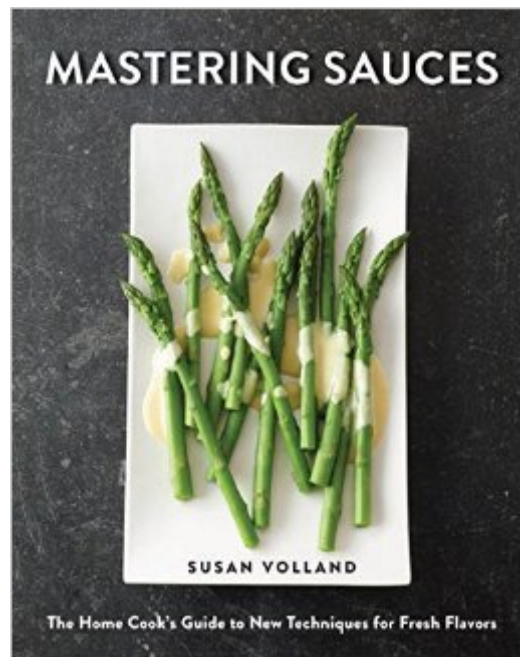


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# Mastering Sauces: The Home Cook's Guide To New Techniques For Fresh Flavors



## 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

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## Customer Reviews

wow, how did i survive without this book? She takes an intimidating subject and makes it approachable and daresay, even easy. Thanks!

For years I've tried different vegetarian gravies with disappointing results. Susan's recipe is a winner. The gravy has the flavors of depth and richness without a speck of meat. I served it for Thanksgiving and even the non-vegetarians were raving. Now I'm working on her Sriracha recipe.

This is a book to help new cooks (and experienced ones too) understand the basic techniques for making just about every sauce known. Susan presents encyclopedic knowledge in easy to understand recipes that teach you the methods and recipes that sauciers live by. She also includes amazing vegan and seasonal suggestions. Highly recommend!

I like the fact that sauces are made accessible. The basics and base sauces are explained and the cook is allowed the flexibility to adapt based on their needs. This is the book's strength. However, this book is pretty deficient on Asian based sauces. For example, for the Thai Coconut Curry sauce, an ingredient used is Thai Red curry paste. For me, I want the real deal from scratch first. Then show me the shortcut. Another example is the Hoisin Barbeque Sauce which calls for 1/2 cup Hoisin sauce as one of the ingredients. The book never explains how to make Hoisin sauce. I needed to browse the internet to find some basics for this.

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.

I'm by no means a master chef, but this book makes sauce making fun and easy. I highly recommend it to anyone who enjoys cooking, regardless of experience level!

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

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