


— AMERICA'S —  
**TEST KITCHEN**

# just add sauce

**A REVOLUTIONARY  
GUIDE TO BOOSTING  
THE FLAVOR OF  
EVERYTHING  
YOU COOK**



**175+**  
modern sauces  
**100**  
easy dinners



## a new look at cooking through the lens of sauce

When it comes to making food taste great, sauce is the secret weapon that belongs in every home cook's arsenal. A single sauce can elevate everything from chicken to plain vegetables, and it needn't be time-consuming or difficult to make. In this ground-breaking cookbook, America's Test Kitchen pulls sauces off their pedestal and shows how easy it is to bring them into your everyday cooking by partnering nearly 200 versatile sauces with 100 fresh and fun recipes: Slather Tandoori Sauce on chicken before baking, dollop Pumpkin Seed Sauce over a grilled pork tenderloin, and stir Mango-Mint Salsa into quinoa for an instant salad. Going well beyond classics such as pan sauces and hollandaise, *Just Add Sauce* dives into the exciting worlds of simmering sauces, stir-fry sauces, chutneys, and more to open new realms of flavor.

- **the most accessible (but comprehensive) book on sauces** Most books in this category are daunting references that expect the cook to know how to use all the different sauces. We bring sauces to life by using them as jumping-off points for preparing all kinds of meals.

- **user-friendly organization** Within each chapter, helpful categories group together sauces that share similar techniques and uses, such as a collection of simple Herb Sauces that can be drizzled over almost anything. Then turn the page for recipes that make use of those sauces.

- **great timing, eager audience** Our fans have spoken: They want this book. While we have received requests to publish a sauce book for years, this is our first foray into this underexplored category. It will be the only book on the market that shows how sauces are central to great home cooking.

- **a world of flavors** Of course you'll find the classics like tomato sauce and beurre blanc, but you'll also find plenty of opportunities to jazz up meals with recipes from a variety of cuisines.

- **sauce isn't just a finishing touch** With our simmering sauces, you simply cook meat and vegetables directly in sauce (such as Thai Red Curry Sauce or Pomodoro Sauce) and dinner's ready. The magic happens with sauces for slathering on food before baking, brushing on during and after grilling, or tossing into a quick stir-fry.

- **unique features help home cooks improvise** Sauces can do more than you think—look for the “more ways to use” ideas throughout the book for inspiration.

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# mayonnaise

**why this recipe works** Turning liquid oil into a creamy sauce sounds like kitchen alchemy, but homemade mayonnaise is amazingly easy to make and tastes worlds better than store-bought versions. And the uses for mayo go far beyond your favorite sandwich: It's perfect anytime a dish needs a boost of creamy richness. The magic behind the texture is simple science: An emulsion is created as oil is steadily combined with egg yolks, which contain a natural emulsifier, lecithin. This helps bind the oil and the other liquid ingredients together, creating a uniformly creamy consistency. Using a blender proved far quicker and easier than whisking by hand; the mayonnaise emerged perfectly rich and silky smooth. We used our homemade mayo as the base for flavorful variations, including a garlicky version from Provence that's commonly known as aioli. Rouille, a classic accompaniment to bouillabaisse, got its flavor and texture from saffron, garlic, and softened bread. For a tartar sauce we could serve with a range of dishes, we called on dill pickles, Worcestershire, and shallot. Rémoulade, a tangy mayo-based sauce known for its ties to Louisiana, gets its traditional tart flavor from sweet pickle relish.

## homemade mayonnaise

*makes about ¾ cup*

The egg yolks in this recipe are not cooked. If you prefer, ¼ cup Egg Beaters may be substituted.

**2 large egg yolks**

**4 teaspoons lemon juice**

**1 tablespoon water, plus extra as needed**

**¼ teaspoon Dijon mustard**

**⅛ teaspoon sugar**

**Salt and pepper**

**¾ cup vegetable oil**

Process egg yolks, lemon juice, water, mustard, sugar, and ¼ teaspoon salt in blender until combined, about 10 seconds, scraping down sides of blender jar as needed. With blender running, slowly add oil and process until mayonnaise is emulsified, about 2 minutes. Adjust consistency with extra water as needed. Season with salt and pepper to taste. (Mayonnaise can be refrigerated for up to 3 days.)

### homemade aioli

Add 2 peeled and smashed garlic cloves to blender with egg yolks.

### homemade smoked paprika mayonnaise

Substitute lime juice for lemon juice. Add 1½ teaspoons smoked paprika, ¼ teaspoon ground cumin, and 1 small peeled and smashed garlic clove to blender with egg yolks.

### homemade herbed mayonnaise

Add 2 tablespoons chopped fresh basil, 1 tablespoon chopped fresh parsley, and 1 tablespoon minced fresh chives to mayonnaise and pulse until combined but not smooth, about 10 pulses.

### more ways to use mayonnaise

- **Use as a dip for French fries or crudité**
- **Garnish hearty stews**
- **Dollop on grilled or roasted poultry, meat, and fish**
- **Make perfect deli salads**

homemade mayonnaise



### saffron rouille *makes about 1 cup*

Rouille is a traditional accompaniment to bouillabaisse but is great with a variety of chicken and seafood soups and stews. The egg yolk in this recipe is not cooked. If you prefer, 2 tablespoons Egg Beaters may be substituted.

**3 tablespoons boiling water, plus extra as needed**

**¼ teaspoon saffron threads, crumbled**

**1 (3-inch) piece baguette, crusts removed, torn into 1-inch pieces (1 cup)**

**4 teaspoons lemon juice**

**½ cup vegetable oil**

**½ cup extra-virgin olive oil**

**1 large egg yolk**

**2 teaspoons Dijon mustard**

**1 garlic clove, minced**

**¼ teaspoon cayenne pepper**

**Salt and pepper**

**1** Combine boiling water and saffron in medium bowl and let steep for 5 minutes. Stir in baguette and lemon juice and let soak for 5 minutes. Using whisk, mash bread mixture until uniform paste forms, about 2 minutes.

