

# Five Easy Sauces, Unlimited Potential for Variation



In the culinary world, sauces are often seen as the unsung heroes. They have the power to transform a simple dish into something extraordinary, adding flavor, depth, and richness. However, many people are intimidated by the thought of making sauces, believing that they are too complex or time-consuming.



## Just Enough Cooking, Volume 1: Savoury Sauces: Five Easy Sauces, Unlimited Potential for Variation!

by Guy Lecky-Thompson

★★★★★ 5 out of 5

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Lending : Enabled



This book, "Five Easy Sauces, Unlimited Potential for Variation", is here to change that. With its simple recipes and easy-to-follow instructions, this book will show you how to make five delicious sauces that will elevate your cooking to the next level.

The five sauces in this book are:

- Tomato sauce
- Béchamel sauce
- Velouté sauce
- Brown sauce
- Hollandaise sauce

These sauces are all versatile and can be used in a variety of dishes. For example, tomato sauce can be used as a base for pasta dishes, pizza, or even soup. Béchamel sauce can be used to make lasagna, macaroni and cheese, or creamed spinach. Velouté sauce can be used to make chicken pot pie, cream of mushroom soup, or fish stew. Brown sauce can be used to make beef stew, pot roast, or gravy. And hollandaise sauce can be used to make eggs Benedict, asparagus mimosa, or seafood dishes.

The best thing about these sauces is that they are all easy to make. The recipes in this book are designed for the home cook, with simple ingredients and step-by-step instructions. You don't need any special skills or equipment to make these sauces, just a few basic kitchen staples.

With "Five Easy Sauces, Unlimited Potential for Variation", you'll never have to settle for boring food again. These sauces will add flavor and excitement to your meals, and they're so easy to make that you'll wonder why you never made them before.

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In this chapter, we'll introduce you to the five sauces in this book and discuss the basics of sauce making. We'll also provide some tips on how to make the most of your sauces.

## **Tomato Sauce**

Tomato sauce is one of the most versatile sauces in the world. It can be used as a base for pasta dishes, pizza, or even soup. In this chapter, we'll show you how to make a simple tomato sauce that is packed with flavor.

## **Béchamel Sauce**

Béchamel sauce is a white sauce that is made with milk, butter, and flour. It is often used to make lasagna, macaroni and cheese, or creamed spinach. In this chapter, we'll show you how to make a creamy and flavorful béchamel sauce.

## **Velouté Sauce**

Velouté sauce is a light sauce that is made with stock, butter, and flour. It is often used to make chicken pot pie, cream of mushroom soup, or fish stew. In this chapter, we'll show you how to make a flavorful and versatile velouté sauce.

## **Brown Sauce**

Brown sauce is a rich and flavorful sauce that is made with beef stock, butter, and flour. It is often used to make beef stew, pot roast, or gravy. In this chapter, we'll show you how to make a deep and savory brown sauce.

## **Hollandaise Sauce**

Hollandaise sauce is a rich and creamy sauce that is made with egg yolks, butter, and lemon juice. It is often used to make eggs Benedict, asparagus mimosa, or seafood dishes. In this chapter, we'll show you how to make a light and fluffy hollandaise sauce.

## **Variations on the Five Sauces**

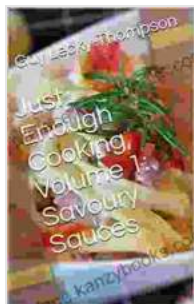
In this chapter, we'll show you how to make a variety of variations on the five sauces in this book. We'll provide recipes for sauces that are spicy, cheesy, herby, or creamy. With these variations, you'll be able to create endless possibilities for your dishes.

## Index

The index of this book provides a quick and easy way to find the information you're looking for. The index is organized alphabetically, so you can quickly find the recipe or variation you're looking for.

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Free Download your copy of "Five Easy Sauces, Unlimited Potential for Variation" today and start cooking like a pro!



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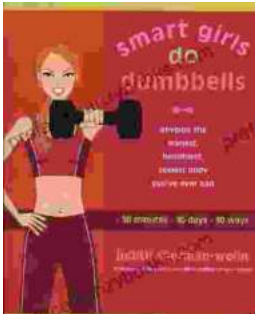
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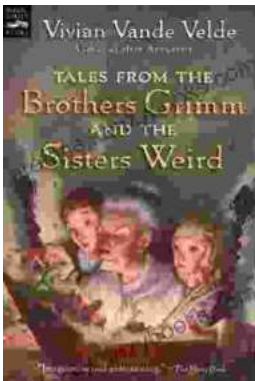
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