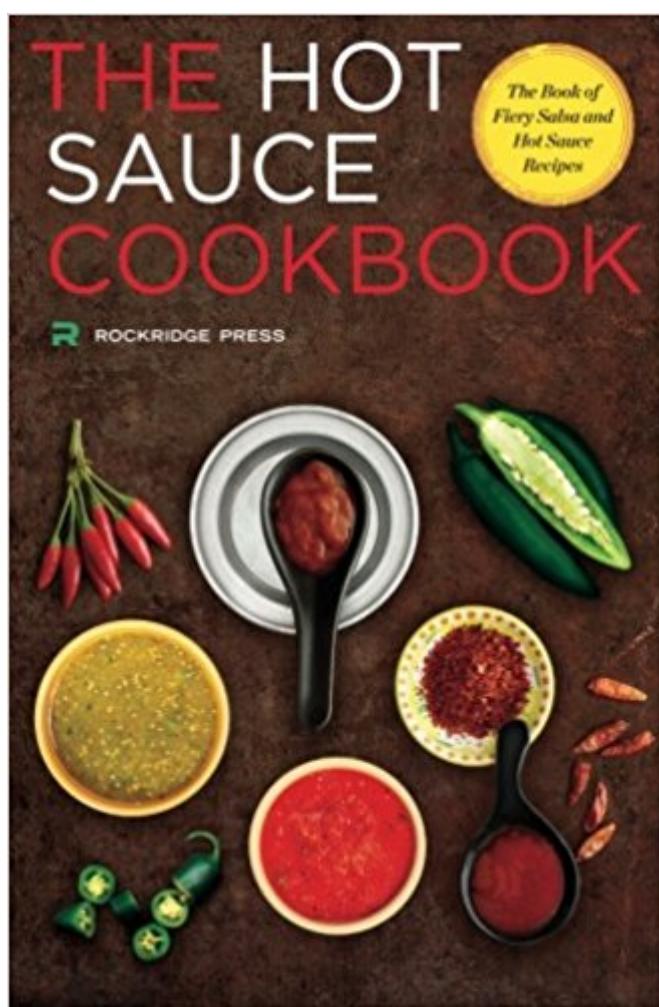


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Hot Sauce Cookbook: The Book Of Fiery Salsa And Hot Sauce Recipes



Synopsis

Make Your Favorite Hot Sauces with The Hot Sauce CookbookÂ The recipes in The Hot Sauce Cookbook will have you wiping your brow, chugging water, and helping yourself to seconds. Using a variety of chiles and easy-to-find ingredients like vinegar and red pepper flakes, The Hot Sauce Cookbook shows you how to prepare your favorite sauces and pair them with authentic regional recipes. The Hot Sauce Cookbook gives you clear instructions for every step of the way, from choosing chile peppers, to stocking your kitchen, to storing the finished product.Â The Hot Sauce Cookbook lets you cook some of the world's spiciest dishes, with:Â 49 hot sauce recipes from around the worldÂ 27 complementary food recipes, such as Cajun Barbecue Sauce, Puerto Rican Pique, Korean Barbecued Beef, and Grilled Chicken SatayÂ 10 tips for making great hot sauceÂ Profiles of 29 types of chiles and their heat levelsÂ With The Hot Sauce Cookbook, you won't need to go to a restaurant or a grocery store to enjoy great spicy flavors--they'll be waiting for you in your fridge.

