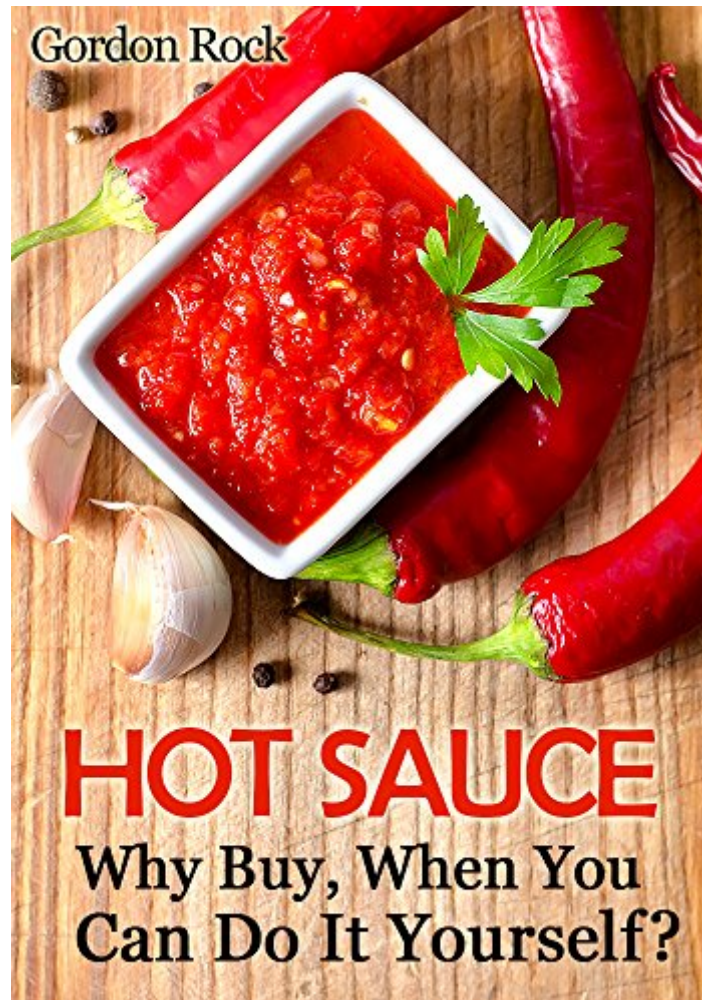




The book was found

Hot Sauce: Why Buy, When You Can Do It Yourself?



Synopsis

Variety is indeed the spice of life and what else is spicy-hot sauce of course! Just about everybody loves spicy food and the simplest and easiest way to make any dish spicy is by adding some hot sauce. Hot sauces ranging from mild to "œwhoa" • and can add that extra kick to your meal. Sure you could just purchase a bottle of hot sauce but think about how much more fun you will have and how proud you will feel when you have created an exciting blend all on your own. No need to be a professional, as the realms of hot sauce making has no boundaries. It is quick and easy and flavorful. Worried about the heat? No need to be, because that's the beauty of making your own hot sauce, you can add as little or as much spice as you like. So go ahead, what are you waiting for? Test your creativity with a truly fulfilling hot sauce guaranteed to have you making and wanting more.

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Customer Reviews

There are some gems in here. The book has a few typos and is inconsistent with units of measure from recipe to recipe. There should be a single page that lists the peppers used in order of their Scoville value from mildest to hottest. Something to add to a future edition perhaps. I also didn't really see any safety info about working with some of the really hot peppers like ghost peppers. Gloves are in order and you should still wash your hands very thoroughly afterward. Twice. Some people even recommend working in a ventilated area with safety goggles for ghost peppers.

The book has some good recipes, but the instructions leave something to be desired. The author seems to forget all the ingredients he's had you prepare, as they are missing from the instructions for making the sauce. It would be helpful to know if the "left-out" ingredients were to be added during the cooking process or after; if they are to be cooked or added raw. But since there is no mention of them, it's anybody's guess. However, cooked or raw can definitely change the flavor of the sauce. There are other mistakes in the instructions of other recipes as well. It seems the author was hurried when writing the out instructions or perhaps never created the sauces in the first place. Wonder where the copy editor was in the completion of this book.

My mouth was LITERALLY drooling as I read this cookbook. I have been wanting to make some hot sauce, and now there are several I want to try. Sadly, there are no Scotch Bonnets nearby (yes, I know mail order, but for fresh peppers?) in this area, because I'd love to make a recipe or two of those.

Great little book with simple but really flavorful recipes; unfortunately not all peppers readily available - would be helpful if source given

like the hot sauces recipes in it try one it was great am going to try more will rate more later after I try more recipes

Simple easy instructions to make just about any style if hot sauce you want. Nice thing is you can make it organic if you want.

I ordered this one for the kindle. Not a large book, some good recipes but not as many as i expected. I haven't been able to try the recipes but will soon.

Great recipes which are simple to made and tasty to eat

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