

The book was found

Homemade Condiments: Artisan Recipes Using Fresh, Natural Ingredients



Synopsis

THE SECRET IS IN THE SAUCE For the tastiest, home-cooked meals, you need amazing condiments. *Homemade Condiments* shows offers classic and gourmet twists on your favorites, including: Smoked Tomato Ketchup Whiskey-Spiked Barbecue Sauce Grainy Porter Mustard Roasted Red Pepper Aioli Sweet Pickle Relish Rooster-Style Sauce Roasted Garlic Olive Oil Blue Cheese Dressing Sweet Chili Sauce Hot Fudge Sauce Why reach for a preservative-filled jar from the store when *Homemade Condiments* shows how easy it is to make your own using fresh, flavorful, natural ingredients? Chop, stir and simmer your farmer's market tomatoes, onions and habaneros down to a delicious, spicy ketchup perfect for topping your hot-out-of-the-oven sweet potato fries. Blend herbs from your garden with mustard seeds and vinegar for a spread that adds a tangy bite to your croque-monsieur.

Book Information

Hardcover: 128 pages

Publisher: Ulysses Press (December 3, 2013)

Language: English

ISBN-10: 1612432239

ISBN-13: 978-1612432236

Product Dimensions: 0.8 x 7.2 x 7.2 inches

Shipping Weight: 13.6 ounces

Average Customer Review: 4.4 out of 5 stars See all reviews (38 customer reviews)

Best Sellers Rank: #431,326 in Books (See Top 100 in Books) #75 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #291 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #658 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Natural Foods

Customer Reviews

This cookbook is terrific. Even as a culinary school graduate, I am always looking for new inspiration in the kitchen. Recently, I've been doing a lot of condiments so I was excited to pick up this book. First of all, it's so cute! A smaller size than the typical cookbook so it doesn't take up too much space on my NYC apartment's small kitchen counter. As somebody else mentioned, the photographs and illustrations are also really appealing. And this will sound weird, but the actual paper is thick and soft, which lends a sophisticated air to the book. Unlike many cookbooks, Ms Harlan's book provides multiple suggestions for EVERY recipe in terms of how to use the

condiment. There's a great little box on every page called "Use It For." Super helpful! She's very descriptive and clear, with a wide array of uses for each condiment (on meats, as a dip, in a side dish, as a marinade, etc). The book is nicely organized, divided into compact little sections like relishes, ethnic condiments, salsas, mustards, dessert condiments, etc. For Thanksgiving this year, I tried one of her vinaigrettes on a kale salad and -- no joke -- EVERY single person at the 20+ guest gathering asked me for the recipe...including two kids! (their parents couldn't believe they were choosing KALE over mashed potatoes - ha.) I was psyched about this success, so tonight I'm bringing a variety of the cookbook's dips to a holiday party...and from my (liberal) early sampling, I think they'll be a hit. Lastly, I really like this author's writing tone and style. She is clearly very experienced and knowledgeable, but the text is never inaccessible or intimidating (she always suggests substitutes for harder to find ingredients, for example).

I believe the right condiment or sauce can make or break any dish. Sure I can purchase natural and organic pre-made condiments from the grocery store but often those can get a bit expensive. I know to that not everyone may have access to stores that have these options finding nothing but condiments full of undesirable ingredients, flavors, and preservatives. I've personally had a hankering to make my own using fresh herbs from and vegetables from my garden but I wasn't sure where to start. That was until I discovered the book *Homemade Condiments: Artisan Recipes Using Fresh, Natural Ingredients* by Jessica Harlan which offers a plethora of easy to make condiment recipes from classic to more fancy gourmet offerings. This book is hardcover and it's minimal in size. It takes up very little space on my bookshelf being just 7.1 inches wide as well as long. The pages are quite durable and filled with illustrations as well as full color photography. There's a surprising amount of information inside! I was quite delighted that not just recipes but techniques such as canning and food safety was included! I feel it is a very beneficial addition to the book in ensuring proper techniques are known and care is taken in storing and preparation. There's also a section that talks about why to make your own condiments, how to set up your pantry, and equip your kitchen in this culinary journey! The categories of recipes in the book are Ketchups, Barbecue & Other Sauces, Mustards & Mayonnaises, Pickles & Relishes, Hot Sauces & Salsa, Infused Oils & Vinegars, Salad Dressings, Ethnic & Specialty Condiments, & Sweet Sauces & Spreads. Each recipe starts with a personal introduction, specification of how much the recipe makes, ingredients needed, detailed directions, and a Use it For section.

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

Homemade Condiments: Artisan Recipes Using Fresh, Natural Ingredients The Kitchen Pantry

Cookbook: Make Your Own Condiments and Essentials - Tastier, Healthier, Fresh Mayonnaise, Ketchup, Mustard, Peanut Butter, Salad Dressing, Chicken Stock, Chips and Dips, and More! Molly Moon's Homemade Ice Cream: Sweet Seasonal Recipes for Ice Creams, Sorbets, and Toppings Made with Local Ingredients Homemade Bread Recipes: The Top Easy and Delicious Homemade Bread Recipes! 400 Best Sandwich Recipes: From Classics and Burgers to Wraps and Condiments The Food & Cooking of Indonesia & the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes Turkish Cooking: Classic traditions, Fresh ingredients, Authentic flavours, Aromatic recipes The Art of Natural Cheesemaking: Using Traditional, Non-Industrial Methods and Raw Ingredients to Make the World's Best Cheeses My Pantry: Homemade Ingredients That Make Simple Meals Your Own Homemade: Finnish Rye, Feed Sack Fashion, and Other Simple Ingredients from My Life in Food Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Natural Gas Trading: From Natural Gas Stocks to Natural Gas Futures- Your Complete, Step-by-Step Guide to Natural Gas Trading Commander's Wild Side: Bold Flavors for Fresh Ingredients from the Great Outdoors Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients! Healthy Slow Cooker Cookbook: 150 Fix-And-Forget Recipes Using Delicious, Whole Food Ingredients The Best Homemade Kids' Snacks on the Planet: More than 200 Healthy Homemade Snacks You and Your Kids Will Love Homemade Guns And Homemade Ammo Low salt. Low salt cooking. Low salt recipes.: Saltless: Fresh, Fast, Easy. (Saltless: NEW fresh, fast, easy low salt, low sodium cookbook) (Volume 2) Rice Cooker Recipes - Asian Cooking - Quick & Easy Stir Fry - Low Sugar - Low Sodium: Bonus: Trader Joe's Ingredients Asian Style Recipes (Rice Rice ... - Healthy Eating On a Budget) The Handbook of Natural Plant Dyes: Personalize Your Craft with Organic Colors from Acorns, Blackberries, Coffee, and Other Everyday Ingredients

[Dmca](#)