Book Information

Paperback: 158 pages

Publisher: Rockridge Press; Gld edition (March 13, 2014)

Language: English

ISBN-10: 1623153654

ISBN-13: 978-1623153656

Product Dimensions: 5.2 x 0.3 x 8 inches

Shipping Weight: 8.5 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 99 customer reviews

Best Sellers Rank: #170,130 in Books (See Top 100 in Books) #46 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #123 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

I like the fact that this book is 100% complete in the information it gives. It tells you how to handle peppers, ie: don't touch your eyes, nose, etc., how & in what kind of containers to store them in, all the many ways to prep peppers, ie: toast, blend, char, etc. They even go over the Christopher Columbus-esque history of the names & locales from which so many varieties of peppers originate. I liked the chart which listed the peppers by name in order of spiciness. ItÃ¢Â™s a good reference to know what exactly one is getting into with a new pepper. The overall organization of the book was

easy to follow since recipes are grouped by region of origin, ie; South America, Louisiana, Asia, etc. There are a decent amount of recipes within each flavor range to keep things interesting. Recipes include not only hot sauces, but also cocktails, full meals & side dishes. My fave so far is the Curried Cauliflower (Asian dish), who knew cauliflower could be so good! As a lover of the spicier tastes in life, I happily recommend this cookbook.

The cover of this book is beautiful, and chiles are so colorful, I would have thought there would be at least a few pictures...but the book is only \$5.99, so I guess that makes sense. This book has a great intro on chiles around the world, and my favorite part is the descriptions of each chile, fresh and dried. The descriptions are very helpful and the charts with the scoville unit scale are very helpful. The intro also goes over what constitutes a hot sauce, and what cooking utensils you'll need including nonreactive cookware and rubber spatulas. Lastly, there are 10 tips for making hot sauce that I found to be very valuable in getting started. The book contains chapters on Latin American, Louisiana style, Asian, West Indies/Caribbean, and "Beyond" hot sauces. First are the Latin-American hot sauces, most of which look great! Of particular interest were the Citrus Chipotle, Pastor salsa with Pineapple, and the Linzano style Costa Rican salsa, which is like a hot steak sauce. The Louisiana Hot Sauce chapter is pretty straightforward, but I'd love to try and make a good homemade version of Frank's, and there is an interesting New Orleans spicy bbq sauce and a spicy cocktail sauce that look a bit different. The next chapter is on Asian sauces, which includes a sriracha recipe I can't wait to try and make. All in all, I can't wait to try to make more of these hot sauces!

This cookbook is an excellent resource for anyone seeking to create a self -made hot sauce. It gives a variety of detailed recipes in varying styles from Southwestern and Central American to Asian. Another interesting feature of the recipes in this book is that they are not set in stone. Users of the book are urged to create their own recipes, which is a stimulating prospect for anyone who enjoys cooking. In addition to its eclectic selection, it gives a historical overview of the discovery and use of the chile spice and its fundamental importance in the creation of hot sauce up to the present day. Finally, and most importantly, it instructs the reader on the proper utensils they need to make hot sauce and the essential safety measures that they must take to concoct it properly. So, for anyone who wants to make his or her own hot sauce at home this book is the right one for you.

This cookbook is very thorough. Easy to read and understand. Outlining all of the different chilies

and peppers. Very interesting background of the different regions and countries. The recipes are plentiful and easily prepared. I like the inclusion of the information regarding shelf life. Highly recommend. Actually I have been recommending this cookbook to family and friends. Charley Kramer

Did you know that Δ as soon as we feel the hot sting of a chili, our bodies release pain killing endorphins stronger than morphine and just as addictive? Me either! But it's got to be one of the explanations of our fascination with these fruits. The book begins with some history and a little folklore about these peppers. She follows with a description of lots of different varieties, and the nuances of flavor and heat. And finally, recipes, recipes and MORE recipes! Different flavorings, different heat levels I can't wait to try some of these. It's time to expand my horizons beyond Tabasco and Cholula, for sure! Enjoy.

I'm new to attempting any hot sauce recipes, but this book was a great first choice. I really enjoyed the history the author gave of where chiles come from and details about where to find chiles and the best time to buy them. The author provides details about how to handle chiles when you are cooking them, and there are multiple charts letting you know how hot each pepper is. The recipes are great and very easy to follow, and they don't just cover how to make each hot sauce. There are lots of meal recipes included that are delicious. I do wish the author included photos, but the descriptions are very clear so you don't really need a photo to go along with the recipes.

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