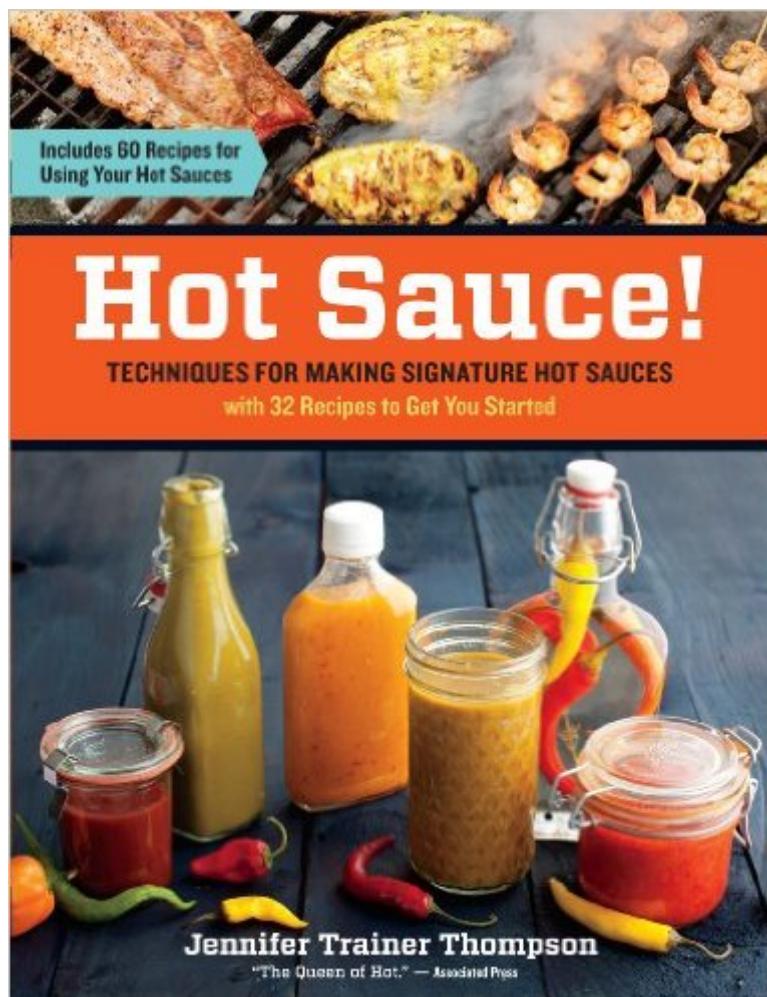


The book was found

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 barbecue 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

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Customer Reviews

"Hot Sauce!" is a truly delightful collection of hot sauce recipes and is also a very good cookbook focusing on recipes using hot sauces. I am a hot sauce junkie and rarely get food spicy enough unless I make it myself, so was thrilled to be offered this book for review by the publisher. The book starts off with a history of how the chili influenced early culture in South and Central America, and eventually spread around the world. There is also an enjoyable section that covers the commercialization of hot sauces from the early "Tabasco" to today's plethora of specialty hot sauces. There is even a chart to pair chili types to beer styles, which is helpful when planning a meal or party. I enjoyed the interesting and often humorous anecdotes scattered throughout the book, most relating to painful experiences with various hot peppers. That being said, before starting into the hot sauce recipes, I highly recommended reading (and heeding) the advice for safely handling hot peppers found on page 33. I consider myself fairly intelligent and, despite having been

warned by my wife to be careful, have accidentally gotten capsaicin (the chemical that we sense as "hot") up my nose (no idea how, really) and spent the next eternity (or perhaps it was about 5 minutes) in extreme pain. Shoving bread or water up your nose does not really help, but cooking oil did bring relief. Seriously, treat these with respect!The next section covers the types of peppers commonly available (Jalapeno, Scotch Bonnet, Serrano, etc) and their "heat", as measured on the Scoville Standard. It also includes descriptions of ingredients you will need when making your own sauces. The hot sauces recipes range from the easy to prepare and serve within minutes to ones that need months to mature.

Jennifer Trainer Thompson knows her hot sauces. She's the creator of *Jump Up and Kiss Me Hot Sauce*, and she's written a few cookbooks as well as doing some travel and interviews specifically about spicy foods and sauces.If you love hot sauces and want to make your own, or if you just want to know a lot more about hot sauces, this is a fantastic book. It's written in a conversational, friendly manner with a history of modern hot sauces. Starting with Tabasco sauce of course, it's history and the products it inspired. Then it gets into the more edgy sauces with impolite names and funny graphics that are so searingly hot they have warning labels. There is art, history and side stories about the quest for heat, and a great chart with photographs of the different types of peppers used in making hot sauces. All very informative for the novice hot sauce maker, this is better than buying a kit because this is the information that will help you truly create your own recipe. She also explains how to bottle it for different applications, like just for personal home use or if you want to can it so it's more shelf stable for gifts or sale. The recipes cover a multicultural range of flavors with a bit about each sauce type to introduce the recipe. They start from a super simple recipe and get more complex with more ingredients. They have fruity flavors, other spices and bases of different ingredients. If your family loves hot sauce the way mine does, it's hard to pick a favorite. This part of the book is my favorite for 2 reasons. It gives you a good range of flavor profiles to get an idea of what you like and it has tips on creating your own hot sauce recipe.

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