**2** Transfer vegetable oil and olive oil to small measuring cup so that they are easy to pour. Whisk egg yolk, mustard, garlic, and cayenne into bread mixture. Whisking constantly, slowly drizzle oil mixture into bowl until rouille is emulsified. If pools of oil gather on surface as you whisk, stop addition of oil and whisk mixture well to combine, then resume whisking in oil in slow stream. Rouille should be glossy and thickened, with no pools of oil on its surface. Adjust consistency with extra cold water as needed. Season with salt and pepper to taste. (Rouille can be refrigerated for up to 3 days.)

### tartar sauce *makes about 1 cup*

This sauce makes a great accompaniment to poached or fried fish and shellfish. The egg yolks in this recipe are not cooked. If you prefer, ¼ cup Egg Beaters may be substituted.

**2 large egg yolks**

**1½ tablespoons chopped dill pickles, plus 1 teaspoon pickle juice**

**4 teaspoons lemon juice**

**½ teaspoon Worcestershire sauce**

**¼ teaspoon Dijon mustard**

**⅛ teaspoon sugar**

**Salt and pepper**

**¾ cup vegetable oil**

**1 shallot, minced**

Process egg yolks, pickle juice, lemon juice, Worcestershire, mustard, sugar, and ¼ teaspoon salt in blender until combined, about 10 seconds, scraping down sides of blender jar as needed. With blender running, slowly add oil and process until sauce is emulsified, about 2 minutes. Add chopped pickles and shallot and pulse until combined but not smooth, about 10 pulses. Adjust consistency with water as needed. Season with salt and pepper to taste. (Sauce can be refrigerated for up to 3 days.)

### rémoulade *makes about 1 cup*

This sauce is classic with crabcakes or grilled seafood; you can also toss it with poached shrimp or grated or julienned celery root for a cold salad. The egg yolks in this recipe are not cooked. If you prefer, ¼ cup Egg Beaters may be substituted.

**2 large egg yolks**

**2 tablespoons water, plus extra as needed**

**4 teaspoons lemon juice**

**1 teaspoon Dijon mustard**

**1 small garlic clove, minced**

**Salt and pepper**

**¾ cup vegetable oil**

**1 tablespoon capers, rinsed**

**1 tablespoon minced fresh parsley**

**1 tablespoon sweet pickle relish**

**Salt and pepper**

Process egg yolks, water, lemon juice, mustard, garlic, and ¼ teaspoon salt in blender until combined, about 10 seconds, scraping down sides of blender jar as needed. With blender running, slowly add oil and process until sauce is emulsified, about 2 minutes. Add capers, parsley, and relish and pulse until combined but not smooth, about 10 pulses. Adjust consistency with water as needed. Season with salt and pepper to taste. (Rémoulade can be refrigerated for up to 3 days.)



# chicken bouillabaisse with rouille

**serves 6**

## stew

3 pounds bone-in chicken pieces (split breasts cut in half, drumsticks, and/or thighs), trimmed

Salt and pepper

2 tablespoons extra-virgin olive oil

1 large leek, white and light green parts only, halved lengthwise, sliced thin, and washed thoroughly

1 small fennel bulb, stalks discarded, bulb halved, cored, and sliced thin

4 garlic cloves, minced

1 tablespoon tomato paste

1 tablespoon all-purpose flour

¼ teaspoon saffron threads, crumbled

¼ teaspoon cayenne pepper

3 cups chicken broth

1 (14.5-ounce) can diced tomatoes, drained

12 ounces Yukon Gold potatoes, unpeeled, cut into ¾-inch pieces

½ cup dry white wine

¼ cup pastis or Pernod

1 (3-inch) strip orange zest

1 tablespoon chopped fresh tarragon or parsley

## garlic toasts

1 (12-inch) baguette, sliced ¾ inch thick on bias

2 tablespoons extra-virgin olive oil

Salt and pepper

1 recipe Saffron Rouille (page 000)

**why this recipe works** *Bouillabaisse is a traditional French stew bursting with fish and shellfish and the flavors of Provence. It's usually finished with a dollop of rich, creamy rouille, which gives this light and flavorful stew a hit of richness. We decided to create a version with chicken for a crowd-pleasing dinner. Flour and tomato paste gave the stew base extra body. White wine and orange zest brought complexity to the broth, and adding the pastis, an anise-flavored liqueur, early on gave the alcohol time to cook off. Making sure the chicken's skin stayed above the liquid during cooking helped it to crisp, as did a finishing blast under the broiler.*

**1 for the stew** Adjust oven racks to upper-middle and lowest positions and heat oven to 375 degrees. Pat chicken dry with paper towels and season with salt and pepper. Heat oil in Dutch oven over medium-high heat until just smoking. Brown chicken well, 5 to 8 minutes per side; transfer to plate.

**2** Add leek and fennel to fat left in pot and cook, stirring often, until beginning to soften and turn translucent, about 4 minutes. Stir in garlic, tomato paste, flour, saffron, and cayenne and cook until fragrant, about 30 seconds. Slowly whisk in broth, scraping up any browned bits and smoothing out any lumps. Stir in tomatoes, potatoes, wine, pastis, and orange zest. Bring to simmer and cook for 10 minutes.

**3** Nestle chicken thighs and drumsticks into pot with skin above surface of liquid. Cook, uncovered, for 5 minutes. Nestle breast pieces into pot, adjusting pieces as necessary to ensure that skin stays above surface of liquid. Transfer pot to upper rack and cook, uncovered, until breasts register 145 degrees and thighs/drumsticks register 160 degrees, 10 to 20 minutes.

**4 for the croutons** Meanwhile, arrange baguette slices in single layer on rimmed baking sheet. Drizzle with oil and season with salt and pepper. Bake on lower rack until light golden brown, 10 to 15 minutes.

**5** Remove pot and croutons from oven and heat broiler. Return pot to oven and broil until chicken skin is crisp and breasts register 160 degrees and drumsticks/thighs register 175 degrees, 5 to 10 minutes (smaller pieces may cook faster than larger pieces; remove individual pieces as they reach correct temperature and return to pot before serving).

