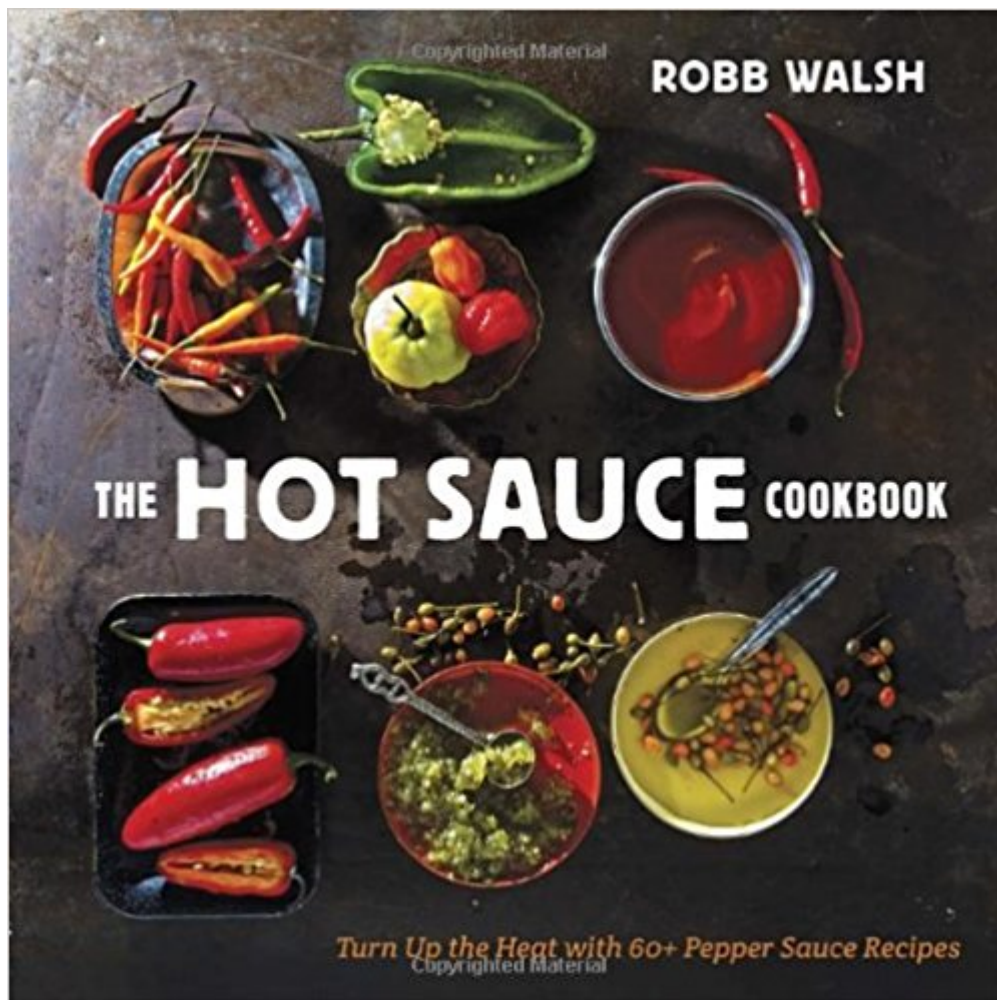




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The Hot Sauce Cookbook: Turn Up The Heat With 60+ Pepper Sauce Recipes



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

Featured Recipe from *The Hot Sauce Cookbook*: Easy Mole Poblano Makes 2 cups
Ingredients 2 ancho chiles 1 pasilla chile 1 guajillo chile 1 1/2 cups chicken stock 2 tablespoons olive oil 2 cloves garlic, minced 1/4 onion, sliced 2 tomatoes, quartered 1 ounce semisweet chocolate pieces 1 teaspoon tahini 1 teaspoon almond butter 1 tablespoon smooth peanut butter 1/2 teaspoon sugar Salt
Directions Stem and seed the chiles, tear them up, and put them into a saucepan with the

chicken stock over medium heat. Bring to a boil and then turn off the heat and allow the chiles to soak for 10 minutes, or until soft. Remove the chiles and reserve the chicken stock. In a saucepan, heat the olive oil over medium heat. Add the garlic and onion and cook until translucent, about 5 minutes. Add the tomatoes, ancho chile, pasilla chile, guajillo chile, chocolate, tahini, almond butter, peanut butter, sugar, and chicken stock. Simmer for 5 minutes. Transfer the mixture to a blender and puree until smooth. If the texture is still gritty, return the mole to the blender and puree again. Tightly sealed, this sauce will keep in the refrigerator for up to a week. Featured Recipe from The Hot Sauce Cookbook: Homemade Buffalo Chicken Wings

Ingredients 5 pounds chicken wings (about 30 whole wings or 60 wing pieces) 1 cup Frank's[™] RedHot Original Cayenne Pepper Sauce or Frank's[™] RedHot "Style Pepper Sauce (page 86) 1/2 cup (1 stick) butter, melted 1 cup blue cheese dressing, for serving 12 celery stalks, for serving

Directions Preheat the oven to 350°F. Line two baking sheets with foil and lightly grease with cooking spray. If desired, leave the wings whole. To split the wings into smaller pieces, first cut off the wing tips and save them for stock. Rinse the wings, split into two parts at the joint and pat dry. Place the wings (or wing pieces) on the pans in a single layer. Bake the wings, uncovered, for 20 minutes, or until cooked through and slightly crispy. Remove from the oven and place in a large mixing bowl. Combine the hot sauce and melted butter. Set aside 1/2 cup of the mixture. Pour the rest over the cooked chicken wings. (If your bowl isn't large enough, mix the wings and sauce in several batches.) The wings can be held at this stage in the refrigerator until you are ready to serve them. To serve, preheat your broiler on high and broil the wings for 5 minutes on each side, brushing with the reserved sauce. Serve with blue cheese dressing and celery stalks.

As a big-flavor, hot-food freak, I adore this book for its deep coverage of all things spicy. But where Walsh really shines is in his simple, DIY approach to hot sauces: Now any cook, regardless of skill level, can make their own at home. • "Andrew Zimmern, host of Bizarre Foods with Andrew Zimmern

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.

Bought this book for my sister-in-law who is a real fan of hot sauces. She really loved this book and

was very excited to try all the recipes. I glanced through the book before I wrapped it and the recipes were easy to follow and didn't require exotic, hard to find ingredients. The pictures were lovely, too. Overall, a great book for your favorite chef and lovers of hot sauce. Bought hot sauce dasher bottles from at a good price to go with the book.

Got this for my hotsauce-loving boyfriend and it was a huge hit! I love that it has recipes for the hotsauces themselves but also recipes that you can use them in. Super tasty!

Good

Gave this to a friend that makes homemade hot sauce and he absolutely loved it!

Awsome, bought with Make your own Hot Sauces.

Absolutely love this book! Love every recipe I've made out of it so far!

great

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