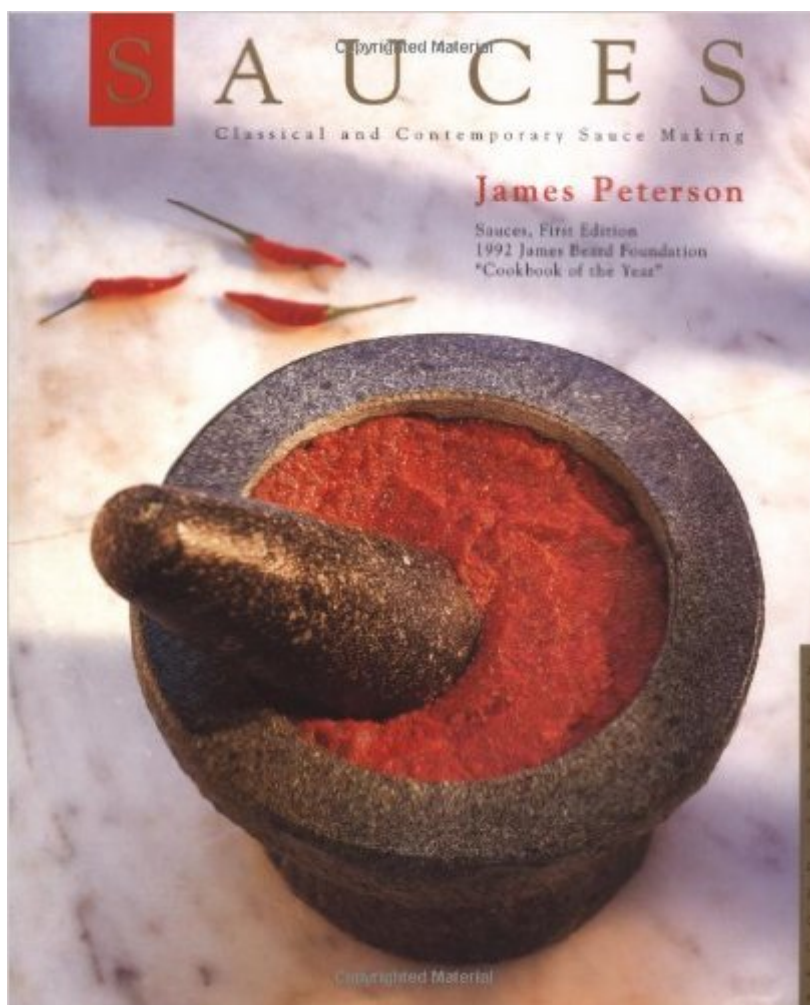


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Sauces: Classical And Contemporary Sauce Making



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

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Customer Reviews

I've been dabbling in sauces for a number of years in my home kitchen. In my considerable collection of cookbooks none attempt to teach a culinary subject with the thoroughness of this effort.

The book assumes a general knowledge of cooking, such as what temperature to roast your chicken at, and focuses on the theory behind what your sauce should do. While the book contains many recipes, they are presented as illustrations of various types of classic sauces. The author encourages the reader to experiment and fine tune their sauce efforts by illustrating the classic techniques and recipes. In all my years cooking and collecting cookbooks this is the first cookbook that I have read cover to cover. While you can simply peruse the recipes and use the book as a reference it really shines when read in its entirety. If one is really interested in French sauces and the theory and technique behind them, this book is all that will ever be needed on the subject. And if you're wondering what kind of sauce to make with those lamb chops tonight...

"Sauces" is a book for professionals and serious home chefs and is the first book I've seen that compares and contrasts both classical and modern sauce-making methods. The author emphasizes the importance of quality stocks in sauce-making and points out that a stock appropriate for older, roux-based techniques is often inappropriate for more modern, reduction techniques. This explains why the stocks formulated in, say, the French Culinary Institute's "Salute to Healthy Cooking" are so much more concentrated than those in Julia Child's "Mastering the Art of French Cooking" and other classic French cooking texts. Peterson also includes methods for pan-prepared (integral) sauces that offer the professional and home cook alike a rapid way to prepare an impressive array of fine foods.

This tome on sauce making is easily the most thorough coverage I have ever been exposed to. Well, it's the only one I've been exposed to, and I doubt there is anything as complete as this. Readable, in-depth, expansive, edifying, and complete. This is a book that needs to be studied and intellectually digested over a period of time as if one were attending college to become a world class chef. This is professional material and should be treated accordingly. A prized gift for the professional, the potential professional, and the (really) serious home cook. That being said, if you want to just whip up a quick sauce in the pan, I'm not sure this will serve your needs. There are dozens of sauce recipes, and they're good, but the idea behind the book is to teach you how to use a particular technique, then apply your knowledge in your own unique way. This is a "get a PHD in sauces", not a whip-it-up-quick index card recipe book. Twenty muscular chapters include: 1. A Short History of Sauce Making 2. Equipment 3. Ingredients 4. Stocks, Glaces, and Essences 5. Liaisons: An Overview 6. White Sauces for Meat and Vegetables 7. Brown Sauces 8. Stock-Based and Non-Integral Fish Sauces 9. Integral Meat Sauces 10. Integral Fish and Shellfish Sauces 11.

