tried a single recipe. Had some asparagus "waiting" to be used and so I made the Hollandaise for my lunch as soon as it arrived...perfect! I really think in reading through the little book that between the pictures, how to, etc. it's a great teaching tool and a "must have" for the aspiring cook. Nicely done...if you're iffy about whether you'd like it...check out your local library to look it over or online in the used book section of . I'm amazed at the quality as well as the price of books I've found available used on from sellers such as Goodwill who seem to always "under

estimate" the condition of their books as well as having incredibly low prices and quick delivery. Since I use my cookbooks to cook with and not as coffee table or decorative items whether a book has a pristine dust jacket doesn't matter to me...If I love the cookbook I'll undoubtedly end up taking the dust jacket off and flicking bits of flour or something on the pages anyway.

This is a great first foray into more serious cooking, it's well explained, the pictures are very tantalizing, and the recipes are carefully planned. I like this book because of it's ease of use, no frustrating techniques or strange terminology, just very thoroughly explained food and recipes with carefully planned and operated methodology. If your just starting to really get into cooking this book offers the mother sauces (well it has hollandaise and it talks about mayo, and emulsion) and will help you understand the basics of continental cooking, as well as a few other things. The recipes are easy to follow and they are quite good, but they are also simple so you can build your own recipes from them. Not for the advanced cook though, I grew out of this book fast and wanted more challenges almost immediately, I usually lend it to my buddies who aren't the greatest chefs but have the heart to learn a thing or two.

I'm a classically trained chef who loves making sauces. They complete a meal- and sometimes, they even make the meal! This book was everything I'd hoped it would be, and I'm excited by the sauces offered here. Although I already know how to make many of them, this book offers recipes that coincide with each sauce. It's great for people who don't know much about sauces, but would like to and would also like to have some ideas of what to pair with each sauce. Williams Sonoma does a great job of taking the fear out of making a good sauce. It's really as easy as they say. The pictures are nice, the book is good quality and it's become a staple among my large collection of cookbooks.

I have a friend who is a professional chef, and a good one. One night we were discussing steaks, and he said that anyone can "do" a steak, but it is the exceptional cook who knows how to make the meal memorable with the right sauce. I believed him then and do so now: the right sauce makes a good meal memorable. However, my early explorations led me to recipes that were complex and time consuming, and thus frustrating. Then I came upon this little gem while searching the .com roster. The title is a bit misleading, because the book provides suggested entrees (and desserts) for each sauce recipe. For example, the recipe for duxelles sauce has it accompanying veal chops, and the recipe for carmel sauce accompanies the recipe for carmel swirl ice cream. Nonetheless, the

sauce recipes are clearly written and easy to prepare. The results so far have been exceptional. So, if you want to kick your cooking up a notch, try this book. No disappointments so far.

Great book for sauces. We have some favorites from this book.

I have other books in this series and when a sauce is called for, it is explained. This book however goes deeper into the subject giving the reader much more information on categories and types of sauces. Sauces add that special "something" to a dish so I am very satisfied to have added "Sauces" as part of my Williams Sonoma Collection.

love this book and recipes

Excellent sauce recipe, it is a must for every kitchen

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