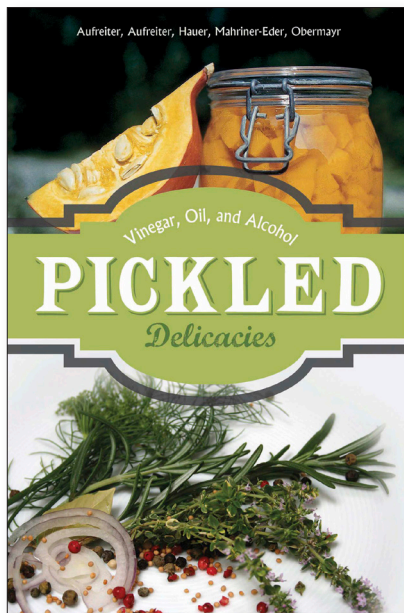


## PICKLED DELICACIES: In Vinegar, Oil, and Alcohol

*Eva Aufreiter, Bernadette Baumgartner, Birgit Hauer, Christine Mahringer-Eder & Anna Obermayr*



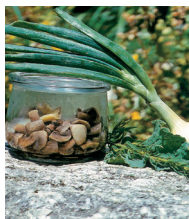
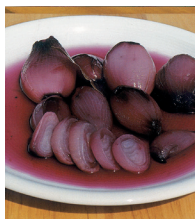
- Compilation of recipes for pickling various fruit, vegetable, fish, and cheese combinations
- 174 simple recipes in five pickling styles, with indispensable preparation and storage information
- To become a master pickler, start with these "quick-and-painless" recipes, then invent your own

If you enjoy experimental cooking, take the first steps to becoming a master pickler by diving into this world of pickled delicacies. Experts have compiled 174 recipes with instructions for pickling fruit, vegetables, mushrooms, eggs, fish, cheese, and more in numerous types of alcohol, vinegar, and oil as well as sweet syrups, savory salts, and other seasonings. Clementines in whiskey, pickled radishes, curry pears, goat cheese provençal, and eggplants in syrup are just a handful of delicious concoctions to indulge in or give away as gifts. Detailed ingredients, essential prep work (blanching, steaming, and filtering), and storage tips are included with the recipes, which are written to be followed with ease. But do not feel obliged to conform—part of the fun is discovering new techniques and surprising yourself with the results. A glossary with all the pickling vocabulary you'll ever need introduces you to this colorful culinary niche.

Size: 6" x 9" • 199 color photos • 128 pp.

ISBN: 978-0-7643-4872-3 • hard cover • \$24.99

AVAILABLE IN JULY



## GREAT GRILLING AND HOT SAUCES: 21 Recipes and Tips

*Ralf Nowak*



- Make your own barbecue and hot sauces with 21 special recipes
- Recipes include barbecue sauces, salsas, jams, steak sauce, Texas, Louisiana, and Alabama sauces, and more
- Great grill-time tips, including how to remove chili residue from your eyes

Whether you're a newcomer or an expert chef, this book lets you kick up your grill skills by adding homemade sauces to your repertoire. Along with fun barbecue lore, kitchen tips, and chili-wrangling info (including the quick remedy to use when chili residue gets into your eyes), there are 21 recipes for one-of-a-kind barbecue sauces, salsas and jams, steak sauce, original Texas- and Louisiana-style sauces, Alabama Whiskey sauce, and many more. Learn the differences between grill and barbecue sauces, why ketchup is a kind of individual yet universal genius, and how to create your own delicious sauces.

**RALF NOWAK** is a master chef with 38 years of experience, during which time his passion for grilling and "hot" sauces has steadily grown. He is the founder and owner of Germany's first hot sauce company and the creator of the two commercially-sold sauces.

Size: 6" x 9" • 138 color photos • 80 pp.

ISBN: 978-0-7643-4851-8 • soft cover • \$16.99

AVAILABLE IN JUNE

