

HONEST COOKING MAGAZINE PRESENTS

12 ESSENTIAL RECIPES YOU NEED TO KNOW HOW TO MAKE

SAUCE

BONUS!
5 NEVER BEFORE
PUBLISHED
RECIPES

Recipes From Across the Globe
From creamy to spicy and everything in between

Sauce it Up!

Welcome to the flavorful, messy, and endlessly satisfying world of sauces—the backbone of good cooking and the quiet heroes behind unforgettable meals.

From slow-simmered classics to quick punches of acidity or heat, sauces have the power to transform even the simplest ingredients into something worth remembering.

This collection features some of our favorite sauces from Honest Cooking’s archives—plus a few brand-new recipes developed just for this book. They’re meant to be stirred, spooned, drizzled, reduced, and whisked into your everyday kitchen life.

These aren’t perfect restaurant sauces, and they’re not meant to be. They’re real, practical, deeply flavorful recipes that work—tested in home kitchens, written with flexibility in mind, and made to pair with whatever you’ve got on hand.

Kalle Bergman

Editor in Chief, Honest Cooking Magazine



Table of Contents

Page 2	<u>Sauce it Up!</u>
Page 3	Table of Contents
Page 4	<u>Top 10 Sauce Making Tips</u>
Page 5-6	<u>Béarnaise Sauce</u>
Page 7-8	<u>Chilean Pebre Sauce</u>
Page 9-10	<u>Thai Satay Sauce</u>
Page 11-12	<u>Chimichurri Sauce</u>
Page 13-14	<u>Spicy Marinara Sauce</u>
Page 15-16	<u>Catalan Romesco Sauce</u>
Page 17-18	<u>Korean Gochujang Sauce</u>
Page 19-20	<u>Beurre Blanc Sauce</u>
Page 21-22	<u>Red Wine Reduction</u>
Page 23-24	<u>Creamy Mushroom Sauce for Steak</u>
Page 25-26	<u>Indonesian Kecap Manis Sauce</u>
Page 27-28	<u>Mexican Mole Negro</u>
Page 29	<u>Essential Equipment</u>
Page 30	<u>Ingredients and Substitutions</u>

Top 10 Sauce Making Tips

A great sauce isn't just about ingredients—it's about balance, timing, and knowing when to trust your senses. These ten tips from the Honest Cooking editorial team will help you make sauces that are smoother, bolder, and more versatile, every single time.

- 1 Use a good-quality pan with a heavy bottom.** Sauces burn fast in thin pans. A heavy-bottomed saucepan ensures even heat and gives you more control, especially for reductions or cream-based sauces.
- 2 Always taste as you go.** Sauces evolve while they simmer. Don't wait until the end to adjust salt, acid, or sweetness—layer the flavor as you build.
- 3 Fat + Acid + Salt = Balance.** Most great sauces have some combo of fat (butter, oil, nut), acid (vinegar, lemon, wine), and salt. Learning to balance these is the secret to unlocking flavor.
- 4 Don't skip the sauté.** Onions, garlic, shallots, and spices develop deeper, sweeter, rounder flavors when gently sautéed before adding liquids. It's worth the few extra minutes.
- 5 Deglaze!** After sautéing, splash in wine, vinegar, or broth to lift up the browned bits on the bottom of the pan. That's flavor gold.
- 6 Use the right blender for the job.** High-speed blenders give you velvety sauces. Food processors are better for chunky or oily sauces like romesco or salsa verde. Immersion blenders work for hot sauces straight in the pan.
- 7 Strain for elegance.** If you're making something like beurre blanc or red wine reduction, straining out solids at the end gives you that glossy, restaurant-style finish.
- 8 Don't let cream-based sauces boil.** Bring to a gentle simmer and keep it there. Boiling can cause separation or curdling, especially if there's acid in the mix.
- 9 Use broth or pasta water to loosen.** If a sauce gets too thick, add a little warm broth or starchy pasta water (depending on the recipe) to bring it back to a pourable consistency.
- 10 Let sauces rest—briefly.** Most sauces benefit from a couple minutes off the heat to mellow and thicken. It also makes them easier to handle and serve without rushing.

