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# Just Add Sauce A Revolutionary Guide To Boosting

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## ELIANNA SAWYER

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*Artisan Pizza and Flatbread in Five  
Minutes a Day* Flatiron Books

"A fantastic resource for the home cook and an extensive collection of recipes for adding exciting flavors to any dish."  
—Eric Ripert, chef and co-owner, Le Bernardin, New York  
In *Mastering Sauces*, Susan Volland teaches home cooks how to make sauces like Homemade Sriracha, the Endlessly Adaptable Stir-Fry Sauce, Dan's "Instant" Canned Tomato Salsa, and Thai Coconut Curry Sauce. Including extensive reference tables for selecting thickeners, alternative seasonings, and expert advice on how to recover a sauce gone wrong, *Mastering Sauces* is "a must buy, and an essential one, for any serious cook." (James Peterson, James Beard Award-winning author of *Sauces: Classical and Contemporary Sauce Making*.) A Washington Post best

cookbook of 2015.

*Food Babe Kitchen* America's Test Kitchen

A tasty world tour--with savory sauces! Take your next entrée further than it's ever been before. The *World Sauces Cookbook* is here to help you top off your meals with 60 sumptuous sauces from all four corners of the globe--including Satay, Adobo, Creole Remoulade and Comeback Sauce, Baba Ghanoush, and Pesto Della Zia. In addition to helpful prep tips and storage instructions, each sauce recipe comes complete with a flavor profile, spiciness index, and basic serving suggestions. Looking to really show off these sauces? The *World Sauces Cookbook* also comes with over 30 recipes for main dishes and sides meant to match with them. The *World Sauces Cookbook* includes: A world of flavor--From Mexico and Germany to Kenya and Indonesia, sample 60 easy-to-make sauces originating in almost as many countries. Saucy suggestions-- Learn how to make your sauces shine

with helpful guidelines for flavors, spiciness, and best pairing options. Perfect pairings--Pick out the ideal plate to highlight each of your sauces with the help of 30+ recipes for delicious sides and entrées. Discover how simple it is to bring flavors from all over the world right to your table with *The World Sauces Cookbook*.

*Tom Kerridge's Proper Pub Food* Robert Rose

Beloved New York Times bestselling cookbook author Julia Turshen returns with her first collection of recipes featuring a healthier take on the simple, satisfying comfort food for which she's known. Julia Turshen has always been cooking. As a kid, she skipped the Easy-Bake Oven and went straight to the real thing. Throughout her life, cooking has remained a constant, and as fans of her popular books know, Julia's approach to food is about so much more than putting dinner on the table—it is about love, community, connection, and nourishment of the body and soul. In *Simply Julia*, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead mains, vegan one-pot meals, chicken recipes, easy baked goods, and more, *Simply Julia* provides endlessly satisfying options comprised of accessible and affordable ingredients. Think dishes like Stewed Chicken with Sour Cream + Chive Dumplings, Hasselback Carrots with Smoked Paprika, and Lemon Ricotta Cupcakes—the kind of flavorful yet unfussy food everyone wants to make at home. In addition to her tried-and-true recipes, readers will find Julia's signature elements—her “Seven Lists” (Seven Things I Learned From Being a Private

Chef that Make Home Cooking Easier; Seven Ways to Use Leftover Buttermilk; Seven Ways to Use Leftover Egg Whites or Egg Yolks), menu suggestions, and helpful adaptations for dietary needs, along with personal essays and photos and gorgeous food photography. Like Melissa Clark's *Dinner* or Ina Garten's *Modern Comfort Food*, *Simply Julia* is sure to become an instant classic, the kind of cookbook that will inspire home cooks to create great meals for years to come.