**6** Transfer chicken pieces to large plate. Using large spoon, skim excess fat from broth. Stir in tarragon and season with salt and pepper to taste. Transfer broth and potatoes to large shallow serving bowls and top with chicken pieces. Drizzle 1 tablespoon rouille over each portion and spread 1 teaspoon rouille on each crouton. Serve, floating 2 croutons in each bowl and passing remaining croutons and rouille separately.

# herb sauces

**why this recipe works** With their fresh flavor and vivid color, herb sauces bring vibrancy and beauty to just about anything. We started with a basic Italian salsa verde, an all-purpose green sauce usually made with parsley, olive oil, garlic, and vinegar. For a balanced yet still boldly flavored sauce, we processed chunks of bread with oil and lemon juice to create a smooth base. Anchovies added a touch of complexity (but not fishiness). We also wanted to create a classic Argentinian chimichurri sauce. Extra-virgin olive oil made a good anchor for bright red wine vinegar and lots of herbs. Chermoula, a traditional Moroccan dressing, is made with hefty amounts of cilantro, lemon, and garlic, with roundness from cumin and paprika. And for our persillade, a French sauce that in its simplest form is just parsley and garlic, we added extra dimension by including mint, anchovies, lemon zest and juice, and a generous amount of olive oil. In all cases, stirring the olive oil into the sauces by hand prevented it from breaking down too much in the food processor and becoming bitter.

## salsa verde

*makes about 1½ cups*

**4 cups fresh parsley leaves**

**2–3 slices hearty white sandwich bread, lightly toasted and cut into ½-inch pieces (about 1½ cups)**

**¼ cup capers, rinsed**

**4 anchovy fillets, rinsed**

**1 garlic clove, minced**

**Salt and pepper**

**¼ cup lemon juice (2 lemons)**

**1 cup extra-virgin olive oil**

**1** Pulse parsley, bread, capers, anchovies, garlic, and ¼ teaspoon salt in food processor until finely chopped, about 5 pulses; transfer to bowl. Add lemon juice and pulse briefly to combine.

**2** Transfer mixture to medium bowl and slowly whisk in oil until incorporated. Cover and let sit at room temperature for at least 1 hour to allow flavors to meld. Season with salt and pepper to taste. (Salsa verde can be refrigerated for up to 2 days. Bring to room temperature and whisk to recombine before serving.)

## lemon-basil salsa verde

Substitute 2 cups fresh basil leaves for 2 cups of parsley. Add 1 teaspoon grated lemon zest to processor with parsley and increase garlic to 2 cloves.

## salsa verde with arugula

Substitute 2 cups chopped arugula for 2 cups of parsley. Increase garlic to 2 cloves.

## more ways to use herb sauces

- **Use as a dip for warm rustic bread or crudité**
- **Garnish soups, stews, or grain bowls**
- **Use as a dressing for pasta salad, grilled vegetables, or roasted potatoes**
- **Toss with a wide variety of proteins and vegetables before grilling or roasting**
- **Stir into a pot of steamed clams or mussels**

*lemon-basil salsa verde*



## chermoula

*makes about 1½ cups*

This sauce is traditionally served with grilled fish, but tastes great with any grilled poultry or meat as well.

**2¼ cups fresh cilantro leaves**

**8 garlic cloves, minced**

**1½ teaspoons ground cumin**

**1½ teaspoons paprika**

**½ teaspoon cayenne pepper**

**Salt and pepper**

**6 tablespoons lemon juice (2 lemons)**

**¾ cup extra-virgin olive oil**

**1** Pulse cilantro, garlic, cumin, paprika, cayenne, and ½ teaspoon salt in food processor until coarsely chopped, about 10 pulses. Add lemon juice and pulse briefly to combine.

**2** Transfer mixture to medium bowl and slowly whisk in oil until incorporated. Season with salt and pepper to taste. Cover and let sit at room temperature for at least 1 hour to allow flavors to meld. (Sauce can be refrigerated for up to 2 days. Bring to room temperature and whisk to recombine before serving.)

## chimichurri

*makes about 1½ cups*

This sauce is traditionally served with grilled steak, but also tastes great with grilled or roasted chicken and fish steaks.

**¼ cup hot tap water**

**2 teaspoons dried oregano**

**Salt and pepper**

**1⅓ cups fresh parsley leaves**

**⅔ cup fresh cilantro leaves**

**6 garlic cloves, minced**

**½ teaspoon red pepper flakes**

**¼ cup red wine vinegar**

**½ cup extra-virgin olive oil**

**1** Combine hot water, oregano, and 1 teaspoon salt in small bowl; let sit for 5 minutes to soften oregano.

**2** Pulse parsley, cilantro, garlic, and pepper flakes in food processor until coarsely chopped, about 10 pulses. Add water mixture and vinegar and pulse briefly to combine.

**3** Transfer mixture to medium bowl and slowly whisk in oil until incorporated. Season with salt and pepper to taste. Cover and let sit at room temperature for at least 1 hour to allow flavors to meld. (Sauce can be refrigerated for up to 2 days. Bring to room temperature and whisk to recombine before serving.)

## mint persillade

*makes about 1½ cups*

This sauce makes a great accompaniment to lamb.

**2½ cups fresh mint leaves**

**2½ cups fresh parsley leaves**

**6 garlic cloves, peeled**

**6 anchovy fillets, rinsed and patted dry**

**2 teaspoons grated lemon zest plus 2½ tablespoons juice**

**Salt and pepper**

**¾ cup extra-virgin olive oil**

**1** Pulse mint, parsley, garlic, anchovies, lemon zest, ½ teaspoon salt, and ⅛ teaspoon pepper in food processor until finely chopped, 15 to 20 pulses. Add lemon juice and pulse briefly to combine.

**2** Transfer mixture to medium bowl and slowly whisk in oil until incorporated. Cover and let sit at room temperature for at least 1 hour to allow flavors to meld. Season with salt and pepper to taste. (Sauce can be refrigerated for up to 2 days. Bring to room temperature and whisk to recombine before serving.)

