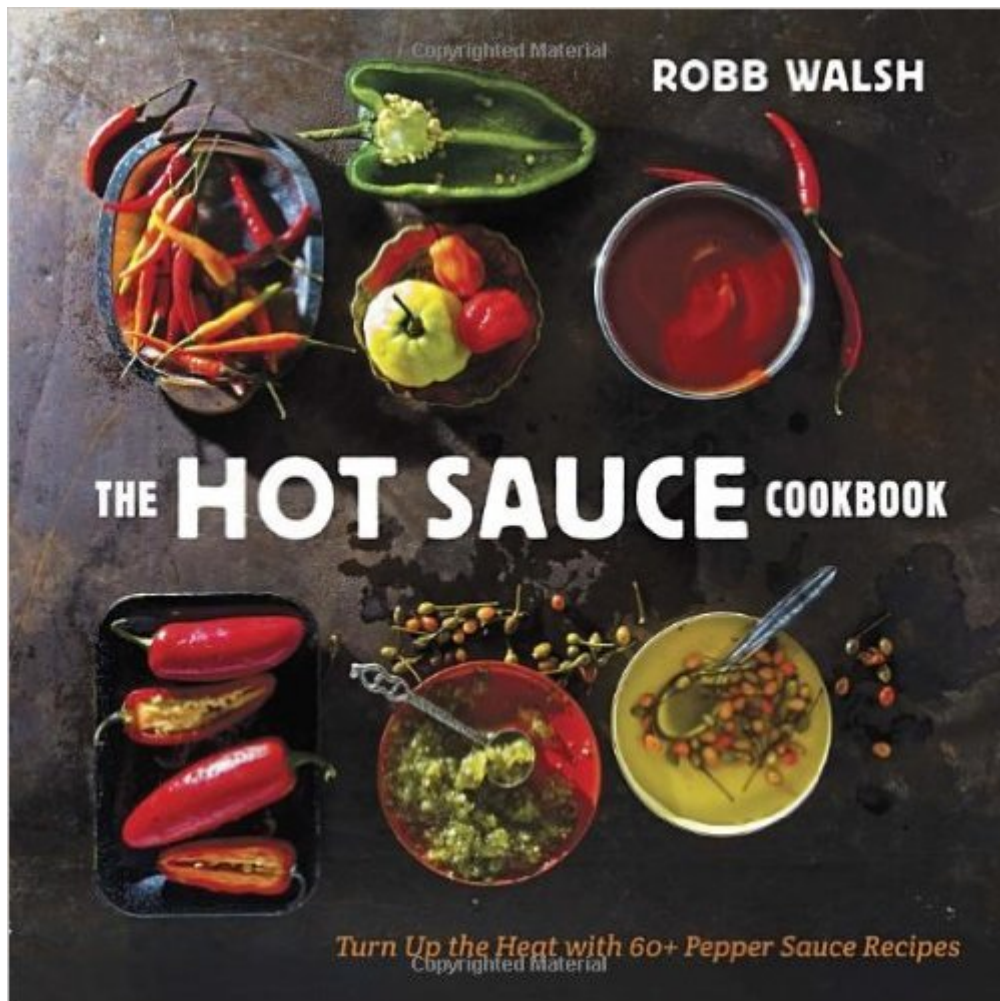


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The Hot Sauce Cookbook: Turn Up The Heat With 60+ Pepper Sauce Recipes



Synopsis

From veteran cookbook author Robb Walsh, this definitive guide to the world's most beloved condiment is a must-have for fans of dishes that can never be too spicy. Here's a cookbook that really packs a punch. With dozens of recipes for homemade pepper sauces and salsas—including riffs on classic brands like Frank's RedHot, Texas Pete, Crystal, and Sriracha—plus step-by-step instructions for fermenting your own pepper mash, *The Hot Sauce Cookbook* will leave you amazed by the fire and vibrancy of your homemade sauces. Recipes for Meso-american salsas, Indonesian sambal, and Ethiopian berbere showcase the sweeping history and range of hot sauces around the world. If your taste buds can handle it, Walsh also serves up more than fifty recipes for spice-centric dishes—including Pickapeppa Pot Roast, the Original Buffalo Wing, Mexican Micheladas, and more. Whether you're a die-hard chilehead or just a DIY-type in search of a new pantry project, your cooking is sure to climb up the Scoville scale with *The Hot Sauce Cookbook*.