**Jamie's 30-Minute Meals** Macmillan  
The 200 recipes in this family-friendly collection deliver a revolution in slow cooking like only America's Test Kitchen can! Who doesn't like the idea of throwing ingredients into a slow cooker and coming back hours later to a finished meal? Too bad most slow cooker recipes deliver mediocre results you'd rather forget than fix again. A team of ten test cooks at America's Test Kitchen spent a year developing recipes, and what they discovered will change the way you use your slow cooker. Did you know that onions garlic, and spices should be bloomed in the microwave for five minutes before they go into the slow cooker? This simple step intensifies their flavor and requires no extra work. Did you know that a little soy sauce mixed with tomato paste adds meaty flavors to almost any stew and can often replace the tedious step of browning the meat? And do you know the secret to a moist slow-cooker chicken? Start the bird upside down to protect the delicate white meat from drying out.

*The Miracle Berry Diet Cookbook* Simon and Schuster

New York Times best-selling author and revolutionary food activist Vani Hari offers an array of quick, easy, REAL food recipes that make cooking fun, healthy,

and delicious. This book will inspire you to take control of your health and ditch processed foods for good. Get ready to ditch processed foods for good, and eat the cleanest, healthiest food on the planet! With more than 100 mouthwatering recipes—from Biscuits with Whipped Honey Butter to Baja Fish Tacos, Grapefruit Goddess Salad, Luscious Lemon Bars, and even Homemade Doritos—the Food Babe Kitchen will show readers how delicious and simple it is to eat healthy, easy, real food. Food Babe Kitchen shows you how to shop for the healthiest ingredients by breaking down every aisle in the grocery store with expert label-reading tips and simple swaps, plus a handy meal-planning guide and pantry list to stock your kitchen for success. Eat healthfully, close to the earth, with the best ingredients that you choose, so when you sit down to enjoy a delicious meal you know what you are eating, and you haven't spent all day in the kitchen! Easy-to-follow directions, eye-catching photography, and simple substitutions to accommodate vegan, dairy-free, grain-free, and other diets, make this the ultimate guide to getting back into the kitchen to create healthful meals for yourself and those you love. Getting off processed food has never been easier—or more delicious.

**Just Add Sauce** America's Test Kitchen From classic, competition-winning recipes to boundary-pushing 'que, join the founder of Meat Mitch competition BBQ team and Char Bar Smoked Meat and Amusements for a BBQ Revolution! Mitch Benjamin has helped open BBQ restaurants in Paris, served his smoked meat to baseball legends at Yankee Stadium, and taken home some serious hardware from just about every major BBQ competition. In this book, he throws

open the doors to his kitchen (or as he calls it, his “Mitchen”) and takes BBQ on a wild ride! The book starts with his behind the scenes look at competition BBQ and smoking, then winds its way through chapters both classic and creative: Learn the ins and outs of competition BBQ, including some of Mitch's award-winning recipes for sauces, rubs, and meats from brisket and burnt ends to short ribs and pork butt. Take a trip behind the scenes of Kansas City's Char Bar, with some of their most popular recipes like their burnt heaven and smoked chicken nuggets. Mitch even breaks out the smoking gun for some smoked cocktails! Next up, some truly revolutionary BBQ. Leave your expectations at home as Mitch showcases recipes with reverse smoking, sous vide, and other techniques. Master non-traditional mains including smoked salmon, jackfruit, bone marrow, and much more. There's never “que” much of a good thing! In a full chapter on making the most of smoked meat, Mitch whips up Japanese steamed buns; candied pork belly; and barbecue-stuffed tacos, quiche, and poutine. Last but not least, Mitch shares some of his legendary sides and “amusements.” Think addictive pimiento cheese, deviled eggs, whoopie pies, and more! Whether you're relatively new to BBQ or a seasoned pitmaster, you're sure to find new ideas, techniques, and flavors if you hang around with Mitch. What are you waiting for? Join the revolution!

**The Silver Palate Cookbook** A&C Black

Gluten free recipes perfected Successful gluten free recipes require more than just new ingredients. You need new techniques and that's where our test kitchen team can help. We tried thousands of recipes (most were pretty

awful) before we figured out the secrets to making favorite foods without gluten. In this landmark book, we tell what works (and why) so you can successfully prepare lasagna, fried chicken, and fresh pasta in your kitchen. And we have reinvented the rules of baking to produce amazing cookies, cakes, breads, biscuits and more.