# new york strip steaks with crispy potatoes and chimichurri

**serves 4**

1½ pounds red potatoes, unpeeled, cut into 1-inch wedges

¼ cup vegetable oil

Salt and pepper

2 (1-pound) boneless strip steaks, 1½ to 1¾ inches thick, trimmed and halved crosswise

1 recipe Chimichurri (page 000)

**why this recipe works** Contrast is the hallmark of the classic pairing of punchy, verdant Chimichurri and savory, charred steak—the opposing profiles make for a satisfying whole. To turn these elements into a complete meal, we decided to incorporate potatoes into the mix as well. For the steaks, we chose beefy, well-marbled strip steaks and seared them in a hot skillet until well browned. Cooking the steaks to medium-rare kept the meat moist and tender. For a perfectly crisp side of potatoes, we cut red potatoes into wedges and jump-started their cooking in the microwave. While the meat rested, we used the same skillet to finish cooking the potatoes, imparting flavorful browning and allowing the potatoes to soak up some of the savory juices left in the pan. Topped with chimichurri, these perfectly seared steaks and potatoes could give those on any steakhouse menu a run for their money.

**1** Toss potatoes with 1 tablespoon oil, ¼ teaspoon salt, and ⅛ teaspoon pepper in bowl. Cover and microwave, stirring occasionally, until potatoes begin to soften, 5 to 7 minutes; drain well.

**2** Meanwhile, heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Pat steaks dry with paper towels and season with salt and pepper. Lay steaks in skillet and cook until well browned on first side, 3 to 5 minutes.

**3** Flip steaks, reduce heat to medium, and cook until meat registers 120 to 125 degrees (for medium-rare) or 130 to 135 degrees (for medium), 5 to 7 minutes. Transfer steaks to cutting board, tent with aluminum foil, and let rest while finishing potatoes.

**4** Add remaining 2 tablespoons oil to now-empty skillet and heat over medium heat until shimmering. Add potatoes and cook, stirring occasionally, until well browned, about 10 minutes. Slice steak into ½-inch-thick slices and drizzle with ½ cup chimichurri. Serve with potatoes, passing remaining chimichurri separately.



**why this recipe works** Humble cauliflower gets a major upgrade when it's cut into thick slabs, deeply browned, and brushed with a pungent, vibrant Chermoula. Brushing the cauliflower steaks with the verdant sauce while they were still warm allowed them to soak up the robust flavors of the sauce. To achieve four perfectly cooked cauliflower steaks without needing to cook them in batches in a skillet, we opted for a rimmed baking sheet and a scorching oven. Steaming the cauliflower briefly under foil followed by high-heat uncovered roasting produced well-caramelized steaks with tender interiors, ready for a generous slathering of Chermoula and a squeeze of tangy lemon. Look for fresh, firm, bright white heads of cauliflower that feel heavy for their size and are free of blemishes or soft spots; florets are more likely to separate from older heads of cauliflower.

# cauliflower steaks with chermoula

**serves 4**

2 heads cauliflower (2 pounds each)

¼ cup extra-virgin olive oil

Salt and pepper

¾ cup Chermoula (page 000)

Lemon wedges

**1** Adjust oven rack to lowest position and heat oven to 500 degrees. Working with 1 head cauliflower at a time, discard outer leaves and trim stem flush with bottom florets. Halve cauliflower lengthwise through core. Cut one 1½-inch-thick slab lengthwise from each half, trimming any florets not connected to core. Repeat with remaining cauliflower. (You should have 4 steaks; reserve remaining cauliflower for another use.)

**2** Place steaks on rimmed baking sheet and drizzle with 2 tablespoons oil. Sprinkle with ¼ teaspoon salt and ⅛ teaspoon pepper and rub to distribute. Flip steaks and repeat.

**3** Cover baking sheet tightly with foil and roast for 5 minutes. Remove foil and continue to roast until bottoms of steaks are well browned, 8 to 10 minutes. Gently flip and continue to roast until tender and second sides are well browned, 6 to 8 minutes.

**4** Transfer steaks to platter and brush tops evenly with ¼ cup chermoula. Serve with lemon wedges and remaining chermoula.

# nondairy creamy dressings

**why this recipe works** Creating a thick, luscious dressing doesn't necessarily require a dairy base. These dressings get their hearty texture and body from nuts, seeds, and pureed vegetables. A roasted garlic dressing relies on 3 heads of roasted garlic for mellow sweet-savory flavor. Tahini's subtle, nutty flavor is supplemented with peanut butter for a bold Asian-inspired dressing, and paired with bright lemon juice for a Mediterranean flavor profile. We also used avocado as the base of another dressing, adding a bit of garlic and lemon juice to round out the fresh, California-inspired flavor.

## creamy roasted garlic dressing

*makes about 1 cup*

Pair this dressing with sturdy greens. You will need about 2 tablespoons of dressing per 2 cups of greens.

**3 large garlic heads (3 ounces each), outer papery skins removed and top third of head cut off and discarded**

**¼ cup white wine vinegar**

**3 tablespoons water**

**2 teaspoons honey**

**1 teaspoon Dijon mustard**

**1 teaspoon minced fresh thyme**

**Salt and pepper**

**⅓ cup extra-virgin olive oil**

**1** Adjust oven rack to middle position and heat oven to 350 degrees. Wrap garlic in aluminum foil and roast until golden brown and very tender, 1 to 1¼ hours. Remove garlic from oven and carefully open foil packets. When garlic is cool enough to handle, squeeze cloves from skins (you should have about 6 tablespoons); discard skins.

**2** Process garlic, vinegar, water, honey, mustard, thyme, ¼ teaspoon salt, and ¼ teaspoon pepper in blender until smooth, about 45 seconds, scraping down sides of blender jar as needed. With blender running, slowly add oil until incorporated, about 1 minute. Season with salt and pepper to taste. (Dressing can be refrigerated for up to 1 week; whisk to recombine before using.)

## creamy roasted garlic and balsamic dressing

Omit thyme. Substitute balsamic vinegar for white wine vinegar.

## creamy roasted garlic and miso dressing

Omit thyme and pepper. Substitute rice vinegar for white wine vinegar, 1 tablespoon white miso for mustard, and vegetable oil for olive oil.

