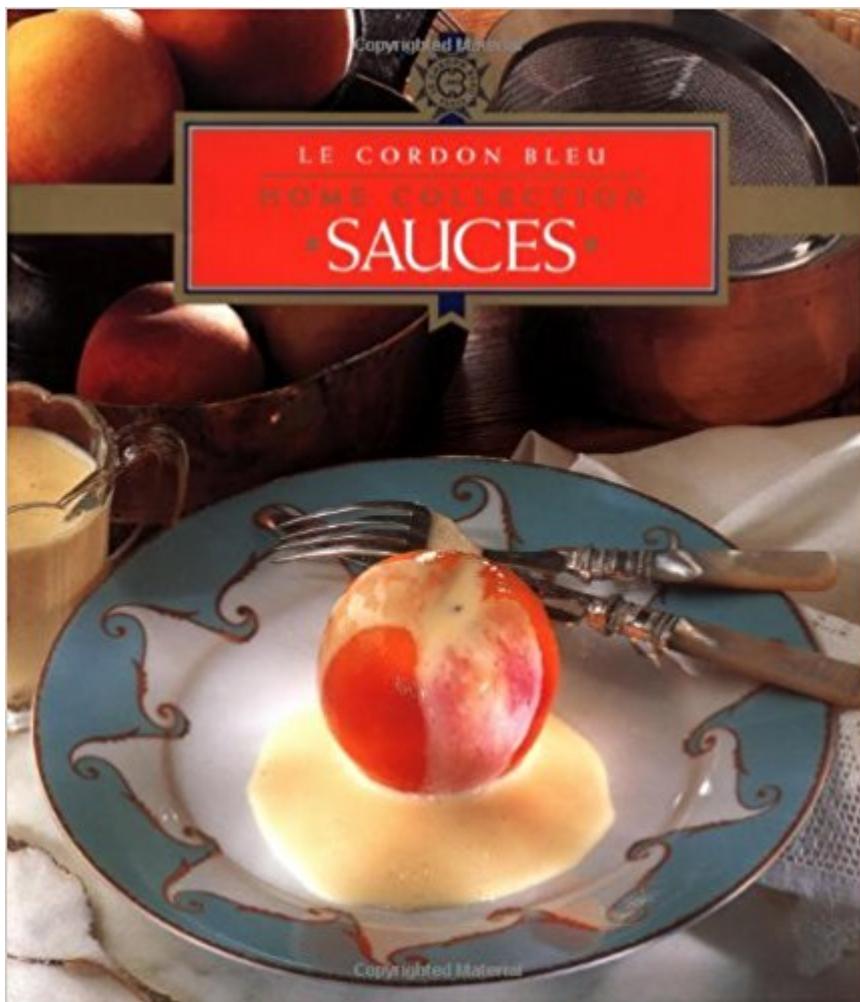


The book was found

Sauces (Sauces Vol. 7)



Synopsis

Book by Le Cordon Bleu Chefs

Book Information

Series: Sauces Vol. 7 (Book 7)

Hardcover: 64 pages

Publisher: Periplus Editions (October 1998)

Language: English

ISBN-10: 9625934308

ISBN-13: 978-9625934303

Product Dimensions: 10 x 8.6 x 0.6 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 5.0 out of 5 stars 8 customer reviews

Best Sellers Rank: #727,041 in Books (See Top 100 in Books) #147 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #467 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

"A series that has gone to great lengths to keep ingredients and techniques required within the reach of anyone." -- Orlando Sentinel

Is a small book but has great, great recipes, if you are in a hurry and need a sauce to make your dinner spectacular you need this book. A good sauce makes a big difference in any plate. The recipes are well written and are very easy to follow. I absolutely adore this book.

I love this book. It has any sauce you could possibly want to make. It is easy to understand (Plain English). It does not require a culinary Institute Degree. I can't wait to try all of the recipes it has to offer.

Absolutely love this book. A gorgeous photo accompanies each sauce with an idea or two for serving suggestions. It also has a very detailed section on techniques.

...make it this one. It has all the main sauces from salad dressings to dessert toppings, and most everything in between. The recipes are simple, easy to follow and produce simply wonderful

results. A good sauce is what makes a meal go from very good to memorable, and there are many books with convoluted and time intensive approaches to sauce making. What I like about this book's approach is its simplicity of preparation and the excellence of the results. It is as nearly fool proof as one can imagine. It's also a great value for the price.

Just the book I've been looking for, it is wonderful. Easy step by step instructions.

Great addition to my library.

This short but excellent sauce cookbook is a "must" for anyone who delights in elegant French sauces and dressings, but is put off by recipes requiring exotic ingredients or 2 hours of prep time. The recipes in this book seldom have more than 4-5 readily available ingredients, take no more than 15-20 minutes of prep time, and best of all, they work! Everything from home-made mayonnaise to mango salsa, from hollandaise to beurre blanc. The explicit directions include "chef's tips" on how to serve the sauces, prevent separation, and so on. Truly first-rate!

Found this book on vacation and tried some of the sauces. They had a collection of the Cordon Bleu books and the recipes were simple, delicious and accompanied by great pictures and good tips for preparation in the back of the book. Seller provided expedient service. Thank you

[Download to continue reading...](#)

Sauces (Sauces Vol. 7) Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes: Sauces, Rubs and Marinades Sauces, Salsa And Dips Recipes: The Most Delicious Original Recipes From Around The World (Recipes For Sauces) (Volume 1) Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces Let's Grill! Best BBQ Recipes Box Set: Best BBQ Recipes from Texas (vol.1), Carolinas (Vol. 2), Missouri (Vol. 3), Tennessee (Vol. 4), Alabama (Vol. 5), Hawaii (Vol. 6) Camping Cookbook 4 in 1 Book Set - Grilling Recipes (Vol. 1); Foil Packet Recipes (Vol. 2); Dutch Oven Recipes (Vol. 3) and: Camping Cookbook: Fun, Quick & Easy Campfire and Grilling Recipes (Vol 4) Best Asian Recipes from Mama Li's Kitchen BookSet - 4 books in 1: Chinese Take-Out Recipes (Vol 1); Wok (Vol 2); Asian Vegetarian and Vegan Recipes (Vol 3); Egg Roll, Spring Roll and Dumpling (Vol 4) Pasta For Dinner: Lasagna, Mac & Cheese, Casseroles, Sauces & More! (Southern Cooking Recipes Book 26) Barbecue Sauces, Rubs, and Marinades--Bastes, Butters & Glazes, Too Fiery Ferments: 70 Stimulating Recipes for Hot Sauces, Spicy Chutneys,

Kimchis with Kick, and Other Blazing Fermented Condiments Sauces: Classical and Contemporary
Sauce Making, 3rd Edition Modern Sauces: More than 150 Recipes for Every Cook, Every Day
Savory & Sweet Sauces, Marinades, Condiments & Gravies: 500 Recipes for Meats, Pasta,
Seafood, Vegetables & Desserts! (Southern Cooking Recipes Book 34) Rubs: Over 100 Recipes for
the Perfect Sauces, Marinades, and Seasonings The Best Pasta Sauces: Favorite Regional Italian
Recipes Spaghetti Sauces: Authentic Italian Recipes from Biba Caggiano Barbecue! Bible Sauces,
Rubs, and Marinades, Bastes, Butters, and Glazes Primal Blueprint Healthy Sauces, Dressings and
Toppings Mastering Sauces: The Home Cook's Guide to New Techniques for Fresh Flavors 1000
Sauces, Dips and Dressings

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)