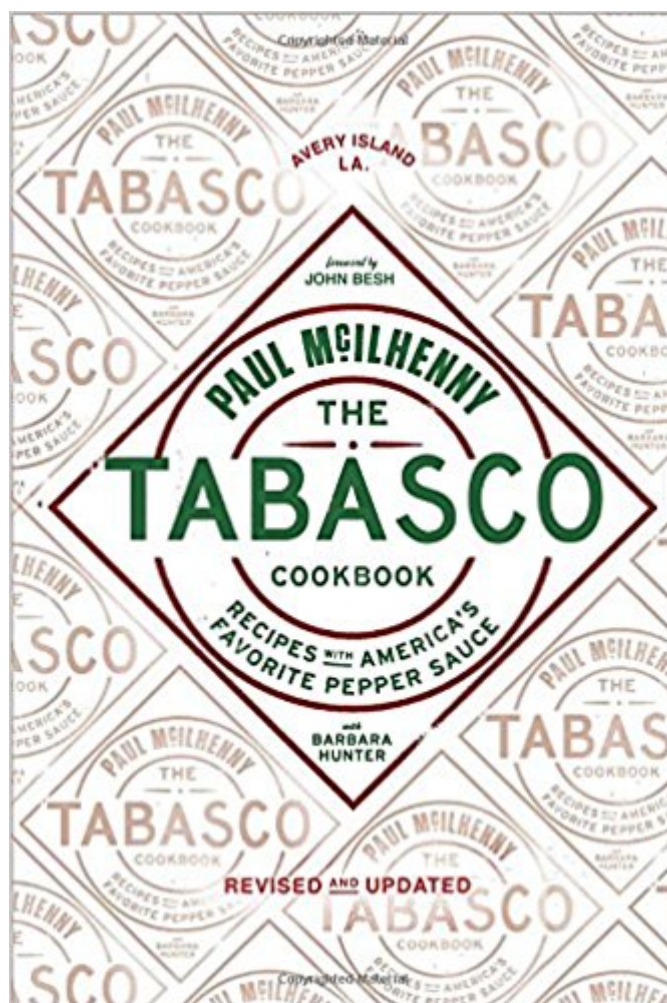


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The Tabasco Cookbook: Recipes With America's Favorite Pepper Sauce



Synopsis

The authoritative cookbook on Tabasco sauce from previous McIlhenny Company CEO Paul McIlhenny, featuring 80 recipes with your favorite pepper sauce in a newly revised edition. Whether you ask for it by name at restaurants or are one of the legions of people who travel with your own bottle, you know there's no substitute for giving eggs, oysters, and Bloody Marys a kick. But Tabasco Pepper Sauce is a versatile ingredient for other foods, too. This revised and updated edition of The Tabasco Cookbook includes 20 new recipes for enjoying southern-style classics and American down-home favorites. From perfect fried chicken to a pan of peppery gingerbread, here are 80 recipes to test your fiery food limits each recipe is rated from "gives flavors a lift" to "not for the meek" according to its piquancy level and keep you coming back for more. Filled with vignettes describing the venerable history of the pepper sauce and the family-run company behind it, along with a foreword by renowned New Orleans chef John Besh and beautiful color photographs of the food and Avery Island, Tabasco Pepper Sauce's birthplace, The Tabasco Cookbook will spice up any cook's repertoire from breakfast to dessert.

Book Information

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Customer Reviews

"Finally, a cookbook as lively as the sauce itself!"-- Nathalie Dupree

Paul McIlhenny was a fourth-generation family member to produce TABASCO® Sauce. Mr. McIlhenny joined McIlhenny Company in 1967 and served as CEO and Chairman of the Board from

2000 through 2013. During his tenure, Mr. McIlhenny led the company to record growth, introduced new products and flavors, and aided the preservation of Louisiana's coastal wetlands. Barbara Hunter founded Hunter Public Relations, a consumer products public relations agency, in 1989 with McIlhenny Company as her first client. Ms. Hunter worked with McIlhenny Company for more than 20 years, developing lasting relationships and experiences with the brand before retiring in 2000. McIlhenny Company remains a client of Hunter Public Relations today.

This volume is basically an updated version of the original "The Tabasco Cookbook". Some minor changes and a few added recipes, but basically the same book. Good recipes to get you cooking Cajun and Creole dishes.

Fun to read and try the recipes!!!!

Cooking with Tabasco! Nothing more to say!!