## more ways to use nondairy creamy dressings

- **Drizzle on grilled or roasted poultry, fish, vegetables, or tofu**
- **Use as a substitute for traditional coleslaw dressing**
- **Use as a spread in sandwiches and lettuce wraps**

## creamy peanut-sesame dressing

*makes about 1 cup*

Pair this dressing with sturdy greens, or toss it with cooked rice noodles. You can substitute almond butter for the peanut butter. Our favorite brand of tahini is Ziyad. You will need about 2 tablespoons of dressing per 2 cups of greens.

**¼ cup creamy peanut butter**

**3 tablespoons tahini**

**3 tablespoons lime juice (2 limes)**

**1 tablespoon soy sauce**

**1 tablespoon honey**

**1 tablespoon grated fresh ginger**

**2 garlic cloves, minced**

**½ teaspoon toasted sesame oil**

**½ cup boiling water**

Whisk all ingredients, except boiling water, together in bowl until combined. Whisking constantly, add water, 1 tablespoon at a time, until dressing has consistency of heavy cream (you may not need all of water). (Dressing can be refrigerated for up to 1 week; add boiling water as needed to loosen consistency before using.)

## creamy tahini-lemon dressing

*makes about 1 cup*

Pair this dressing with sturdy greens, or try it on on falafel, eggplant, or veggie wraps. Our favorite brand of tahini is Ziyad. You will need about 2 tablespoons of dressing per 2 cups of greens.

**5 tablespoons lemon juice**

**4 tablespoons tahini**

**2 tablespoons water**

**2 garlic cloves, minced**

**1 teaspoon salt**

**¼ teaspoon pepper**

**½ cup extra-virgin olive oil**

Whisk lemon juice, tahini, water, garlic, salt, and pepper in bowl until smooth. Transfer oil to small measuring cup so that it is easy to pour. Whisking constantly, slowly drizzle oil into lemon mixture until dressing is emulsified. (Dressing can be refrigerated for up to 1 week; whisk to recombine before using.)

## creamy avocado dressing

*makes about 1 cup*

Pair this dressing with sturdy greens, or drizzle over tacos or grain bowls. You will need about 2 tablespoons of dressing per 2 cups of greens.

**1 avocado, halved, pitted, and cut into ½-inch pieces**

**2 tablespoons extra-virgin olive oil**

**1 teaspoon grated lemon zest, plus 3 tablespoons juice**

**1 garlic clove, minced**

**Salt and pepper**

Process avocado, oil, lemon zest and juice, garlic, ¾ teaspoon salt, and ¼ teaspoon pepper in food processor until smooth, about 30 seconds, scraping down sides of bowl as needed. Season with salt and pepper to taste. Use immediately.



creamy roasted garlic and miso dressing

# cold soba noodle salad with creamy peanut-sesame dressing

*serves 4 to 6*

- 14 ounces soba noodles
- Salt
- 2/3 cup Creamy Peanut-Sesame Dressing (page 000)
- 1/2 cup fresh cilantro leaves
- 4 radishes, trimmed and shredded
- 2 scallions, sliced thin on bias
- 1/4 cup unsalted dry-roasted peanuts, chopped coarse (optional)

**why this recipe works** *Our Creamy Peanut-Sesame Dressing transformed simple soba noodles into a satisfying cold salad that needed only a few additional ingredients to liven it up. Peppery radishes added crunch, cilantro leaves freshness. Tasters appreciated how scallions and extra peanuts emphasized the dish's savoriness. To prevent the cooked soba noodles from sticking together, we carefully washed away any excess starch. Make sure to toss the noodles with the dressing as soon as they've been drained.*

- 1 Bring 4 quarts water to boil in large pot. Add noodles and 1 tablespoon salt and cook, stirring often, until tender. Drain noodles, rinse with cold water, and drain again, leaving noodles slightly wet. Transfer to large bowl.
- 2 Add dressing, cilantro, radishes, and scallions and gently toss until combined. Sprinkle with peanuts, if using, and serve.



# broccoli salad with creamy avocado dressing

*serves 4 to 6*

- Salt and pepper
- 1 1/2 pounds broccoli, florets cut into 1-inch pieces, stalks peeled, halved lengthwise, and sliced 1/4 inch thick
- 1 recipe Creamy Avocado Dressing (page 000)
- 1/2 cup dried cranberries
- 1/2 cup sliced almonds, toasted
- 1 shallot, sliced thin
- 1 tablespoon minced fresh tarragon

**why this recipe works** *Broccoli salad is a classic picnic salad, thanks to its combination of crisp broccoli, dried fruit, nuts, and creamy dressing. We wanted a fresh, modern version of this old-school favorite, so we decided to ditch the mayo-based dressing in favor of our Creamy Avocado Dressing. Many recipes use raw broccoli, but we got better texture and flavor by quickly steaming and then shocking it in ice water. Steaming also allowed us to cook the tougher broccoli stalks, leaving nothing to waste. By placing the chopped stalks in the boiling water and perching the florets on top to steam, we ensured that both became tender at the same time. Toasted almonds added crunch, and dried cranberries provided brightness. A sprinkle of fresh tarragon brought everything together.*

- 1 Bring 1 cup water and 1/2 teaspoon salt to boil in large saucepan over high heat. Add broccoli stalks, then place florets on top of stalks so that they sit just above water. Cover and cook until broccoli is bright green and crisp-tender, about 3 minutes. Meanwhile, fill large bowl halfway with ice and water. Drain broccoli well, transfer to ice water, and let sit until just cool, about 2 minutes. Transfer broccoli to triple layer of paper towels and dry well.
- 2 Gently toss broccoli with dressing, cranberries, almonds, shallot, and tarragon in separate large bowl until evenly coated. Season with salt and pepper to taste. Serve.



# curry simmering sauces

**why this recipe works** Simmering sauces make for convenient one-pot meals—just add any protein or vegetables you like and dinner is practically done. All of our flavorful, simple curry sauces yield enough sauce to make 2 meals, so you can use half the sauce right away and save half for an even quicker dinner later. Since Indian curry sauces are heavily dependent on spices for flavor, we bloomed the spices in our Indian Curry Sauce and our spicy Vindaloo Sauce to bring out their flavors. Thai curries, on the other hand, are almost always based on a curry paste, which is made with chiles and aromatics. The paste is sautéed to deepen its flavor before adding liquid. Our homemade pastes came together quickly in the blender. For more information on how to use simmering sauces, see page 000.

