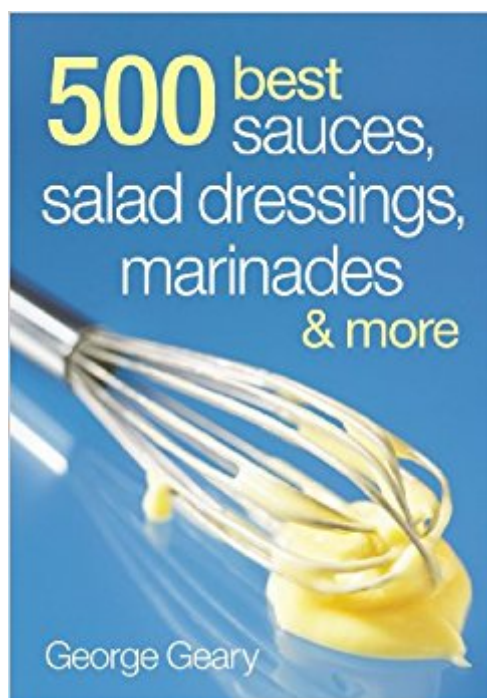


The book was found

500 Best Sauces, Salad Dressings, Marinades And More



Synopsis

The secret IS in the sauce. As more people get serious about cooking at home, they look to dress up old recipes. The easiest and most effective way of doing this is by using a sauce, salad dressing or marinade. The addition of one of these elements can turn a simple meal into a spectacular meal. Grilled steak with a rich mushroom sauce. Pomegranate vinaigrette dressing on fresh greens. These are just two examples of the incredibly delicious yet easy-to-prepare recipes featured in this book, and many are accompanied by tips and techniques. Cooking school chef George Geary provides recipes such as: Salad dressings and salads -- creamy two-cheese italian, Chinese chicken salad, tabouli Stock-based sauces and brown and white sauces -- poultry stock, champagne sauce, bechamel Pasta sauces -- fast and easy marinara, wild mushroom sauce, slow-cooker garlic and onion tomato sauce Marinades and rubs -- Caribbean jerk marinade, American BBQ sauce, curry rub Salsas, butters and spreads -- watermelon salsa, gorgonzola scallion butter, smoked salmon cheese spread Dessert sauces -- milk chocolate sauce, pecan-praline sauce, raspberry coulis, almond crunch fondue. 500 Best Sauces, Salad Dressings, Marinades & More has 500 secrets that assure success for every new and experienced home cook.

Book Information

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Customer Reviews

George Geary's homemade sauces dressings and condiments will have you grabbing your apron and spoon time and again. (Cathy Thomas Orange County Register 2010-04-15) This book shows us the way to real homemade flavor. (Donna Cronk Indianapolis Courier-Times 2009-10-24)

George Geary is a food writer and author who teaches 200 cooking classes every year. He is the

author of The Cheesecake Bible.

O'migosh! What a wealth of good things in here. The most simple basic dishes can be jazzed up with a different sauce, marinade, rub, etc., and this book has enough to last a lifetime.sauce, dressing, marinade cookbook What a great gift for a new or experienced cook! My refrigerator now has half a dozen containers of delicious, easy to make sauces and dressings which give me a different menu any time I want. What could be easier than taking the same protein or vegetable and changing it simply by changing the topping! I love how the author(s) have suggested what to use it for, and whether it can be frozen or not. That's very helpful, indeed. Bon Appetit!

I am new to marinades and rubs and I think this book is great!The Intro explains the tools and equipment to have and what they are used for. This section explains common and other ingredients, such as oils, vinegars, sugars, dairy, produce, vegetables, spices, herbs, seasonings, extracts, nuts, seeds, chocolate, lettuces and more. The author describes what each item is like, what it is for, where to buy it in the store and what to look for when buying it. This info is perfect for a beginner like me!As the title implies, there are 500 recipes for sauces, dressings, marinades, rubs, spreads, condiments, salsas, relishes, stock and more! There is a brief summary at the beginning of each section. The recipes give tips, indicates how much the recipe will make, suggests what type of meat to use the recipe with, lists the ingredients needed and the steps on how to make it. There are a few charts too. A Meat Marinade Chart suggests the type of meat, type of marinade to use and the marinating time. An Internal Temperature for Cooked Meats chart lists types and cuts of meat and the internal temperatures for doneness. A Pairing Sauces with Pasta chart indicates the type of sauce and suggested pastas to use. There are Barbecue Sauces and Dry-Semidry Rubs charts too, which list the type of meat and the suggested sauces or rubs to use and how to use them. The recipes seem very simple with everyday ingredients. I am a beginner and I don't see many off the wall or hard to get ingredients, like I find in most books. I have most of the ingredients for many recipes, but I will still have to go to the store for some ingredients, especially fresh ones. Overall, the recipes look like they will be easy to make and delicious. There is an alphabetical Index in the back of the book too. A food processor is recommended for many of the recipes and I will be getting one soon! I think the book is put together well and provides a lot of relevant and helpful information, more than just a list of recipes. Well worth the price!

Old and new sauces, marinades, rubs, chutneys, dips, dressings. You name it, it's here. If you know

basic food preparation, with these recipes you can create an almost infinite variety of dishes. If I'd had this years ago, I probably could have skipped many of the cookbooks on my shelves. This would be perfect paired with a cookbook that teaches cooking techniques would be a perfect gift for someone who is starting their culinary education. They would use this one for a lifetime. And no, this review isn't from the author or publisher, the cookbook is just that good!

I finally caved in and purchased this book after I found myself checking it out from the library for a third time. It comes in very handy when deciding what to make for dinner. I love to open a random page, choose a sauce and work back words from there; rather than starting with a meat and figuring out what to flavor it with. The salad dressing recipes have turned out delicious! (roasted garlic vinaigrette or green goddess are my favorites so far) I highly recommend this book it's a keeper.

This book is great! Easy to use recipes and most of the ingredients are common ones you may already have on your shelves.

Very nice book, professional recipes, yet easy to follow, and execute, recommended for both professionals, and home cooks, this book exceeded my expectations, bought it because my brother asked me to find a good dressing, and sauce book, for him (he is a chef), I ended by ordering another one for myself !!!

I purchased it specifically for the marinades. However, there weren't very many in the book and I didn't particularly like the ones there were. But I deviated a bit from those original recipes and they came out fine. Except for the problem with the marinades the other recipes I tried were very good.

tons of sauces...salad dressings etc....well worth the money....saves time....just buy it

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