FRENCH BÉARNAISE SAUCE



Béarnaise Sauce

In my world, there's nothing better than a perfectly cooked steak, drenched (DRENCHED I TELL YOU!) in equally perfectly made Béarnaise sauce. The silky smooth texture, the richness, the tangy acidity, and the slight kick from the tarragon – it's just the ultimate steak dinner companion. Now, making Béarnaise can be intimidating for even the most experienced home cook. But with our method, even a beginner in the kitchen will be able to serve up perfect Béarnaise every single time.

INGREDIENTS

1/2 cup dry white wine
1/4 cup white wine vinegar
3 sprigs chervil (leaves finely chopped, stems reserved)
4 sprigs tarragon (leaves finely chopped, stems reserved)
1 small shallot (thinly sliced)
1/2 teaspoon whole black peppercorns
2 large egg yolks
Kosher salt (to taste)
3/4 cup (12 tablespoons) salted butter

HOW TO MAKE IT

Simmer wine, vinegar, herb stems, shallots, and peppercorns until reduced to about 1½ tablespoons. Strain and discard solids.

In a blender or tall container with an immersion blender, combine the warm reduction, egg yolks, and a pinch of salt.

Blend on medium speed, then slowly stream in hot melted butter over 30–60 seconds, blending continuously until thick, glossy, and emulsified.

Stir in chopped herbs by hand. Serve immediately, or keep warm up to 1 hour over very low heat, whisking before serving.

Prep time: 10 mins

Cook time: 20 mins

Calories per serving: 160

Serving size: 2 tbsp (good luck sticking to that amount)

CHILEAN PEBRE SAUCE



Chilean Pebre Sauce

What makes Pebre so awesome is that it is both super easy to make, and absolutely delicious. It is typically used as a dip for freshly baked bread, marraqueta being a favorite, or as a condiment to enhance the flavors of grilled meats and empanadas. It also beautifully complements seafood dishes, and you don't have to try and create authentic Chilean dishes to go with it - it works really well with almost anything you are likely to throw on the grill.

INGREDIENTS

1½ bunch cilantro (about 2 cups chopped / 60 grams)
½ medium onion, chopped (about 75 grams)
3 cloves garlic, chopped
1–2 chili peppers, seeds removed (or Chilean chili paste, to taste)
2 tablespoons red wine vinegar (30 ml)
Juice of 1 lime (about 2 tablespoons / 30 ml)
Salt and black pepper, to taste
⅓ cup olive oil (80 ml)
Pinch of sugar
2 small tomatoes, diced (about 160 grams total)

HOW TO MAKE IT

Simmer wine, vinegar, herb stems, shallots, and peppercorns until reduced to about 1½ tablespoons. Strain and discard solids.

In a blender or tall container with an immersion blender, combine the warm reduction, egg yolks, and a pinch of salt.

Blend on medium speed, then slowly stream in hot melted butter over 30–60 seconds, blending continuously until thick, glossy, and emulsified.

Stir in chopped herbs by hand. Serve immediately, or keep warm up to 1 hour over very low heat, whisking before serving.

Prep time: 10 mins

Chill time: 60 mins

Calories per serving: 80

Serving size: 2 tbsp

THAI SATAY PEANUT SAUCE



Thai Satay Sauce

Satay sauce is a classic you've probably had at restaurants but might not realize how simple it is to make at home. This version is basically just peanut butter, coconut milk, and lime juice. Keep it in the fridge and it'll last about a week. Perfect with grilled chicken or meatball skewers, but honestly great on just about anything. Try it as a dipping sauce for spring rolls or drizzled over rice bowls when you want something more interesting than soy sauce.

INGREDIENTS

1/2 cup unsalted creamy peanut butter (120 grams)
1 cup full-fat coconut milk (240 ml)
Juice of 1 lime (about 2 tablespoons / 30 ml)
1 tablespoon soy sauce (15 ml)
1 teaspoon brown sugar or palm sugar (4 grams)
1 clove garlic, grated or minced
Sea salt, to taste
Warm water, as needed to thin

HOW TO MAKE IT

In a medium bowl, combine peanut butter and coconut milk. Stir vigorously with a whisk or fork until fully blended and smooth. The mixture will look separated at first but will come together as you stir.

