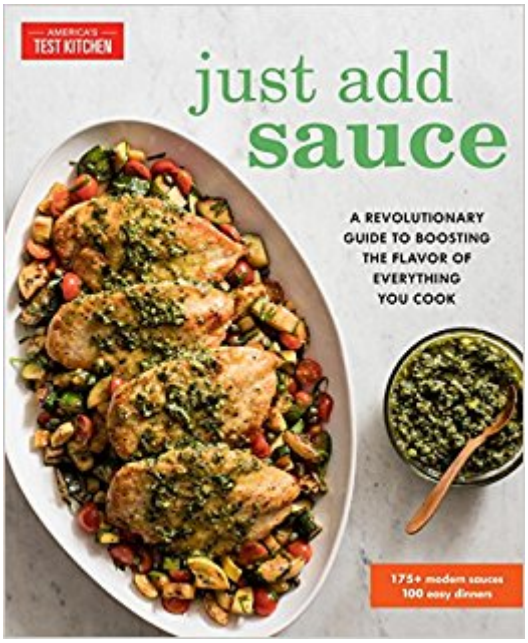
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Just Add Sauce: A Revolutionary Guide To Boosting The Flavor Of Everything You Cook



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Synopsis

Let sauce be your secret weapon in the kitchen with this unique new cookbook from America's Test Kitchen. From dolloping on vegetables to drizzling on steak, simmering up curries, and stir-frying noodles, instantly make everything you cook taste better with hundreds of flavorful, modern sauces paired with easy recipes that put them to use in creative, inspired ways.Many home cooks find sauces to be intimidating, equating them with rarified French restaurant techniques. America's Test Kitchen is knocking down that preconception with this ground-breaking cookbook that brings the flavorful world of sauces to life through the lens of home cooking. Sauce becomes the home cook's secret weapon with more than 175 simple sauces accompanied by over 100 fresh and fun recipes that use them. You'll be amazed at the versatility of the recipes in this uniquely organized and beautifully illustrated cookbook. In addition to the must-have classics that will boost your cooking arsenal (think: Warm Brown Butter-Hazelnut Vinaigrette with a FrisÃƒÂ©e Salad, a bright and bold Thyme-Sherry Vinegar Pan Sauce to dress up a Weeknight Roast Chicken, and a Teriyaki Stir-Fry Sauce for an at-home version of Chinese takeout), we also dive into the wide world of simmering sauces (from piquant Thai curries to complex Mexican moles), yogurt sauces (we take this familiar dairy product and give it new life), relishes (from classic Italian caponata to restaurant-inspired Grapefruit-Basil), herb sauces (Moroccan Chermoula to Argentinian Chimichurri to French Persillade), and more to open up new realms of flavor in your kitchen. You'll find plenty of unexpected pairings that showcase the ways that sauces can improve your everyday cooking.

Book Information

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Customer Reviews

AmericaÃ¢â ¬â„¢s Test Kitchen is well-known for its top-rated television shows with more than 4

million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of AmericaÃ¢â ¬â„¢s Test Kitchen, CookÃ¢â ¬â„¢s Illustrated, and CookÃ¢â ¬â„¢s Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

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