## indian curry sauce

*makes about 4 cups*

For a spicier sauce, use Madras curry powder.

¼ cup vegetable oil

1 onion, chopped fine

6 garlic cloves, minced

2 tablespoons grated fresh ginger

2 tablespoons curry powder

3½ cups chicken broth

1 cup heavy cream

1 tablespoon cornstarch

2 teaspoons honey

Salt and pepper

**1** Heat oil in medium saucepan over medium heat until shimmering. Add onion and cook until softened, about 5 minutes. Stir in garlic, ginger, and curry powder and cook until fragrant, about 1 minute. Stir in broth, bring to simmer, and cook, stirring occasionally, until reduced to about 3 cups, 20 to 25 minutes.

**2** Whisk cream, cornstarch, and honey in bowl until cornstarch and honey have dissolved and no lumps remain, then whisk mixture into sauce. Return to simmer and cook until slightly thickened, about 3 minutes. Season with salt and pepper to taste. (Sauce can be refrigerated for up to 4 days or frozen for up to 1 month.)

## coconut curry sauce

Substitute canned coconut milk for heavy cream.

## mango curry sauce

Reduce cream to ½ cup. Process 2 cups frozen mango, thawed, cream, honey, and cornstarch in blender until smooth, about 1 minute. Whisk mango mixture into sauce in step 2 and bring to simmer as directed.

## more ways to use curry simmering sauces

- Use as a braising base for lentils and beans
- Spoon over roasted or grilled poultry, beef, pork, or fish
- Toss with cooked vegetables or noodles for a unique side dish

indian curry sauce



## vindaloo sauce

*makes about 4 cups*

2 tablespoons vegetable oil

2 onions, chopped

8 garlic cloves, minced

1 serrano chile, stemmed, seeded, and chopped

1 tablespoon paprika

¾ teaspoon ground cumin

½ teaspoon ground cardamom

½ teaspoon cayenne pepper

Salt and pepper

⅛ teaspoon ground cloves

1½ cups chicken broth

1 (14.5-ounce) can diced tomatoes

2 tablespoons red wine vinegar

1 teaspoon sugar

**1** Heat oil in medium saucepan over medium heat until shimmering. Add onions and cook until softened and lightly browned, 6 to 8 minutes. Stir in garlic, serrano, paprika, cumin, cardamom, cayenne, ¼ teaspoon salt, and cloves and cook until fragrant, about 1 minute.

**2** Stir in broth, tomatoes and their juice, vinegar, and sugar, scraping up any browned bits. Bring to simmer and cook, stirring occasionally, until reduced to about 4 cups, about 10 minutes.

**3** Transfer sauce to blender and process until smooth, about 1 minute. Season with salt and pepper to taste. (Sauce can be refrigerated for up to 1 week or frozen for up to 1 month.)

## thai red curry sauce

*makes about 4 cups*

4 dried bird or arbol chiles, stemmed

⅓ cup water

8 garlic cloves, peeled and smashed

2 stalks lemon grass, trimmed to bottom 6 inches and sliced thin

1 red jalapeño or Fresno chile, stemmed, seeded, and chopped

1 (2-inch) piece ginger, peeled and chopped

2 tablespoons vegetable oil

1 tablespoon grated lime zest

2 teaspoons ground coriander

1 teaspoon ground cumin

Salt

1 teaspoon tomato paste

2 (14-ounce) cans coconut milk

1 tablespoon fish sauce

1 tablespoon packed brown sugar

**1** Toast bird chiles in 10-inch skillet over medium-high heat, stirring frequently, until fragrant, 2 to 6 minutes; transfer to blender. Add water, garlic, lemon grass, jalapeño, ginger, oil, lime zest, coriander, cumin, 1 teaspoon salt, and tomato paste and process until finely ground, about 3 minutes, scraping down sides of blender jar as needed.

**2** Transfer paste to medium saucepan and cook over medium-high heat, stirring often, until paste is fragrant and begins to sizzle, about 2 minutes. Whisk in coconut milk, fish sauce, and sugar, scraping up any browned bits. Bring to simmer and cook, stirring occasionally, until flavors meld, about 10 minutes. Season with salt to taste. (Sauce can be refrigerated for up to 1 week or frozen for up to 1 month.)

## thai green curry sauce

*makes about 4 cups*

⅓ cup water

6 green Thai chiles, stemmed, seeded, and chopped

12 garlic cloves, peeled and smashed

2 stalks lemon grass, trimmed to bottom 6 inches and sliced thin

¼ cup cilantro leaves and stems, chopped

1 (4-inch) piece ginger, peeled and chopped

2 tablespoons vegetable oil

2 tablespoons grated lime zest

2 teaspoons ground coriander

1 teaspoon ground cumin

Salt

2 (14-ounce) cans coconut milk

2 tablespoons fish sauce

1 tablespoon packed brown sugar

**1** Process water, Thai chiles, garlic, lemon grass, cilantro, ginger, oil, lime zest, coriander, cumin, and ½ teaspoon salt in blender until finely ground, about 3 minutes, scraping down sides of blender jar as needed.

**2** Transfer paste to medium saucepan and cook over medium-high heat, stirring often, until paste is fragrant and begins to sizzle, about 2 minutes. Whisk in coconut milk, fish sauce, and sugar, scraping up any browned bits. Bring to simmer and cook, stirring occasionally, until flavors meld, about 10 minutes. Season with salt to taste. (Sauce can be refrigerated for up to 1 week or frozen for up to 1 month.)