Add lime juice, soy sauce, sugar), and garlic. Stir again until completely incorporated and glossy.

Taste and season with salt as needed.

If the sauce is too thick, add warm water 1 tablespoon at a time until desired consistency is reached (dipping vs. drizzling).

Use immediately as a dipping sauce for Thai meatballs, drizzle over noodles or grilled dishes, or store in the fridge for up to 4 days. Re-whisk before serving if chilled.

Prep time: 5 mins

Chill time: none

Calories per serving: 140

Serving size: 2 tbsp

ARGENTINIAN CHIMICHURRI SAUCE

**NEW
BONUS
RECIPE!**

Chimichurri Sauce

Bright, punchy, and raw in the best way, chimichurri is a classic Argentinian condiment that's super-versatile. Making chimichurri at home is ridiculously easy - everything goes into a bowl and gets mixed together. No fancy equipment needed, though a food processor can save you some chopping time if you're making a large batch. The key is getting the balance right between the herbs and acid, and don't be shy with the garlic.

INGREDIENTS

¾ cup fresh cilantro, packed (about 20 grams)

½ cup fresh flat-leaf parsley, packed (about 15 grams)

¼ white onion (about 30 grams)

½ cup olive oil (120 ml)

2 tablespoons red wine vinegar (30 ml)

2 cloves garlic, minced

½ teaspoon salt

¼ teaspoon black pepper

Pinch of red pepper flakes (or to taste)

HOW TO MAKE IT

Add cilantro, parsley, onion, olive oil, red wine vinegar, garlic, salt, pepper, and red pepper flakes to a small food processor.

Pulse several times until herbs are finely chopped but not fully puréed—you want visible texture.

Taste and adjust seasoning. Add more vinegar or salt if needed.

Use immediately or refrigerate for up to 3 days. Bring to room temperature and stir before serving. Excellent with grilled steak, chicken, shrimp, or charred vegetables.

Prep time: 5 mins

Chill time: none

Calories per serving: 135

Serving size: 2 tbsp

SPICY MARINARA SAUCE



Spicy Marinara Sauce

Made with tomatoes, fresh chilies, aromatic garlic, and a splash of white wine, this sauce adds a delicious kick to any pasta dish.

But it's not just a pasta sauce, this recipe is much more versatile than that. Use on pizza as a tomato sauce that brings a little more heat, or serve as a side-dip to anything from bread-sticks to chicken wings. Or why not add some garlic grilled shrimp to the sauce? Delicious!

INGREDIENTS

2 cans diced tomatoes (14.5 oz each / 820 grams total)

1 can tomato paste (6 oz / 170 grams)

1–2 fresh red chilies, finely chopped

1 tablespoon dried parsley

1 tablespoon minced garlic (or 3 cloves)

1 teaspoon dried oregano

1 tablespoon red pepper flakes

1 teaspoon salt

¼ teaspoon ground black pepper

2 tablespoons olive oil

½ cup finely diced white onion (75 grams)

½ cup dry white wine (120 ml)

HOW TO MAKE IT

Heat olive oil in a large saucepan. Add diced onion and sauté for 5 minutes. Stir in garlic and chopped fresh chilies. Cook for 1–2 minutes until fragrant.

Add tomato paste and cook, stirring, for 2–3 minutes. Deglaze the pan with white wine, scraping up any browned bits. Add diced tomatoes with their juices and stir to combine.

Add parsley, oregano, red pepper flakes, salt, and black pepper. Bring to a simmer over medium-high heat. Reduce heat to low and let simmer uncovered for 30–40 minutes, stirring occasionally, until thickened.

Taste and adjust seasoning as needed. Remove from heat and let cool slightly before serving.

Prep time: 10 mins

Cook time: 40 mins

Calories per serving: 120

Serving size: ½ cup

CATALAN ROMESCO SAUCE

**NEW
BONUS
RECIPE!**

Romesco Sauce

This bold, smoky sauce from Catalonia is a lovely blend of roasted red peppers, tomatoes, almonds, and olive oil into a rich, textured spread. Romesco is fantastic served with grilled meats, roasted vegetables, seafood, or as a sandwich spread. It's naturally gluten-free, dairy-free, and packed with flavor. Plus, it is super-easy to make and it looks fantastic!