*The Art of the Perfect Sauce* W. W. Norton & Company

Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. *Every Grain of Rice* is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

**The Sauce Bible** Harvard Common Press

Winner of the James Beard Award for Best American Cookbook "Between Harlem and Heaven presents a captivatingly original cuisine. Afro-Asian-American cooking is packed with unique and delicious layers of flavor. These

stories and recipes lay praise to the immense influence the African Diaspora has had on global cuisine." — Sean Brock "This is more than just a cookbook. Alexander and JJ take us on a culinary journey through space and time that started more than 400 years ago, on the shores of West Africa. Through inspiring recipes that have survived the Middle Passage to seamlessly embrace Asian influences, this book is a testimony to the fact that food transcends borders." — Chef Pierre Thiam In two of the most renowned and historic venues in Harlem, Alexander Smalls and JJ Johnson created a unique take on the Afro-Asian-American flavor profile. Their foundation was a collective three decades of traveling the African diaspora, meeting and eating with chefs of color, and researching the wide reach of a truly global cuisine; their inspiration was how African, Asian, and African-American influences criss-crossed cuisines all around the world. They present here for the first time over 100 recipes that go beyond just one place, taking you, as noted by *The New Yorker*, "somewhere between Harlem and heaven." This book branches far beyond "soul food" to explore the melding of Asian, African, and American flavors. The Afro Asian flavor profile is a window into the intersection of the Asian diaspora and the African diaspora. An homage to this cultural culinary path and the grievances and triumphs along the way, *Between Harlem and Heaven* isn't fusion, but a glimpse into a cuisine that made its way into the thick of Harlem's cultural renaissance. JJ Johnson and Alexander Smalls bring these flavors and rich cultural history into your home kitchen with recipes for... - Grilled Watermelon Salad with Lime Mango Dressing and Cornbread Croutons, -

Feijoada with Black Beans and Spicy Lamb Sausage, - Creamy Macaroni and Cheese Casserole with Rosemary and Caramelized Shallots, - Festive punches and flavorful easy sides, sauces, and marinades to incorporate into your everyday cooking life. Complete with essays on the history of Minton's Jazz Club, the melting pot that is Harlem, and the Afro-Asian flavor profile by bestselling coauthor Veronica Chambers, who just published the wildly successful *Yes, Chef* by Marcus Samuelsson, this cookbook brings the rich history of the Harlem food scene back to the home cook.

**Sauce Cookbook** Wiley

NAMED ONE OF THE BEST BOOKS OF THE YEAR BY PUBLISHERS WEEKLY  
Having won or been nominated for just about every known prestigious culinary award, Michael White is hailed by food critics as the next great hero of Italian gastronomy. His reach extends around the globe with a clutch of acclaimed fine dining restaurants, including Marea, Ai Fiori, Osteria Morini, and pizzeria Nicoletta. Now, in *Classico e Moderno*, White brings his passion for authentic Italian cuisine to the home kitchen, with recipes—nearly 250—that cover both the traditional and contemporary dishes of the region. In the “Classico” portion, White shares such iconic dishes as Meatballs Braised in Tomato Sauce; Pasta and Bean Soup; Cavatelli with Lamb Ragù and Bell Peppers; and Roasted Pork Leg with Rosemary and Black Pepper. The “Moderno” chapters feature recipes that have put White's restaurants on the map, including Chicken Liver Crostini with Marsala-Braised Onions; Fusili with Red Wine-Braised Octopus and Bone Marrow; and Veal Chops with Roasted Endive and Pancetta Cream Sauce. Both the *Classico*

