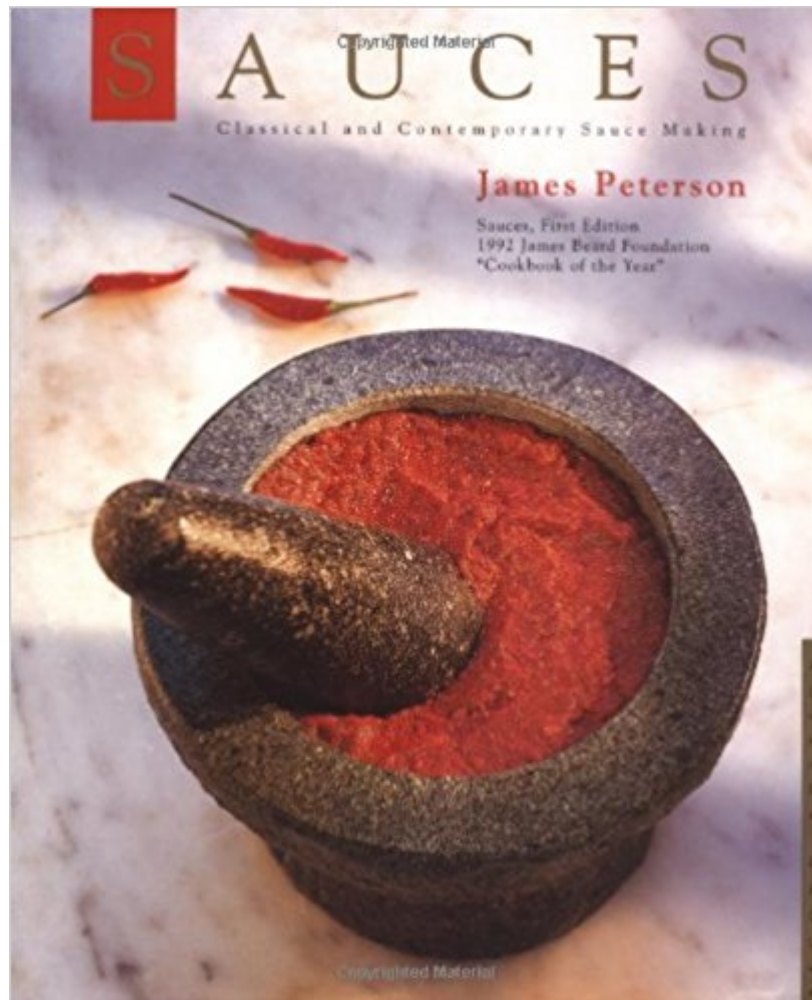




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Sauces: Classical And Contemporary Sauce Making, 2nd Edition



Synopsis

"Here is yet another cookbook that can stand among the best reference works. I suspect it's a harbinger of kindred books to come as publishers begin to respond to a growing audience of cook-readers who hunger for connected, nuanced, reliably researched information.." --Gourmet Magazine "James Peterson has done for sauces that which Escoffier did for the cuisine of La Belle Epoque.. Sauces is a manual for the professional cook and, as such, it will rapidly become a classic and indispensable reference.." --Richard Olney, From the Foreword "It's the single contemporary reference on the subject that is both comprehensive and comprehensible. I love Jim's recipes (and there are gems all over the place here), but what's special about Sauces is the text: It reads so well that this is the kind of book you can take to bed." --Mark Bittman, From the Foreword "This is a book I wish I had written myself.. Every few decades a book is written that says all there is to say on a subject, or has all the information and passion that sets the standard for professional and amateurs alike. Sauces is one of the best culinary books of this century in English.." --Jeremiah Tower, Stars Restaurant "The art of sauce making is the cornerstone of serious cooking. This book is a must for the new generation of creative cooks who wish to build on the classical French foundation with contemporary, delicious variations." --Daniel Boulud, Daniel "It is a special reference book--comprehensive and inspiring.." --Alice Waters, Chez Panisse

