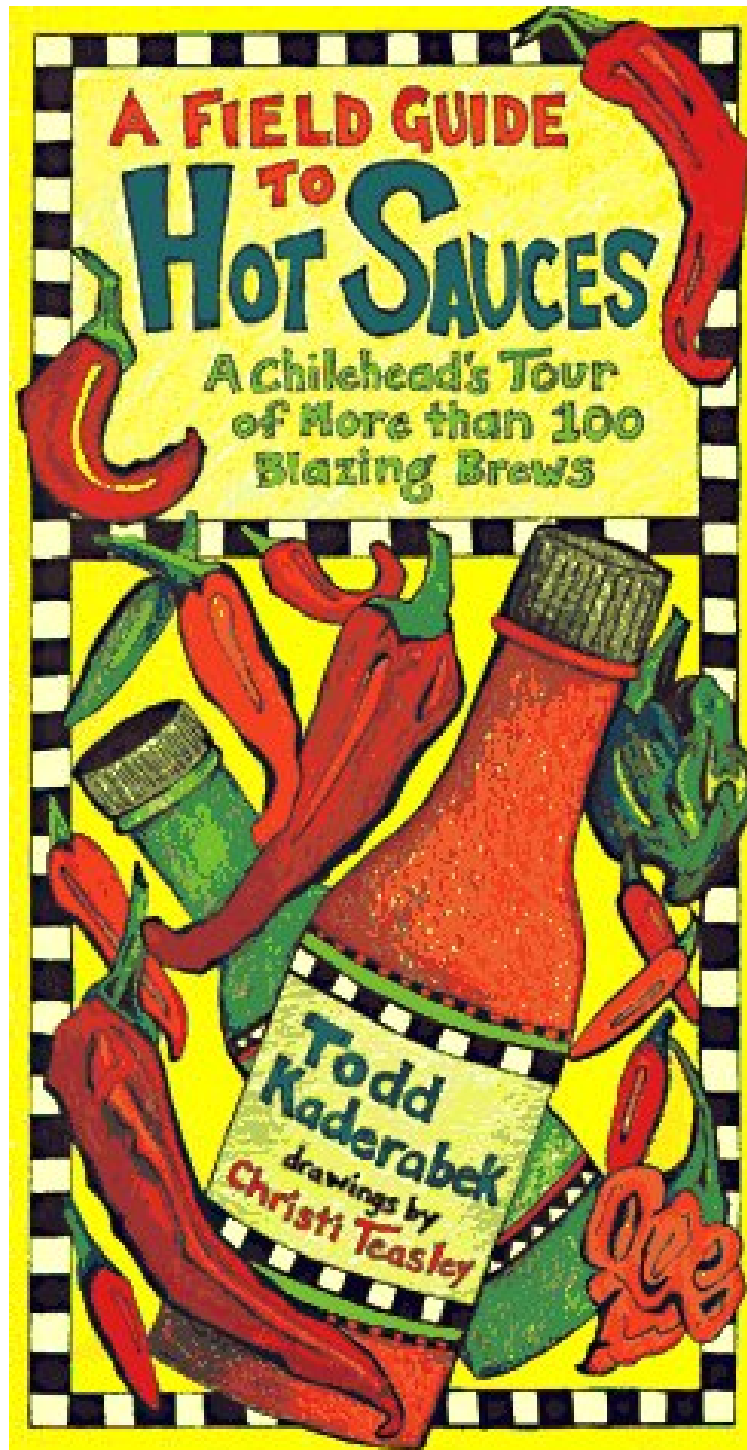


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A Field Guide to Hot Sauces: A Chilihead's Tour of More Than 100 Blazing Brews



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Todd Kaderabek : A Field Guide to Hot Sauces: A Chilihead's Tour of More Than 100 Blazing Brews before purchasing it in order to gauge whether or not it would be worth my time, and all praised A Field Guide to Hot Sauces: A Chilihead's Tour of More Than 100 Blazing Brews:

0 of 0 people found the following review helpful. Outdated but good coffee table material By StarPathOneOutdated

since most of the hottest sauces here are now considered fairly tame. The book also seems to be more of a review of sauces the author either didn't actually try, or didn't like. Would be better if they were sauces that got higher ratings. Why put sauces in a book if they are crap? However, the book is a good coffee table reader in general. 1 of 1 people found the following review helpful. Well worth the purchase price! By Baratari I was looking for some ideas to add new hot sauce recipes to the family recipes I currently have for making hot sauces for my store, A Thyme For All Seasonings. I grow my own peppers and most of the stuff I put in my hot sauces and I make the hot sauces all natural, with no artificial preservatives or stabilizing agents. This book definitely gave me a few ideas to enhance what I was already making. While I don't personally use much hot sauce, my family and customers love the stuff so I need all the new ideas I can get to make my hot sauces better than the rest and delicious and very flavorful. This book is definitely a keeper. 0 of 0 people found the following review helpful. Five Stars By winnifred maylor Love this hot pepper sauce book it has great ideas on making pepper sauce. I give it five stars.

paperback

From Booklist Chiles and their proponents are increasing in numbers both north and south of the border. The ever-growing popularity of hot sauces, however, doesn't necessarily mean ease of access, since many are bottled by solo proprietors or small companies in hitherto-unrecognized towns. Kaderabek comes to the rescue, as he documents the sources, labels the fieriness, and comments on the tastes of 102 hot sauces. In between some of the one-page illustrated synopses are "pertinent pepper points": facts, figures, and tips. The snippets sometimes tend toward the inane and downright silly. For libraries with extensive and intensive culinary collections. Barbara Jacobs