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Hot Sauce!: Techniques For Making Signature Hot Sauces, With 32 Recipes To Get You Started; Includes 60 Recipes For Using Your Hot Sauces





Synopsis

If you can't stand the heat, get out of the kitchen! From mild to blistering, renowned author Jennifer Trainer Thompson offers 32 recipes for making your own signature hot sauces, as well as 60 recipes that use homemade or commercial hot sauces in everything from barbeque and Buffalo wings to bouillabaisse and black bean soup. Try making spicy chowders, tacos, salads, and seafood • even scorchingly delicious cocktails. Bring your own handcrafted heat to your next barbecue and feel the burn!

Book Information

Paperback: 192 pages

Publisher: Storey Publishing, LLC; Reprint edition (April 24, 2012)

Language: English

ISBN-10: 160342816X

ISBN-13: 978-1603428163

Product Dimensions: 6.5 x 0.6 x 8.6 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 144 customer reviews

Best Sellers Rank: #40,023 in Books (See Top 100 in Books) #19 in Books > Cookbooks, Food & Wine > Regional & International > International #29 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #51 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

"When the Smithsonian does an exhibition on hot sauces in America, let's hope the curator is Jennifer Trainer Thompson. She's the author, traveler, chef, shiitake-farmer and hot sauce creator who set it all in motion. she brought popularity and polish to an otherwise obscure hobby practiced by culinary eccentrics across the country. Chile Pepper "We're having a heat wave, and the weather has nothing to do with it." It's because Jennifer Thompson wants to take us to mouth surfing through the world of hot sauces. Minneapolis Star Tribune

How Do You Like Your Hot? Add a shot of hot sauce to your favorite dishes and spark a fire to thrill your taste buds. Make the hot sauce yourself and you can boost the heat, try out different vinegars, play up a favorite spice, or adjust other ingredients to make a fiery condiment that's truly your own.

Jennifer Trainer Thompson offers everything you need to know about making hot sauces, and then gets you started with 32 recipes that span every style, from a three-ingredient Louisiana hot sauce to a Caribbean concoction redolent of tropical fruits and ginger.

This book was ok, I learned a little from it. I was hoping to learn more about making fermented hot sauces. Also many of the peppers are not carried here in central California. Some of the recipes are very good, some not so good. If you buy this book the Back Draft recipe is my favorite and it can be jarred very easily.

This book has very little technique in it, actually. There's a history of hot sauce, a description of types of hot sauce, descriptions of various ingredients... And then about 2/3 of the book is just recipes. I'm disappointed.

Gift for the husband. Great variety of recipes.

As advertised.

GREAT REFERENCE!!!

I love hot sauce so I decided to buy this book so I could learn more about making these sauces at home. This book briefly goes over the history of famous hot sauces like Tabasco, Louisiana, and Sriracha. It also discusses some of the common hot sauce ingredients and types of chilies. After this mini-history on hot sauce the book has some recipes for approximations of the above sauces along with other recipes the author recommends. There are 32 hot sauce recipes in total. The recipes range from mild to hot with most trending towards the middle. Of course you can tame or spice up these recipes depending on how many seeds/chilies/etc you add or remove from the recipe. After all the hot sauce recipes there are 60 recipes that use these hot sauces. Additionally, these recipes will recommend a complementary retail hot sauce that can be used so you're not stuck having to create your own hot sauces to complete these recipes. Since everyone has different tastes I can't comment one way or another if you'll like the recipes or not. However, if you're an adventurous person (you probably are if you're reading a book about making hot sauce) then I think you'll find plenty of worthwhile information in this book.

The book was nicer than I thought it would be. I especially liked the history of hot sauce. I've only tried one recipe, but I look forward to trying others.

Can't wait to get started making some new sauces. I had already created several prior to this book, but it gives proper storage techniques and some great recipes to incorporate your sauces in.

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