and *Moderno* sections offer ideas for your whole meal: first courses (Vitello Tonnato, Garganelli with Caviar Cream ), soups (Zuppa di Baccalá, White Bean Soup with Sautéed Shrimp), pastas (Tortellini alla Panna, Ricotta and Swiss Chard Tortelli), main courses (Pollo alla Diavola, Braised Lamb Shanks with Farrotto), and desserts (Crostata di Ricotta, Panna Cotta with Meyer Lemon-Basil Sorbet and Almond Milk Froth), as well as salads, pizzas, and basic formulas for pesto, stocks, and vinaigrettes. Including personal notes and anecdotes about White's early sojourn in Italy and his flavorful career, *Classico e Moderno* will give you all the tools, tips, and tricks you need to cook tantalizing Italian dishes with the confidence of a seasoned chef. Praise for Michael White and *Classico e Moderno* “A masterpiece of culinary acumen and perfection in presentation . . . White once again sublimely deals with his cuisine of choice—Italian. In an attempt to bridge the gap between classic and modern, this chef extraordinaire offers the reader an experience in beauty and taste. . . . This book is a testament to both the importance/influence of Italian cuisine and to the rich and varied experiences its ingredients and tradition still have to offer.”—Publishers Weekly (starred review) “Exceedingly appealing . . . [Michael White] is one of the great chefs of modern Italian food in this country, and in *Classico e Moderno* he teaches us enough so that we can try to follow in his footsteps.”—Vogue “Hugely ambitious . . . White is one of a number of rising chefs here who aren't Italian but have felt the freedom to refresh the concept of Italian food.”—Associated Press “The future of Italian gastronomy, thanks to the spectacular inventiveness he brings to modernizing the world's

most popular cuisine.”—Gotham “I’ve watched and tasted as Michael White has matured into his current position as one of the preeminent stewards and pioneers of Italian culinary tradition in America. Even his signature modern dishes are as relatable as the classics—and are perhaps even destined to be deemed classics in their own right some day.”—Thomas Keller, from the Foreword “Michael White has, in very short order, grabbed the Italian food crown for New York City.”—Anthony Bourdain

**Slow Cooker Revolution** Knopf  
From the bestselling authors of the ground-breaking *Artisan Bread in Five Minutes a Day* comes a much-anticipated new cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes. With nearly half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread—as long as they can do it quickly and easily. When fans hailed their pizza and flatbread recipes as the fastest in their books, Jeff and Zoe got busy creating all new recipes. With a batch of their stored dough in the fridge and a pre-heated oven or backyard grill, you can give your family what they crave... Home-made, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in minutes! In *Artisan Pizza and Flatbread in Five Minutes a Day*, Jeff and Zoë show readers how to use their ingenious technique to make lightning-fast pizzas, flatbreads, and sweet and savory tarts from stored, no-knead dough. In addition to the classic flatbread doughs and pizza crusts, there are alternatives with whole grain, spelt, and gluten-free ingredients, and the authors include soups, salads, and spreads that turn flatbreads or pizza

into a complete meal. In just five minutes a day of active preparation time, you can create favorites like Classic Margherita, Pita pockets, Chicago Deep Dish, White Clam Pizza, and Blush Apple Tart. *Artisan Pizza and Flatbread in Five Minutes a Day* proves that making pizza has never been this fast or easy. So rise...to the occasion and get baking!

**The Chicken Bible** America's Test Kitchen

Get your complete meals from kitchen to table in no time at all, in the bestselling *Jamie's 30-Minute Meals Make your kitchen work for you . . .* Jamie Oliver will teach you how to make good food super fast! Jamie proves that, by mastering a few tricks and being organized and focused in the kitchen, it is absolutely possible, and easy, to get a complete meal on the table in the same amount of time you'd normally spend making one dish! The 50 brand-new meal ideas in this book are exciting, varied and seasonal. They include main course recipes with side dishes as well as puddings and drinks, and are all meals you'll be proud to serve your family and friends. Set meals include melt-in-the-mouth Spring Lamb with Veg and a deep Chianti Gravy followed by Chocolate Fondue and a Mushroom Risotto with Spinach Salad and moreish Lemon and Raspberry Cheesecake. Last minute lunch plans? No problem. *Jamie's 30-Minute Meals* not only includes stunning three course meals, but also light lunches like tender Duck Salad followed by creamy Rice Pudding and Stewed Fruit. Jamie offers a tasty dish for every occasion and has written the recipes in a way that will help you make the most of every single minute in the kitchen. This book is as practical as it is beautiful, showing that with a bit of preparation, the right equipment and some

organization, hearty, delicious, quick meals are less than half an hour away. With the help of Jamie Oliver and Jamie's 30-Minute Meals, you'll be amazed by what you're able to achieve. 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith  
*The New Essentials Cookbook* America's Test Kitchen