Book Information

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Customer Reviews

Back in 1991, when the first edition of Sauces was published, it's as though James Peterson said, "Okay, this is what we know so far. Where do you want to go from here?" The "what we know so

far" part started with the Greeks and Romans, moved through the Middle Ages, into the Renaissance, through the 17th and 18th centuries, and right on into time as we know it, time that can be tasted in the sauce. The "where do you want to go" part continues to evolve, as it always will, but remains just as evident in the way we sauce our creations, both elegant and fundamental. In the second edition of *Sauces*, released seven years after the first, the "we" has expanded beyond Frenchmen and their disciples, and now includes the broader range of flavors experienced by Italians as pasta sauces, as well as New World cooks and their counterparts in the Middle East and throughout greater Asia. The solid base from which all this grows, however, remains the lessons learned in the French kitchen--and a better kitchen for such lessons has never been developed. To cook is one thing, to sauce another. The right sauce lifts the right dish to a wholly different plateau of dining than would be the case if the cook didn't bother. This can be a humble pasta sauce created as a perfect balance of ingredients on hand, or a carefully considered sauce the ingredients of which have been developed at the stove over days, not mere hours. In the sauce can be seen the reflection of the cook. There is no room to hide. In the well-crafted sauce can be found the ultimate expression of simplicity, which leaves even less room to hide. It is James Peterson's great talent that he can draw the home cook and professional cook into his dialogue on sauces, and teach them both how to stay afloat in such shallow waters. Peterson gives the reader--in close to 600 pages, mind you--the continuum on which sauces have been based in culinary history. He gives the reader the kitchen science that allows sauces to work. He gives the reader the techniques necessary to follow along where many a cook has already whisked up a splendid creation. But most of all, he gives the reader permission to go ahead and be creative, to cut loose with knowledge and technique in hand and discover for oneself the way an inkling of a flavor idea can find its way to a dish and make the combined ingredients lift off the plate. Or not. Finding out what doesn't work can be just as important. This is a book that can be taken to bed and savored, page by page, sauce by sauce. It is a book that should be on the shelf in any kitchen, professional or homebody alike. It is not a book to ever gather dust and need dusting. --Schuyler Ingle

Sauces, winner of the 1991 James Beard Cookbook-of-the-Year award and the ultimate reference for sauce making, is now available in a new, update and expanded edition. With more than 325 recipes in all, this book includes all-new chapters on Asian sauces and pasta sauces, plus new recipes that cater to lighter, contemporary tastes.

I love sauces that go with food but don't know a lot about making them. This is a well written book

that I use as a resource reference whenever I need or want to make a sauce for something I am cooking

Interesting, goes a lot into how to stock a restaurant.

This is a very in-depth book about making all types of different sauces. It is very informational about everything from ingredients used in sauces to prepping for the sauces to actually making the different variety of sauces. It really is a wealth of knowledge in terms of sauces for a variety of dishes and combining additional flavors for a dish. However, the format is strange in my opinion. It has a very limited amount of pictures located in the center of the book as opposed to for each recipe/by each recipe as most cookbooks have. More pictures by each recipe would have earned it 5 stars. Plus the index is strange as well, you really need to know what each type of sauce is to navigate it. I would not recommend this book for a novice cook as it is not written for one, but I would definitely recommend it for an experienced chef looking to expand on sauce ideas or someone who is willing to learn the lingo of the culinary world. I would say(as a casual cook) that it's not really for the casual cook. I bought this for my mom as a Christmas present as she likes to cook as a hobby, and she also found it a little difficult/intimidating to learn from. But it is a good book to dive head first into! LOTS of stuff to learn about and build on anyone's culinary foundation; and I will eventually be adding it to my cookbook collection in the near future.

Very good book.

What a fabulous book! I am an avid cook, but also have two young kids so I don't get to make too fancy a meal or they won't appreciate it! What I love about this book is his breakdown of sauces and history behind them as well. But I would also recommend that you have a solid base of cooking and you don't need to be taught basic ideas, such as how to make a roux. But as a mom that loves chicken and meat, it's great to be able to learn how to make so many sauces so the food doesn't 'taste the same'. An absolutely beautiful book!

I am a foodie and LOVE to cook. This book has changed my life. I have read a lot of cooking books and none have proven as useful as this one. After having read it I seldom use recipes any longer for cooking and have really started to branch out in my creations. This book shifted my paradigm as it provided me with the knowledge necessary to venture out on my own.

A must have for anyone interested in the culinary arts or aspiring home cooks who want to step their game up. Learn the right way to build your sauces and you'll better understand many aspects of cuisine and have a better grasp of the fundamentals when tackling recipes in the future.

I have so much fun when I go through this book! I love the Thai Curry sauce. The thing about this book is it calls for top notch ingredients that I have no idea how to get my hands on unless I speak a foreign language and I am lucky enough to have a specialty market close enough. These recipes are top notch Chef secrets though. These recipes don't call for cheater flavor enhancers like MSG (yuck and major headache for me). They use fresh veggies, spices, herbs, and other quality ingredients to create wonderful flavors for you to eat and enjoy! I recommend this book to semi-advanced and advanced cooks.

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