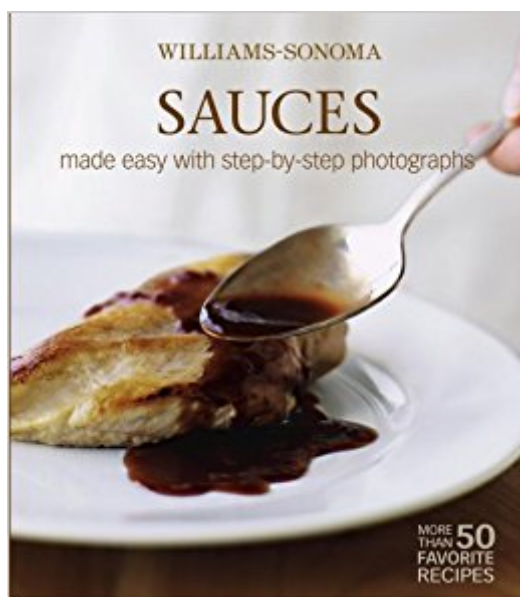


The book was found

Williams-Sonoma Mastering: Sauces, Salsas & Relishes



Synopsis

Book by Rodgers, Rick

Book Information

Series: Williams-Sonoma Mastering

Hardcover: 144 pages

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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

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