Healthy meals made the slow cooker way America's Test Kitchen had a simple goal: Create quick and easy foolproof slow cooker recipes that taste as good as meals prepared on the stovetop or in the oven. They had one more stipulation: They wanted their selections to be healthy, not the fat-heavy main courses featured in many slow cooker cookbooks. It took nearly a year of testing, 1,500 recipes, and \$20,000 spent on groceries to find the finalists: 200 new, easy-to-make slow cooker recipes. True to its trusted source, the winning recipes collected here include delicious weekday and holiday meals; snacks, sides, and desserts.

*My Bread: The Revolutionary No-Work, No-Knead Method* Clarkson Potter Baking demystified with 450 foolproof recipes from Cook's Illustrated, America's most trusted food magazine. The Cook's Illustrated Baking Book has it all—definitive recipes for all your favorite cookies, cakes, pies, tarts, breads, pizza, and more, along with kitchen-tested techniques that will transform your baking. Recipes range from easy (drop cookies and no-knead bread) to more ambitious (authentic croissants and dacquoise) and the trademark test kitchen expertise shines through each one. Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones, why cubed versus shredded extra-sharp cheddar cheese makes all the difference in our

irresistible Cheese Bread, how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake, and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy. An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success. A shopping guide at the back recommends our favorite brands. The recipes in this book represent all the wisdom of the bakers that came before us as well as all we've learned through literally thousands of trial-and-error sessions in our kitchens.  
*How to Braise Everything* America's Test Kitchen

Did you know that even your sauces can be clean and healthy? How about the fact that you can create amazing sauces with very little money and effort? If you didn't, know that you definitely can and best of all it can be a 100% hassle free process. In this Sauce Cookbook we will be exploring easy ways to create all your favorite sauces and condiments without the addition of any chemicals or additives from your very own kitchen. Supercharge your meals with these 30 delicious and natural sauces and condiments by incorporating them in your favorite dishes. Learn how to save cash and doctor visits by eliminating the large variety of the processed condiments that often frequent our kitchen shelves. The very first step to replacing them is to educate yourself on healthier alternatives. Grab a copy of this Sauce Cookbook today and let's revive our palates with delicious flavors.  
**Simply Julia** America's Test Kitchen The king of beautiful pub food has collected all of his best ideas into this proper cookbook, ready to warm the world on a grey day and restore the

nation's good mood. Tom Kerridge's idea of food heaven isn't fussy gastronomy; it's proper 'man food' with Michelin star magic, including breakfasts that keep you smiling for the whole day, indulgent long lunches, teatime temptations, seasonal snacks and heart-warming suppers. In this cookbook Tom proves that everyone can make proper pub food, and the only place he wants to see a foam is on the head of a pint of beer! Over 100 recipes reveal his secrets for making real food truly amazing, including perfected dishes from his childhood and special treats he serves at his own one-of-a-kind pub. These recipes are simply the best version you'll ever have of the dishes everyone loves the most. This fantastic feel-good cookbook is the official accompaniment to Tom Kerridge's Proper Pub Food TV show, featuring all the recipes from the six episodes and many, many more. With excellent photography from Cristian Barnett.

Secret Sauces America's Test Kitchen With one simple, mostly hands-off technique, you'll unlock deep flavors in meat, poultry, seafood, and even vegetables in this authoritative guide of 200 foolproof, unique recipes. Braises are far from just stews! The treasured technique of cooking food slowly and gently in liquid is a pillar of cuisines around the world, and How to Braise Everything is a modern master class. You'll learn that a pot roast cooks much in the same way as a warm-spiced Moroccan lamb tagine, savory Spanish stewed chickpeas, or even a pot full of hearty bacon-enhanced collard greens. The elemental method is simple: Combine your main ingredient with a flavorful liquid, cook (usually) at a low temperature, and you're left with superbly tender meat or vegetables and

