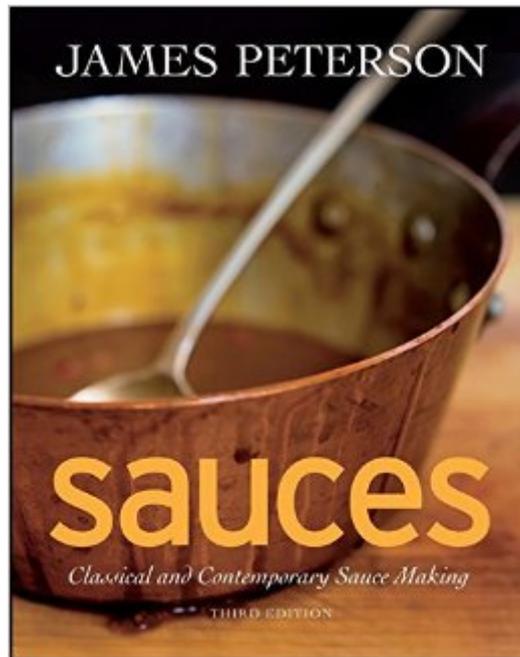


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# Sauces: Classical And Contemporary Sauce Making, 3rd Edition



## Synopsis

Sauces: Classical and Contemporary Sauce Making, 3rd Edition

## Book Information

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## Customer Reviews

'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.

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