



## The Complete Guide to Making Sauces

By Christine France

Anness Publishing. Paperback. Book Condition: new. BRAND NEW, The Complete Guide to Making Sauces, Christine France, Transform your cooking with over 200 step-by-step great recipes for classic sauces, toppings, dips, dressings, marinades, relishes, condiments and accompaniments. You can learn how to whip up all the classic sauces with ease, such as white sauce, bearnaise, hollandaise and peppercorn, as well as basics such as apple sauce and gravy, plus tempting sweet sauces, from chocolate to hot fudge. It features hot and fiery salsas, creamy dips, tasty relishes and chutneys, spicy marinades and simple dressings, with expert advice on ingredients, equipment and techniques. Every recipe is shown in detail, with over 850 photographs providing fail-safe instruction and inspiration. Sauces, salsas, dips and relishes each contain just a few basic ingredients, but all can transform a plain meal into a memorable feast. This practical book explains all you need to know to make your own delicious sauces. There are recipes for everyday staples such as gravy, mint sauce and apple sauce, and family classics such as smoked haddock and parsley sauce, pasta and tomato sauce, peppercorn sauce and hollandaise. There are all kinds of sweet and tangy marinades to pep up plain dishes, and...



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### Reviews

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*Absolutely among the best book I have possibly go through. I have go through and that i am certain that i am going to gonna read through once again again in the future. I am just delighted to tell you that this is basically the finest book i have got go through within my personal existence and could be he finest book for ever.*

*-- Brian Bauch*