a flavorful sauce or broth, both parts benefitting from an exchange of flavors. But this simplicity doesn't mean there's not a right and a wrong way to braise. When should you sear your meat before its bath? Should you presoak your beans? What's better for braising: the oven or the stove? You'll discover tricks to coax out as much flavor as possible from braised subjects in streamlined recipes. We cover comforting favorites like Old-Fashioned Pot Roast and classics like Chicken Cacciatore while also bringing the technique up to date, exploring international dishes with vibrant flavors like Mexican Chicken with Pumpkin Seed Sauce and Hake in Saffron Broth with Chorizo and Potatoes. Verdant vegetable sides like Braised Spring Vegetables with Tarragon and hearty bean dishes like Curried Lentils with Golden Raisins complete the meal.

#### How to Make Sauces & Gravies

HarperCollins

Enriched with full-color photographs in honor of its twenty-fifth anniversary, The Silver Palate Cookbook is the beloved classic that brings a new passion for food and entertaining into American homes. Its 350 flawlessly seasoned, stand-out dishes make every occasion special, and its recipes, featuring vibrant, pure ingredients, are a pleasure to cook. Brimming with kitchen wisdom, cooking tips, information about domestic and imported ingredients, menus, quotes, and lore, this timeless book feels as fresh and exciting as the day it was first published. Every reader will fall in love with cooking all over again.

#### How Can It Be Gluten Free Cookbook Collection

W. W. Norton & Company Cook Once, Eat All Week is a revolutionary way to get a delicious, healthy, and affordable dinner on the table FAST. Author Cassy Joy Garcia will



walk you through this tried-and-true method and show you how batch-cooking a few basic components can give you an entire week's worth of dinners with minimal time and effort. Have you ever tried a meal prep plan before and gotten so excited about having your cooking for the week done ahead of time, only to find yourself totally exhausted after a full day in the kitchen, shocked by your grocery bill, and tired of the same leftovers by Tuesday? Cassy Joy Garcia had been there, too. As a mom, business owner, and Nutrition Consultant, she needed to get a healthy, affordable, and tasty dinner on the table fast every night, and she knew there had to be a better way to do it. She finally cracked the code when she discovered that by batch-cooking a protein, starch, and vegetable each week she could easily assemble three fresh, diverse meals in minimal time. After years of her readers asking her for better meal prep strategies and easy recipes, she released 4 weeks of recipes on her blog, Fed and Fit. Since then, tens of thousands of people have made and raved about the series and begged for more! In this book you'll find 26 weeks of affordable, healthy, delicious meals that your family will love eating, and a chapter full of bonus 20-minute meals. Optional Instant Pot and slow cooker instructions are included to get you even more time back in your week. With a Real Food foundation, the weeks in this book aim to support dietary approaches that range from: gluten-free, dairy-free, Paleo, low carb,

egg-free, kid-friendly and more. Three simple ingredients like shredded pork, potatoes, and cabbage are turned into these three easy to assemble meals: Honey Mustard Pork Sheet Pan Dinner Enchiladas Verde Casserole Sloppy Joe Stuffed Potatoes This book is a must-have for anyone looking for a REAL solution to help them eat healthfully while also saving time and money and loving what they are eating.

### **Get Saucy** Southwater

"Every decade or two, a revolutionary idea turns into a revolutionary product that actually does change the way we make our food." -- from the foreword by J. Kenji Lopez-Alt, bestselling author of *The Food Lab* A simple but transformative product that supercharges your home oven, the *Baking Steel* offers a whole new way to cook and bake that blows pizza stones and stovetop griddles away. With *Baking with Steel*, you'll harness this extraordinary tool to bake restaurant-quality baguettes, grill meats a la plancha, and enjoy pizza with a crust and char previously unimaginable outside a professional kitchen. "*Baking With Steel* is a fantastic companion for anyone with a *Baking Steel*, as it showcases its range of applications in the kitchen. From producing gorgeously cooked pizzas to perfectly seared steak and ice cream in minutes, Andris Lagsdin once again shows that there are many reasons to love the power of steel."-- Nathan Myhrvold, lead author of the award-winning *Modernist Cuisine* series