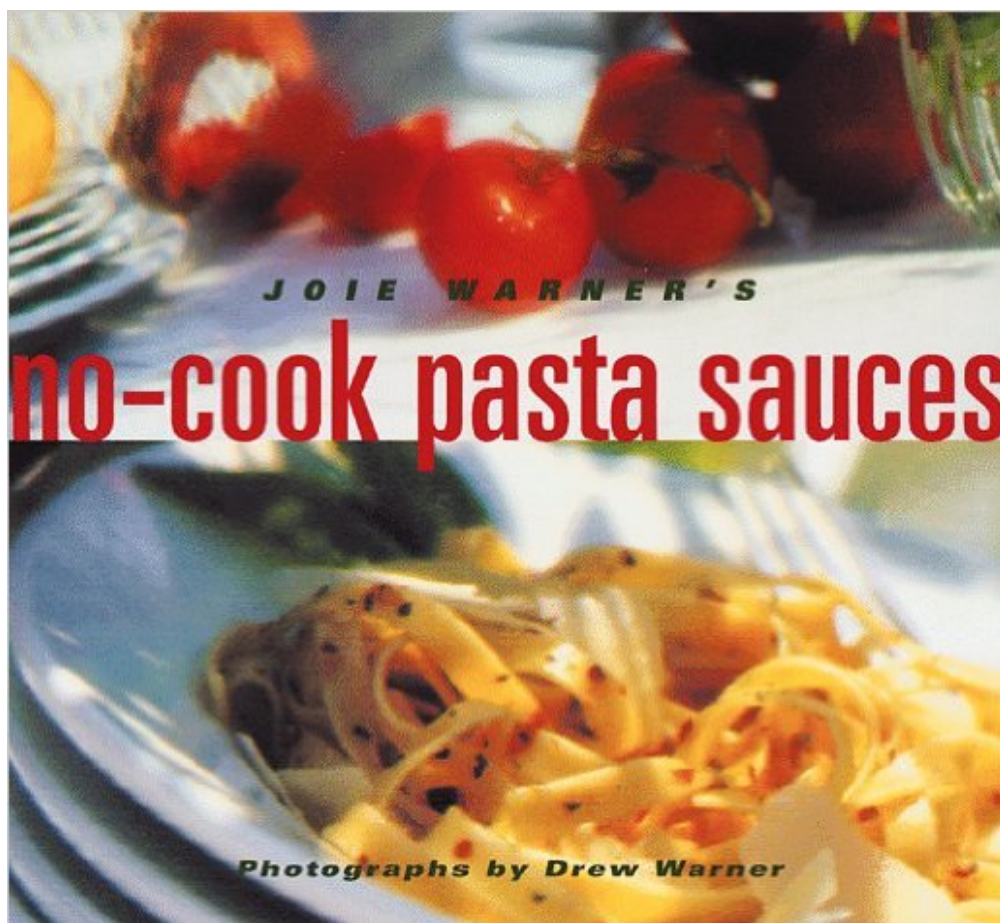


The book was found

Joie Warner's No-Cook Pasta Sauces



Synopsis

Why cook if you don't have to? This brilliant new approach to pasta, written by best-selling cookbook author Joie Warner, offers 75 deliciously easy pasta sauces -- all ready in minutes without turning on a burner. These no-cook sauces are whipped up while the pasta water boils, and heated when they mingle with the linguine, fettuccine, or other steaming hot pasta. Using only a handful of vibrantly flavorful ingredients such as olives, citrus, tomatoes, capers, goat cheese, and succulent herbs, Warner shows how to turn out fantastic dishes in a matter of minutes -- no joke, no catch, we promise! Imagine such sauces as savory Puttanesca, Asian-Style Sesame with Roasted Red Peppers, Creamy Tomato and Gorgonzola, or Green Pea and Prosciutto made from scratch and ready to eat by the time the spaghetti is al dente. This is the book we've all been waiting for -- finally, a fresh take on pasta!

Book Information

Paperback: 144 pages

Publisher: Chronicle Books (May 1, 1998)

Language: English

ISBN-10: 0811817660

ISBN-13: 978-0811817660

Product Dimensions: 8 x 0.5 x 8.7 inches

Shipping Weight: 12.6 ounces

Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (26 customer reviews)

Best Sellers Rank: #644,504 in Books (See Top 100 in Books) #122 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #143 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles](#) #49012 in [Books > Teens](#)

Customer Reviews

I like this book for those nights when I know ahead of time I'm going to be crunched for time. I'm the kind of person who plans a week of meals at a time before grocery shopping, with an eye on what nights will be busy vs. when I'll have oodles of time. I also keep a pretty extensive pantry on hand. I think if those 2 things weren't true, this book would lose a lot of its usefulness. But with the right ingredients around, there are some good quick meals in here. A few things to be aware of:- These recipes are LOADED with butter, oil, and fatty cheeses, typically half a stick of butter, 1/2 a cup of cheese to serve 4.- There is a little bit of prep required before you boil the water, but it's light, like chopping a garlic clove or grating some cheese.- Most of these recipes use strong tasting

ingredients, like raw chopped garlic, crushed red pepper, and basil. If you don't like these ingredients, you might not like a lot of these recipes. So, with those caveats, I would recommend this book. I especially like the sauce made from ricotta cheese, bottled red peppers, basil, garlic and parmesan cheese. I typically serve these with boiled broccoli and quick frozen garlic bread, and dinner is ready in like 20 minutes.

