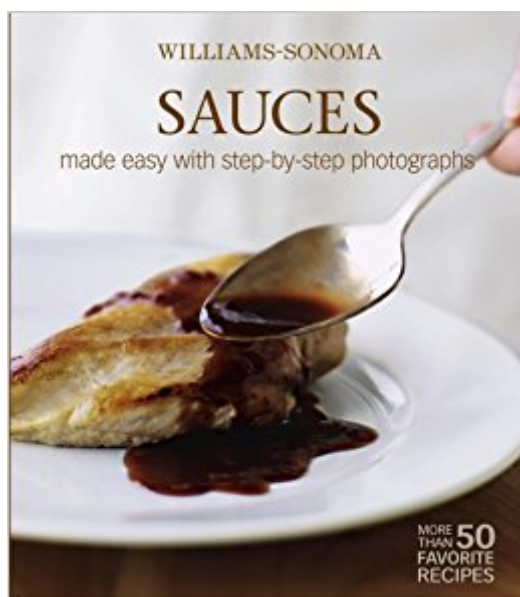


The book was found

Williams-Sonoma Mastering: Sauces, Salsas & Relishes



Synopsis

Book by Rodgers, Rick

Book Information

Series: Williams-Sonoma Mastering

Hardcover: 144 pages

Publisher: Free Press (April 25, 2006)

Language: English

ISBN-10: 0743267370

ISBN-13: 978-0743267373

Product Dimensions: 9.3 x 0.8 x 10.6 inches

Shipping Weight: 2 pounds

Average Customer Review: 5.0 out of 5 stars 6 customer reviews

Best Sellers Rank: #703,848 in Books (See Top 100 in Books) #145 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #4697 in [Books > Cookbooks, Food & Wine > Cooking Methods](#)

Customer Reviews

Rick Rodgers is a renowned cooking instructor and radio and television guest chef who has written dozens of books on a wide variety of cooking subjects, including his best-selling 101 series, and the IACP Cookbook Award nominees Kaffeehaus and The Carefree Cook. Rodgers also wrote the text for Williams-Sonoma Essentials of Roasting and is the author of Chicken and America in the Williams-Sonoma Collection series.

The book is a really fine course for making basic sauces from which many other sauces can be made. The salsa and relishes are good too, but my interest is in making mother sauces and proliferating them to many other great sauces for the way they complement many great foods.

As always, WS creates fabulous cookbooks and recipes! I can always count on them to give me great stuff!

Williams-Sonoma rarely disappoints, and this book is a fine example! The recipes are beautifully explained and often illustrated. You're taken from basic to more complicated recipes with the greatest of ease. A fine book for any cook.

I always love reading Williams-Sonoma books and had to buy this. It comes just as depicted in the picture and is as described in the product description. It also was a good price! I will consider buying again from this seller.

As promised no surprises

This is an amazing book

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

Williams-Sonoma Mastering: Sauces, Salsas & Relishes
Chuck Williams' Thanksgiving & Christmas (Williams-Sonoma Kitchen Library)
Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes: Sauces, Rubs and Marinades
Sauces (Sauces Vol. 7) Sauces, Salsa And Dips
Recipes: The Most Delicious Original Recipes From Around The World (Recipes For Sauces) (Volume 1)
Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces
Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes
The Pickled Pantry: From Apples to Zucchini, 150 Recipes for Pickles, Relishes, Chutneys & More Salsas and Moles: Fresh and Authentic Recipes for Pico de Gallo, Mole Poblano, Chimichurri, Guacamole, and More Salsas and Tacos: Santa Fe School of Cooking
Heirloom Beans: Great Recipes for Dips and Spreads, Soups and Stews, Salads and Salsas, and Much More from Rancho Gordo
The Cookbook for Kids (Williams-Sonoma): Great Recipes for Kids Who Love to Cook
American Girl: Breakfast and Brunch (American Girl (Williams Sonoma))
Breakfast (Williams-Sonoma Collection N.Y.)
Burger Night (Williams-Sonoma)
Williams-Sonoma Salad of the Day: 365 recipes for every day of the year
Salad of the Day (Williams-Sonoma): 365 Recipes for Every Day of the Year
Williams-Sonoma Collection: Sauce Soup of the Day (Williams-Sonoma): 365 Recipes for Every Day of the Year
Williams-Sonoma Collection: Soup

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)