Book Information

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Customer Reviews

For a book called "The Hot Sauce Cookbook" it lacks the quantity of hot sauce recipes you would expect. There are way too many "filler" recipes for dishes that you would put hot sauce on. I find it hard to believe that the author couldn't come up with enough hot sauce recipes to fill a book, but apparently that's what happened.

Growing up in California, I was introduced to different salsas and hot sauces as an accompaniment

to delicious Mexican dishes. I have since wanted to make some homemade salsas but have been intimidated to cook with peppers and chiles. However, this book is very user friendly to the novice attempting to make hot sauces. The book explains things like the health benefits and the history of peppers and the various usages of peppers in different sauces. It also gives detailed explanations naming and describing a variety of different types of peppers, which are useful as a handy reference guide for the pepper novice. Plus, this cookbook includes crisp, beautiful photos of various peppers so that you can associate them with their names. The photos make it easier to identify which peppers that you are looking for as you peruse the market, which you will need for the recipes. I have attempted a few of the recipes and I am still at the beginners stage in trying not to burn the peppers. However, I did manage to make a very tasty salsa recipe from this book the other night and it tasted so much better than the processed salsas that I have gotten from the grocery store. This cook book has over 60 pepper sauce recipes and you may not instantly master the recipes on the first go round. However, with a little patience you can correctly cook with a variety of peppers and make great tasting sauces that are also quite healthy!

I bought this book to gain knowledge on how to make hot sauces. The book promotes 60 recipes but only 10 or so are hot sauces. The rest are recipes using hot sauce

The title states it is a "Hot Sauce cookbook" when in fact only a quarter of the book has hot sauce recipes and the rest of the book is filled with spicy food recipes like Jamaican jerked chicken. Also one of the hot sauce recipes is pico de gallo !! how is that a hot sauce ! (its not ! it is a salsa !!)

Well, I do have to say I love Robb Walsh's cookbooks but this one, I could've done with out. I should've trusted my instincts but it was bugging me not to have everyone of his cookbooks on my shelf. Since he is a native Texan and owns part of my favorite Tex Mex restaurant, El Real, I figured he would have their hot sauce and green sauce recipe in this book. I was also hoping for a recipe of the smooth green sauce they serve on taco trucks and in Taquerias. I haven't been able to find one that even comes close to the food trucks in Houston so I figured maybe Robb rubbed elbows with the right person and got me the recipe. Unfortunately, there is nothing like it in this cookbook. Evidently, I am one of the only people who crave this sauce on a weekly basis. I have searched the web high and low and have come up with recipes that look close but the taste is not the same. This book has a lot of sauce recipes but not your basic hot sauces you would be thinking of. Maybe that was his point since there are so many of the other "basics". There is chicken wing sauce, curry

sauce, papaya curry sauce, some Vietnamese sauces, etc. I am a very open minded person when it comes to food but honestly I would trust an indian cookbook for curry vs. a hot sauce cookbook. Oh well... I will still continue to use his other cookbooks. I love his Tex Mex cookbook. If you like Tex Mex or live in the Houston area, this book is interesting and all the recipes have been awesome!!!!

First of all I was impressed when the pictures of peppers showed jalapenos the proper color: RED! Whether you are a true pepperhead or budding fan of hot peppers and sauces, this is a great all-around cookbook. It has a good amount of chile history, regional information and sectioned off into different types of sauces, chilmoles and other great hot food. What I also love about the book is it definitely follows my mantra of cooking simply with fresh ingredients. Food doesn't have to have 50 ingredients or take hours to prep, it just has to be good. I've started off with the chile verde and Mexican shrimp cocktail so far and they were both spot-on delicious! I'll feature some of the food on my blog for sure!

I was looking for recipes for actual hot sauce. The regular recipes in here could be found anywhere. They're mostly tex-mex recipes, and his history is flawed. Chips and salsa didn't come around until the 80's? Please. Peanut butter in mole? For someone who is supposed to be an expert on hot food, there is a lot lacking in this book. Check it out in person before pulling the trigger on this purchase.

This book is more than just Hot Sauce. I counted 10 pure hot sauce recipes, 6 salsas, 5 hot dips, 3 pepper mash/paste, 2 BBQ sauces, and a remoulade. There are also wonderful recipes for food dishes to use these items with. No it is not a pure solely hot sauce book but I like it more because of that fact not less.

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