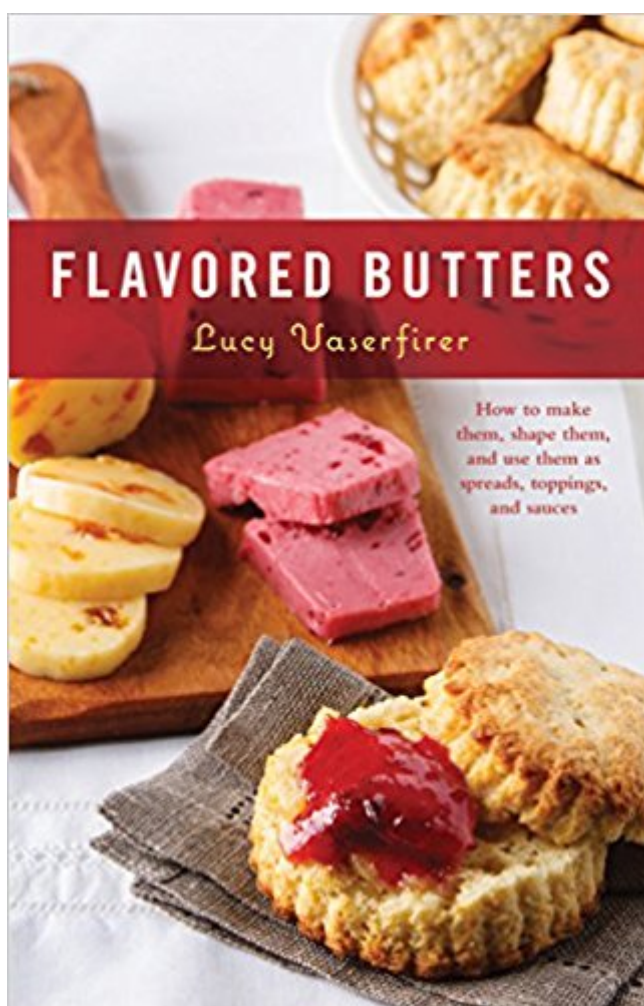


The book was found

# Flavored Butters: How To Make Them, Shape Them, And Use Them As Spreads, Toppings, And Sauces (50 Series)



## Synopsis

Flavored butters, also called compound butters, have a multitude of uses. They make a plain baguette or artisan loaf come alive with flavor; they complement a hearty breakfast muffin or delicate scone; they serve as quick-fix sauces for a piece of fish, meat or a bowl of pasta; and they brighten an artichoke or a serving of green beans in surprising ways. We often see flavored butters as an elegant touch to bread service in restaurants, but there are plenty more varieties and uses that are easy for home cooks to use in their kitchens as well. Lucy Vaserfirer's *Flavored Butters* is the first and only book that provides the recipes and techniques for homemade flavored butters. In fifty recipes, Vaserfirer offers up ideas that are amazingly quick to execute in the kitchen and transformative in the flavor they impart. The recipes cover both sweet and savory applications, and each recipe has advice about what the butter is best used on. In addition to the recipes, there are plenty of photographs to illustrate, and ample tips and tricks, like the perfect temperature at which to serve the butters, how to serve, and the tools needed for making stunning presentations with flavored butters.

## Book Information

Series: 50 Series

Hardcover: 96 pages

Publisher: Harvard Common Press (April 2, 2013)

Language: English

ISBN-10: 1558328076

ISBN-13: 978-1558328075

Product Dimensions: 5.9 x 0.6 x 9 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 39 customer reviews

Best Sellers Rank: #60,456 in Books (See Top 100 in Books) #28 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#) #55 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments](#)

## Customer Reviews

Chef, culinary educator, and recipe developer Lucy Vaserfirer is the author of *Seared to Perfection: The Simple Art of Sealing in Flavor* and the entertaining and educational food blog *Hungry Cravings*, an online resource demystifying complicated cooking and baking techniques and offering delicious, foolproof recipes. She is an Adjunct Instructor of Cooking at Clark College in Vancouver, WA and at

Mount Hood Community College in Gresham, Oregon and has taught both home and professional cooks and bakers for years. Her recipes and writings have appeared in Cooking Club magazine, The Virginia Culinary Thymes, Weber's Time to Grill: Get In. Get Out. Get Grilling., International Association of Culinary Professionals Cooking Schools & Teachers Section Membership Newsletter, Northwest Palate, and Hospitality News. She holds Le Cordon Bleu associate degrees in both culinary arts and patisserie & baking and lives with her husband in Vancouver, WA.

Can't wait to start making butter and some of the recipes in this book sound. So good.

great read

love it

I love the variety of recipes in this book, however you can honestly find a lot of these same recipes on Pinterest or with a Google search. I just love to have a book on hand.

Not the recipes I wanted but there were a few things I liked. I liked the pictures~

I love this little book. It inspires me and also bails me out when I don't have time to be creative. It's a nice gift to give our favorite cook who likes to dress up even a plain meal into something special. A hostess gift? Sure!

I purchased this book to accompany a set of butter paddles and butter churner as a Christmas gift. I hope they invite me to dinner with a flavored butter!

Was a gift, arrived as expected and recipient liked it

[Download to continue reading...](#)

Flavored Butters: How to Make Them, Shape Them, and Use Them as Spreads, Toppings, and Sauces (50 Series) Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes: Sauces, Rubs and Marinades Drawing Animals Shape by Shape: Create Cartoon Animals with Circles, Squares, Rectangles & Triangles (Drawing Shape by Shape series) Primal Blueprint Healthy Sauces, Dressings and Toppings Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes Barbecue Sauces, Rubs, and Marinades--Bastes, Butters & Glazes, Too

Sauces, Salsa And Dips Recipes: The Most Delicious Original Recipes From Around The World (Recipes For Sauces) (Volume 1) Sauces (Sauces Vol. 7) Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces The Inner Lives of Markets: How People Shape Them&#151;And They Shape Us Flavored Butter Recipes: Make Your Own Homemade Compound Butter (Recipe Top 50s Book 123) All-Natural Homemade Beauty Products: Easy to Make Body Lotions and Creams, Scrubs and Body Butters Recipes Veggie Burgers Every Which Way: Fresh, Flavorful and Healthy Vegan and Vegetarian Burgers-Plus Toppings, Sides, Buns and More Ketogenic Crock-Pot: For Fat Loss And A Healthier Lifestyle- 70 Newest And Flavored Slow Cooker Keto Recipes(Bonus: 14-Day Ketogenic Diet Meal Plan) Pizza: A cookbook filled with recipes perfect bread, sauce and toppings: A cookbook full of delicious pizza recipes The Artisanal Kitchen: Perfect Pizza at Home: From the Essential Dough to the Tastiest Toppings Fudge Recipes: 101 Fudge Recipes - Extreme Chocolate & Flavored Fudge The Best Little Book on Hand Analysis: The every-personÃ¢â¬s guide to palm reading incorporating hand analysis techniques flavored with astrology for astounding results The Measurement of Biological Shape and Shape Change (Lecture Notes in Biomathematics, Volume 24) Shape Up with the Slow Fat Triathlete: 50 Ways to Kick Butt on the Field, in the Pool, or at the Gym--No Matter What Your Size and Shape

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)