Have & love the first Tabasco cook book and love this one as well. New recipes galore.

This edition is the revised and updated edition and it is fabulous! As I said earlier, I had never really been a fan of hot sauce, but this book is seriously changing my views. It is filled with delicious recipes, beautiful photographs and a history of the company that I found very interesting. Just some of the recipes included are Fresh Corn Pudding (page 19), Cheese Grits (page 23), Chicken Hash (page 26), Peppered Pecans (page 32), Chunky Salsa (page 36), Cornmeal Nips (page 40), Oyster Bisque (page 47), Baked Mac and Cheese (page 60), Shrimp Creole (page 68), Fried Chicken (page 84), The Ultimate Hamburger (page 89), Honey-Glazed Carrots (page 107), Cheese Scones (page 109), Hot Pepper Jelly (page 123), Smoldering Swirled Brownies (page 134) and Spicy Pumpkin Tart (page 138). Even for those who don't think they like hot sauce "you need to try these recipes. Some of them have an actual mild backnote that really adds to the flavor of the overall dish. If you are worried about the heat level of each recipe, don't worry each recipe is heat indexed to give you a fair warning of what's ahead. The first recipe you

should try? The brownies! You will be amazed at how the hot sauce really adds to the overall chocolate flavor. I recommend this book for those who love hot sauce, for those who want to know more about the condiment and for those like me "who love a good, interesting cookbook.

I don't know about you, but I kind of really like spicy food. I enjoy the water it can bring to my eyes, the way it clears my sinuses, and the way it tastes in general. There are some foods that I add it to more than others - like eggs. I am almost always adding the nearest available hot sauce to them. So, as you can probably guess, when I saw The Tabasco Cookbook available on Blogging for Books, I had to request it for review! Upon first glance, this book is a lot smaller than I thought it would be. It is only a little larger than my hand spread out. That's okay though. It has been put together well and has a nice sturdy cover that is going to allow it to hold up for a good while. This is especially great since it is a cookbook and will be used in my disaster of a kitchen. Too bad the cover is white. I am sure I will manage to stain it some how. As for the recipes contained within, I am very pleased with what I have found. There is quite a wide variety. You have recipes for breakfasts, soups, drinks, main dishes, side dishes, sauces, and desserts. You could easily create an entire meal showcasing Tabasco hot sauce if your heart desires. What also is fantastic about this is that the book has a spicy meter for each recipe. The meter is shown as little Tabasco bottles. One bottle equals a little bit of flavor kick and 4 bottles means you better have your milk ready to help quench the fire going on in your mouth. Definitely a tool to help you pick out which recipe you should give a go depending on how much spicy you are in the mood for. As for the recipes themselves, they all seem relatively simple and easy to follow. Some require only a handful of ingredients, while others require more. I look forward to trying the majority of the recipes held within The Tabasco Cookbook. I will have to pass on a couple because they are just not for me (the one with the frog legs and all of the seafood ones...) but there are still plenty of others that make my mouth water just thinking about! This review is based on a copy provided by Blogging for Books in exchange for a fair and honest review. Find more of my reviews here: [...]

This revised and updated edition of The Tabasco Cookbook is filled with 80 recipes that include America's favorite pepper sauce. Whether adding flavor or heat, from breakfast to dessert, this collection features a variety of ways to tantalize your taste buds! In addition to the delicious recipes, I enjoyed the beautiful photographs, cooking tips, and Tabasco tidbits that are found throughout the book. When choosing new dishes to try, I really appreciated the recipe rating system. Each recipe includes a tiny Tabasco Sauce bottle numbering from one to four, which

indicates the spiciness of the dish. Another delightful aspect of this cookbook is the Tabasco history that is shared in the first few pages. It made me appreciate this distinctive pepper sauce even more! Fans of Tabasco Sauce are sure to enjoy this great collection of recipes, as will those looking to spice up their dishes! I received a complimentary copy of this cookbook in exchange for an unbiased review. All thoughts expressed are my own.

This is an excellent book to have in my collection. 80 recipes incorporate Tabasco, making for some great Louisiana classics like gumbo and etouffee, and some interesting takes on sauces, sides, and desserts. I enjoy heat in my dishes and make liberal use of Tabasco anyway, so having some new ideas on working this versatile sauce into my weekly meal planning has been great. Classic and creative recipes, beautiful photography, and history of the McIlhenny operation make this book a worthwhile addition to any cookbook collection. Highly recommended. I received this book from Blogging for Books for this review.

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