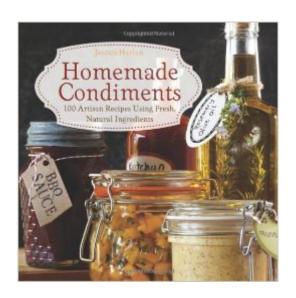
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# Homemade Condiments: Artisan Recipes Using Fresh, Natural Ingredients





## **Synopsis**

THE SECRET IS IN THE SAUCEFor the tastiest, home-cooked meals, you need amazing condiments. Homemade Condiments shows offers classic and gourmet twists on your favorites, including:â ¢ Smoked Tomato Ketchupâ ¢ Whiskey-Spiked Barbecue Sauceâ ¢ Grainy Porter Mustardâ ¢ Roasted Red Pepper Aioliâ ¢ Sweet Pickle Relishâ ¢ Rooster-Style Sauceâ ¢ Roasted Garlic Olive Oilâ ¢ Blue Cheese Dressingâ ¢ Sweet Chili Sauceâ ¢ Hot Fudge SauceWhy 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 farmerâ TMs 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**

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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 actually 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 recipes starts with a personal introduction, specification of how much the recipe makes, ingredients needed, detailed directions, and a Use it For section.

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