No-cook doesn't mean raw or cold! These recipes are easy to make, flavorful and delicious. And FAST! This is just the book for a hot summer night's dinner. Or even when you want a quick dinner. There is a wide variety of flavors. When I first got this book I made four recipes in a week. My son loves the tuna (canned!) with lemon zest and juice with capers. I like the broccoli with blue cheese. Asparagus with orange and basil sauce is awesome! Ricotta cheese and roasted red peppers is a real pleaser. I used this book for dinner for two separate dinners with guests, and on both occasions, the guests went out and bought the book. I'm looking forward to making the Vodka-Spiked Tomato Sauce this weekend.

As an owner of many cook books I have found this one the most convenient by far for a quick and satisfying pasta meal. The flavor combinations are new and tasty. Ingredients can be substituted for low and fat free meals.

After years of cooking lovely, but-oh-so-hard-to-do, meals I got burnt out. Then for nearly 8 years I just snacked; I didn't want to even make a salad because that was too much bother. This is the cookbook (given to me by a well-meaning friend) that got me back to making delicious meals. They are easy, healthy, no-fuss and absolutely mouth-watering. I've made most of the recipes in the book and though I have my favorites, there aren't any that I didn't like or thought was too difficult. I'm buying a copy for a friend who has a boat and needs easy meals for a family of 4 that can be made in a tiny cabin kitchenette. This is the cookbook for her and I'm sure many others will enjoy it too.

My neighbor and friend received this book for Christmas and raved about it, promising to let me borrow it. She did....for two whole days then retrieved it. Seems she uses it several times weekly and could not do without it any longer. I searched a couple of local bookstores for it and also a cooking website to no avail. I'm so happy to have found it that I'm ordering one for myself and my sister. It's GREAT!

My wife purchased this for our daughter's new apartment. She originally purchased hers after hearing about it from her sister. The recipes are quick and tasty. The no-cook means that you use the heat from boiling the pasta to cook your sauce. We highly recommend it.

Could not find my first one, so I bought one right away. This has wonderful, light recipes in it with pasta. I love the one with garlic, butter, mint, lemon zest and tomatoes in it. My favorite! Had to have that one on hand. Speedy recipes, light and quick. Fresh herbs are the way to go with the recipes in this book. You will love them!

absolutely great... not only for "non-cooks" like me.... but just a wonderful approach for anyone who enjoys simple, uncomplicated and time saving cooking (without sacrificing quality) like me!

[Download to continue reading...](#)

Joie Warner's No-Cook Pasta Sauces
Homemade Pasta Dough: How to make pasta dough for the best pasta dough recipe including pasta dough for ravioli and other fresh pasta dough recipe ideas
The Pasta Bible: A Complete Guide To All the Varieties and Styles of Pasta, with Over 150 Inspirational Recipes From Classic Sauces to Superb Salads, and From Robust Soups to Baked Dishes.
Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces
I CAN CAN RELISHES, Salsa, Sauces & Chutney!:: How to make relishes, salsa, sauces, and chutney with quick, easy heirloom recipes from around the ... (I CAN CAN Frugal Living Series) (Volume 3)
Paul Kirk's Championship Barbecue Sauces: 175 Make-Your-Own Sauces, Marinades, Dry Rubs, Wet Rubs, Mops and Salsas (Non)
The Best Pasta Sauces: Favorite Regional Italian Recipes
The Easy Kitchen: Pasta Sauces: Simple recipes for delicious food every day
Pasta e Verdura: 140 Vegetable Sauces for Spaghetti, Fusilli, Rigatoni, and All Other Noodles
The Top 100 Pasta Sauces
Sauces & Shapes: Pasta the Italian Way
The Top One Hundred Pasta Sauces (Square Peg Cookery Classics)
Pasta Sauces (Williams-Sonoma Kitchen Library)
The Skinny NUTRiBULLET Soup Recipe Book: Delicious, Quick & Easy, Single Serving Soups & Pasta Sauces For Your Nutribullet. All Under 100, 200, 300 & 400 Calories.
Mastering Pasta: The Art and Practice of Handmade Pasta, Gnocchi, and Risotto Making
Artisan Pasta: How to Make a World of Handmade Noodles, Stuffed Pasta, Dumplings, and More
Pasta: Classic and Contemporary Pasta, Risotto, Crespelle, and Polenta Recipes (at Home with The Culinary Institute of America)
Pasta Sfoglia: From Our Table to Yours, More Than 100 Fresh, Seasonal Pasta Dishes
Pasta by Hand: A Collection of Italy's Regional Hand-Shaped Pasta
Spiralizer Recipes: 50 The Best Spiralizer Recipes From Classic Pasta Dishes, To Salads, Noodle

Soups, Fries, Breakfast Noodles-Crush Your Pasta ... Recipe Book, Spiralizer, Spiralizer Cookbook)

[Dmca](#)