Crustacean Sauces12. Jellies and Chauds-Froids13. Hot Emulsified Egg Yolk Sauces14. Mayonnaise-Based Sauces15. Butter Sauces16. Salad Sauces, Vinaigrettes, and Relishes17. Pruees and Puree-Thickened Sauces18. Pasta Sauces19. Asian Sauces20. Dessert SaucesA superb instructional manual that will make you an expert if you study and apply some effort. It gets my highest rating and recommendation for anyone who craves praise for their cooking prowess (like me).- Alleyrat

‘Sauces, 2nd Edition’ by leading food teacher and writer James Peterson is high on my list of important, valuable single subject cookbooks which should be in the kitchen library of any serious amateur chef or professional chef in training. The very first impression is the very large number of named sauces listed in the table of contents. And, it should be no surprise at all that almost every one of these sauces has a French name, even if the sauce is based on a non-French ingredient such as Sauce Hongroise based on paprika and Sauce Porto based on Port (originating in Portugal). Of the chapters covering eighteen different kinds of sauce, only one, the chapter on ‘Salad Sauces, Vinaigrettes, Salsas, and Relishes’ has even the slimmest majority of recipes with a non-French cant, with its large selection of Spanish and New World salsas, south Asian chutneys, Greek mint lamb sauce, and American cranberry sauce. The book opens with a short history of sauces, which becomes more interesting the more you know about Medieval and Renaissance cooking. The book even gives something missing from books on medieval cooking, the outline of an actual recipe for the ubiquitous verjuice, which was the Medieval and Renaissance source for sour tastes, which could be prepared from either grapes or apples. Just for fun, Peterson gives a few samples of Medieval and Renaissance recipes. The most interesting observation I found for culinary history was the statement that in the Middle Ages, sauces were thickened by pureeing meat, which is not at all surprising, as Medieval nobility looked down on all vegetable products (such as flour?) and preferred animal ingredients and spices in their dishes. The high point of the last three centuries for sauce making was the advent of more broadly based cookbooks for regional and bourgeois cooking and the systemization of classic sauce making by Antonin Careme, the ‘father of modern French cooking’ (See Ian Kelly’s biography of Careme, ‘Cooking for Kings’). After the historical chapter and two better than average chapters on equipment and ingredients come the fifteen (15) chapters of recipes on: Stocks, glaces, and essences Liaisons: An Overview White Sauces for Meat and Vegetables Brown Sauces Stock-Based and NonIntegral Fish Sauces Integral Meat Sauces Integral Fish and Shellfish Sauces Crustacean Sauces Jellies and Chauds-Froids Hot Emulsified Egg Yolk Sauces Mayonnaise Based Sauces Butter Sauces Salad Sauces, Vinaigrettes,

Salsas, and Relishes Purees and Puree Thickened Sauces Dessert Sauces

The quality and authority of this book, especially with the added weight of a second enlarged and corrected edition is such that it is much more useful to state why you need this book rather than try to criticize it or find improvements. First, this book is the very best reference I can think of when you need a sauce and don't remember how to make it or want to improve on the last time you made it. This use is valuable even if you never make any sauces other than vinaigrettes, marinara sauce, gravies, and bechamel sauces for Mac and cheese or creamed chipped beef. This book is my standard reference for all such purposes and it has NEVER let me down! The existence of this book always makes me wonder why restaurant chefs always include a chapter of pantry recipes for stocks and sauces. Except for the really finicky writers such as Judy Rodgers (Zuni Caf  ) and Thomas Keller (French Laundry, Bouchon), Peterson's recipes will be about as good as you will find in any restaurant chef's book. So, you may prefer coming to this book even when an author gives us his version, as this will mean that all your stocks and sauces will be made from a common point of view and a common palate. This book is better than any other source in that it simply has everything you can possibly need. Second, this book gives excellent recipes for sauce-based dishes, especially for seafood such as lobster, shrimp, salmon, clams, and scallops. For many fish dishes, the sauce is the dish, as cooking the fish is usually no more than the ten minutes it takes to poach, broil, bake, sautee, or fry the little critter(s). Third, the book is an excellent source when you need alternatives. You need a fancy sauce for lobster, but you don't have time to create a stock from lobster shells and go through all the other steps needed for a good shellfish sauce. If you really need to impress, consider a homemade remoulade or aioli (variations on mayonnaise), which can be done in a few minutes in a food processor with eggs, oil, and a little mustard, plus flavorings. Fourth, this book is simply the very best source I can think of to enlarge your repertoire of basic dishes and elements of dishes which can be swapped in to change a simple steamed vegetable into an elegant side dish. I am constantly pleased with the power of serendipity, that chance encounter with a great, easy recipe which enables you to cook up a yummy dish without having to consult a cookbook, let alone remember in which book the recipe was. My very first use of this book produced such an encounter when I was looking up the recipe for beurre blanc and discovered beurre citron (lemon butter sauce). This encounter also revealed that there is a considerable mystique connected with beurre blanc, as it is considered difficult to make. As I make it regularly as a dressing for fish, I can assure you that it is relatively easy and worth the small difficulty involved. It is also interesting to learn from this book that beurre blanc was also one of the sharpest weapons of Nouvelle Cuisine in banishing flour based sauces from restaurant sauces. So, with one fell swoop, you can be trendy, healthy, and

haute cuisine with a single recipe. Wow!If you wish to be a serious cook, you need this book!

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