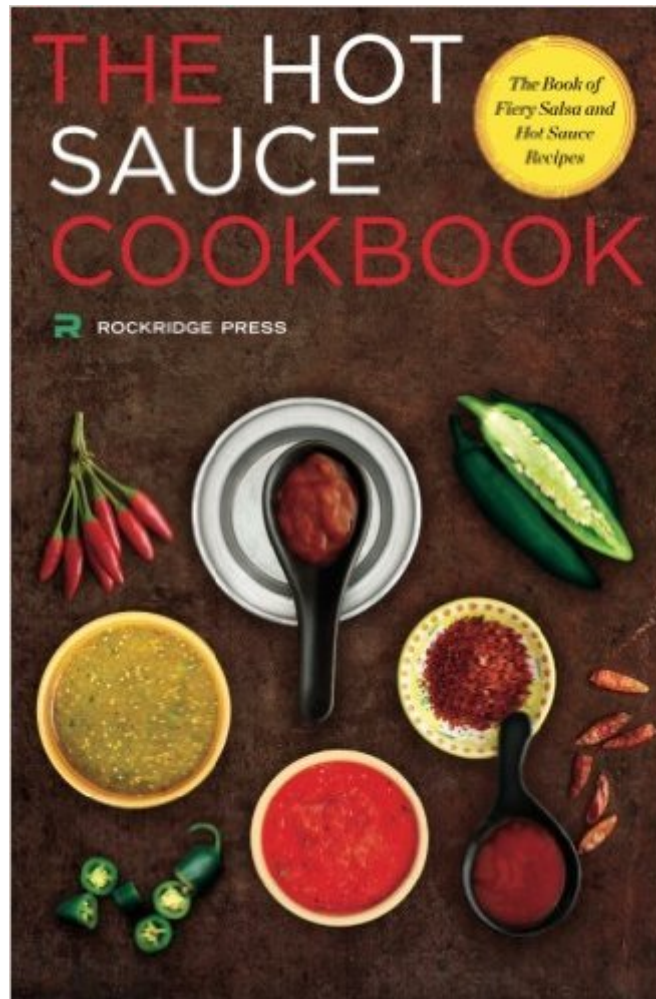


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Hot Sauce Cookbook: The Book Of Fiery Salsa And Hot Sauce Recipes



Synopsis

Make Your Favorite Hot Sauces with The Hot Sauce Cookbook! 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. The Hot Sauce Cookbook lets you cook some of the world's spiciest dishes, with:

- 49 hot sauce recipes from around the world
- 27 complementary food recipes, such as Cajun Barbecue Sauce, Puerto Rican Pique, Korean Barbecued Beef, and Grilled Chicken Satay
- 10 tips for making great hot sauce
- Profiles of 29 types of chiles and their heat levels

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

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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. It'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.

It's funny how I never thought reading about hot sauce would be particularly interesting, especially in a cook book. I also don't typically utilize cook books since I am a nightmare in the kitchen BUT "The Hot Sauce Cook Book" was easy to peruse, gave me brief but interesting history and background on my favorite ingredient and then listed many recipes, organizing them by five different regions of origin. The recipes were easy to read and follow since many were complementary to meals and not the whole meal themselves. The one that I want to try immediately is the "Garlicky Hot Red Pepper Sauce". The recipes give the reader ideas on what to use them with and tell you how long they store for. Very good, very concise, very tasty!

Did you know that "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.

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 cookwear 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 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

This is a pretty basic book and contains no information I didn't already know on peppers nor any recipes I found particularly interesting. But we are a family who loves hot peppers, and we grow them and make our own sauces and salsa every year. If you are new to cooking with peppers or making hot sauce, you'll probably find this useful. If you are an experienced chile-phile, you won't find anything new here, and I would recommend you keep searching for a better book.

To keep this short I agree with vast majority of reviews. This is a good book to cut your teeth on for making your own hot sauces. But there is always room for improvement. A chart showing all the sauces listed with the heat index, or the heat index listed with the recipe would be very helpful in deciding on a sauce. Also be warned that meats, chicken broth, and lard are used in a lot of the recipes. So if you're a vegetarian you cannot use several of the recipes.

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