## thai red beef curry

**serves 4**

2 cups Thai Red Curry Sauce (page 000)

1 (1½-pound) flank steak, trimmed and sliced thin against grain into 2-inch-long pieces

1 red bell pepper, stemmed, seeded, and cut into ¼-inch-thick strips

8 ounces sugar snap peas, strings removed

½ cup coarsely chopped fresh basil

1 tablespoon lime juice

Salt

**why this recipe works** *Red Thai curries are characterized by their balanced notes of sweetness (from coconut milk) and spice (from fresh and dried red chiles), supported by a deeply aromatic backbone (from lemon grass, warm spices, ginger, and a dash of fish sauce). Using our Thai Red Curry Sauce made it simple to achieve the multidimensional flavor we were after; to make the sauce into a meal, we needed only to add our main ingredients to the simmering sauce and let them cook through. While we would typically brown beef at the start of a braise to build flavor, the bold, complex flavors of the sauce allowed us to skip this step, saving time. A handful of chopped basil and a generous amount of lime juice brought freshness and traditional sour notes. Serve with rice.*

Bring sauce to simmer in 12-inch skillet over medium heat. Stir in beef, return to simmer, and cook until pieces separate and turn firm, 3 to 5 minutes. Stir in bell pepper and peas and cook until peas are crisp-tender, about 5 minutes. Adjust consistency with hot water as needed. Stir in basil and lime juice and season with salt to taste. Serve.

## lamb vindaloo

**serves 6**

4 pounds boneless lamb shoulder roast, trimmed and cut into 1½-inch pieces

Salt and pepper

2 tablespoons vegetable oil

1 recipe Vindaloo Sauce (page 000)

¼ cup minced fresh cilantro

**why this recipe works** *Vindaloo is a traditional Indian curry sauce from the Goa region, characterized by its pungent heat and velvety texture. Like most Indian curries, vindaloo is the name not only of the sauce, but also the dish it's part of. Traditional vindaloos are made with pork, but as the dish became popular and made its way outside of the region, lamb, chicken, and sometimes even potatoes found their way into this dynamic dish. We decided to use a hearty boneless lamb shoulder roast for this recipe, as the lengthy cooking time helped to concentrate and bloom the flavors in the sauce. This fattier, hefty cut of meat remained tender and juicy during the extended cooking time, while contributing layers of complexity to the sauce during the lamb's long braise. By the end of cooking, a lot of the liquid in the sauce had evaporated, resulting in great deep flavor but an overly thick texture. To counteract this, we simply thinned the sauce with a bit of water to give it the right consistency. You can substitute an equal amount of boneless leg of lamb for the lamb shoulder, if desired. Serve with rice or toasted couscous.*



**1** Adjust oven rack to lower-middle position and heat oven to 325 degrees. Pat lamb dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in Dutch oven over medium-high heat until just smoking. Brown half of lamb on all sides, 7 to 10 minutes; transfer to bowl. Repeat with remaining 1 tablespoon oil and remaining lamb; transfer to bowl.

**2** Stir sauce into now-empty pot, scraping up any brown bits. Return lamb and any accumulated juices to pot and bring to simmer over medium heat. Cover, transfer pot to oven, and cook until lamb is tender, 1½ to 2 hours.

**3** Remove pot from oven. Using large spoon, skim excess fat from surface of vindaloo. Adjust consistency with hot water as needed. Stir in cilantro and season with salt and pepper to taste. Serve

# sauces for stir-fried noodles and rice

**why this recipe works** A punchy sauce is what gives many stir-fried noodle and rice dishes, such as lo mein, pad thai, and fried rice, their signature flavors; without the right sauce, these dishes would be unrecognizable. Luckily, we found that we could re-create many of these distinct flavor profiles in simple sauces using only ingredients we could find at our local supermarket, such as soy sauce, hoisin sauce, oyster sauce, and rice vinegar. Unlike classic stir-fry sauces, which are thickened with cornstarch (see page 000), many rice and noodle sauces don't contain an added thickener, relying on the rice and noodles in the dish to provide a starchy surface to cling to. Briefly cooking the sauces with the rice or noodles also helps to warm them through without dulling their flavors.

## classic lo mein sauce

*makes about 1 cup; enough for 12 ounces fresh Chinese egg noodles*

This sauce is traditionally used with fresh Chinese noodles, but also works well with udon noodles.

**½ cup chicken broth**

**3 tablespoons soy sauce**

**2 tablespoons oyster sauce**

**2 tablespoons hoisin sauce**

**1 tablespoon toasted sesame oil**

**1 teaspoon cornstarch**

**¼ teaspoon five-spice powder**

Whisk all ingredients together in bowl. (Sauce can be refrigerated for up to 2 days; whisk to recombine before using.)

## hot and sour lo mein sauce

Omit five-spice. Whisk 2 tablespoons distilled white vinegar and 1 tablespoon Asian chili-garlic sauce into sauce.

## garlic-basil lo mein sauce

Omit five-spice. Whisk ¼ cup chopped fresh basil and 4 minced garlic cloves into sauce.

hot and sour lo mein sauce



## pad thai sauce

*makes about 1½ cups; enough for 8 ounces rice noodles*

This sauce is traditionally used with rice noodles, but also works well with soba noodles. Use a tamarind juice concentrate made in Thailand. If you cannot find any, substitute 1½ tablespoons lime juice and 1½ tablespoons water.

**¾ cup water**

**¼ cup fish sauce**

**3 tablespoons tamarind juice concentrate**

**3 tablespoons sugar**

**2 tablespoons rice vinegar**

**¼ teaspoon cayenne pepper**

Whisk all ingredients together in bowl. (Sauce can be refrigerated for up to 2 days; whisk to recombine before using.)

## singapore noodle sauce

*makes about ½ cup; enough for 6 ounces rice vermicelli*

This sauce is traditionally used with rice vermicelli to make a lightly sauced dish. You can also use rice noodles or Chinese noodles. For a spicier sauce, add the optional cayenne pepper.

**3 tablespoons vegetable oil**

**2 tablespoons curry powder**

**⅛ teaspoon cayenne pepper (optional)**

**2 tablespoons soy sauce**

**1 teaspoon sugar**

Heat oil, curry powder, and cayenne, if using, in small saucepan over medium-low heat, stirring occasionally, until fragrant, about 4 minutes; let cool slightly. Stir in soy sauce and sugar. (Sauce can be refrigerated for up to 2 days; whisk to recombine before using.)

## classic fried-rice sauce

*makes about ½ cup; enough for 6 cups cooked rice*

**¼ cup oyster sauce**

**2 tablespoons soy sauce**

**2 tablespoons rice vinegar**

**2 garlic cloves, minced**

Whisk all ingredients together in bowl. (Sauce can be refrigerated for up to 2 days; whisk to recombine before using.)

## orange-sesame fried-rice sauce

*makes about ½ cup; enough for 6 cups cooked rice*

**¼ cup hoisin sauce**

**2 tablespoons soy sauce**

**2 tablespoons rice vinegar**

**2 garlic cloves, minced**

**2 tablespoons toasted sesame oil**

**1 teaspoon orange zest plus 2 tablespoons juice**

Whisk all ingredients together in bowl. (Sauce can be refrigerated for up to 2 days; whisk to recombine before using.)

## spicy korean fried-rice sauce

*makes about ½ cup; enough for 6 cups cooked rice*

Gochujang, a Korean chile-soybean paste, can be found in Asian markets and in some supermarkets. If you can't find gochujang, substitute an equal amount of Sriracha sauce.

**¼ cup hoisin sauce**

**2 tablespoons soy sauce**

**2 tablespoons rice vinegar**

**2 garlic cloves, minced**

**2 tablespoons gochujang**

Whisk all ingredients together in bowl. (Sauce can be refrigerated for up to 2 days; whisk to recombine before using.)

## indonesian fried-rice sauce

*makes about ½ cup; enough for 6 cups cooked rice*

**3 tablespoons packed dark brown sugar**

**3 tablespoons molasses**

**3 tablespoons fish sauce**

**2 tablespoons soy sauce**

**2 tablespoons lime juice**

**2 garlic cloves, minced**

Whisk all ingredients together in bowl. (Sauce can be refrigerated for up to 2 days; whisk to recombine before using.)

# hot and sour pork lo mein with shiitakes and napa cabbage

**serves 4 to 6**

1 pound boneless country-style pork ribs, trimmed

1 teaspoon baking soda

1 recipe Hot and Sour Lo Mein Sauce (page 000)

2 tablespoons vegetable oil

2 garlic cloves, minced

2 teaspoons grated fresh ginger

12 ounces fresh Chinese noodles or 8 ounces dried linguine

8 ounces shiitake mushrooms, stemmed and halved if small or quartered if large

12 scallions, white and light green parts sliced thin, dark green parts cut into 1-inch lengths

½ small head napa cabbage, cored and sliced ½ inch thick (4 cups)

**why this recipe works** *The simplest of all noodle stir-fries, lo mein is made with Chinese egg noodles tossed in a bold, savory sauce. The sauce is what gives any great lo mein its flavor, so we started by choosing our Hot and Sour Lo Mein Sauce. We thought the slow-building heat and vinegar-y tang of the sauce would pair well with meaty pork and earthy mushrooms. To re-create the succulent pork found in the best restaurant stir-fries (usually achieved by low-temperature deep frying), we called on country-style pork ribs and soaked them in a baking soda solution, which tenderized the meat. We further enhanced the pork's flavor by marinating it briefly in a portion of the sauce. Shiitake mushrooms contributed another layer of umami flavor, and strips of napa cabbage added textural interest. This dish progresses quickly after step 3; it's important that your ingredients are in place and ready to go by then.*

**1** Cut pork into 2-inch lengths, then cut each length into ¼-inch matchsticks. Whisk ½ cup cold water and baking soda together in medium bowl, then stir in pork. Let sit at room temperature for 15 minutes.

**2** Drain pork well and pat dry with paper towels. Toss pork with 3 tablespoons of sauce in now-empty bowl. In separate bowl, combine 1 teaspoon oil, garlic, and ginger.

**3** Bring 4 quarts water to boil in large pot. Add noodles and cook, stirring often, until tender. Drain noodles, rinse with cold water, and drain again; set aside.

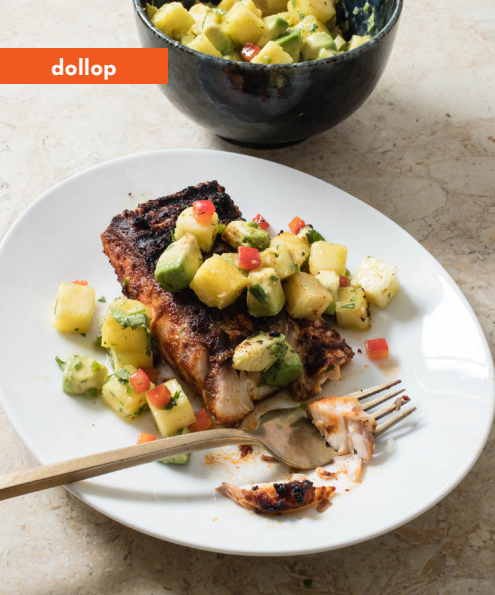
**4** Heat 1½ teaspoons oil in 12-inch nonstick skillet over high heat until just smoking. Add half of pork, break up any clumps, and cook, without stirring, for 1 minute. Stir pork and continue to cook until browned, about 2 minutes; transfer to clean bowl. Repeat with 1½ teaspoons oil and remaining pork; transfer to bowl.

**5** Heat 1 teaspoon oil in now-empty skillet over high heat until just smoking. Add mushrooms and cook until browned, 4 to 6 minutes. Stir in scallions and cook until wilted, 2 to 3 minutes; transfer to bowl with pork.

**6** Add remaining 1 teaspoon oil and cabbage to again-empty skillet and cook over high heat until spotty brown, 3 to 5 minutes. Push cabbage to sides of skillet. Add garlic-ginger mixture to center and cook, mashing mixture into skillet, until fragrant, about 30 seconds. Stir garlic-ginger mixture into cabbage. Return pork-mushroom mixture and any accumulated juices to skillet and toss to combine. Add sauce and noodles and cook, tossing occasionally, until sauce is thickened and noodles are heated through and evenly coated, 1 to 2 minutes. Serve.



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### publication date: February 27, 2018

US \$29.99 / \$38.99 CAN • 7 $\frac{7}{8}$  x 9 $\frac{5}{8}$   
320 pages • Paperback  
Four-color throughout  
ISBN 978-1-945256-24-0

Please Note: Reviewers should check any quoted material for reviews against the final book.

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Brookline, MA 02445

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front cover photo **Keller+Keller**  
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