INGREDIENTS

1 jar fire-roasted red peppers, drained (16 oz jar / 340 grams)
6 whole fire-roasted canned tomatoes (about 1½ cups / 341 grams)
1 cup unsalted roasted almonds (2.4 dl)
3 tablespoons olive oil
3 garlic cloves
1 bunch flat-leaf parsley, chopped
1 tablespoon apple cider vinegar
Zest and juice of 1 lemon
1½ teaspoons smoked paprika
½ teaspoon kosher salt
½ teaspoon cracked black pepper
¼ teaspoon cayenne pepper

HOW TO MAKE IT

Add all ingredients to a food processor or high-powered blender.

Pulse until the mixture reaches your preferred texture—slightly chunky or completely smooth. Scrape down sides as needed.

Taste and adjust seasoning. Add a splash of water or olive oil to loosen if needed.

Serve immediately as a sauce, dip, or spread.

Store in an airtight container in the fridge for up to 5 days. Flavors improve after resting a few hours

Prep time: 10 mins

Cook time: none

Calories per serving: 130

Serving size: 2 tbsp

KOREAN GOCHUJANG SAUCE



**NEW
BONUS
RECIPE!**



Gochujang Sauce

This bold and fiery gochujang sauce is a Korean-inspired staple that delivers sweet heat and deep umami flavor in just minutes. Perfect as a glaze for grilled meats, a stir-fry sauce, or a punchy drizzle over rice bowls, noodles, or roasted vegetables. It is absolutely delicious and so versatile!

INGREDIENTS

6 tablespoons gochujang (Korean fermented chili paste), or to taste (90 grams)
4 tablespoons maple syrup (60 ml)
1 tablespoon rice vinegar (15 ml)
1 tablespoon + 1 teaspoon sesame oil (20 ml)
3 garlic cloves, minced

HOW TO MAKE IT

In a small saucepan, whisk together gochujang, maple syrup, rice vinegar, sesame oil, and minced garlic.

Place the pan over medium heat and bring the sauce to a gentle simmer.

Let it bubble for about 60 seconds to meld the flavors, then remove from heat.

Let cool slightly before using. The sauce will thicken a bit as it cools.

Use as a glaze for grilled chicken or tofu, a stir-fry base, or a drizzle over bibimbap, dumplings, or roasted veggies. Store in an airtight container in the fridge for up to 1 week.

Prep time: 5 mins

Cook time: 1 min

Calories per serving: 80

Serving size: 2 tbsp

CLASSIC BEURRE BLANC

NEW
BONUS
RECIPE!

Beurre Blanc

This classic French butter sauce is rich, silky, and bright—with just enough acidity to balance its luxurious texture. Made from wine, vinegar, shallots, and cold butter, beurre blanc is ideal with poached fish, seared scallops, asparagus, or chicken. Serve it warm, and don't skimp on the whisking. This is one of the most decadent sauces in the world.

INGREDIENTS

1 cup cold unsalted butter, cut into
tablespoons (226 grams)
¼ cup finely chopped shallots (30 grams)
¼ cup dry white wine (60 ml)
2 tablespoons white wine vinegar (30 ml)
⅓ cup heavy cream (80 ml)
Kosher salt, to taste

Prep time: 5 mins

Cook time: 10 min

Calories per serving: 160

Serving size: 2 tbsp

HOW TO MAKE IT

In a medium saucepan, melt 1 tablespoon of butter over medium heat. Add shallots and whisk for 30 seconds.

Pour in the white wine and vinegar and whisk continuously. Let the liquid reduce until only about 2 tablespoons remain.

Add heavy cream and a pinch of salt. Bring to a boil, then reduce heat to medium-low.

Begin whisking in the remaining cold butter, 2–3 pieces at a time, whisking constantly to emulsify. Do not let the sauce boil after adding butter.

Once all butter is incorporated and the sauce is glossy and thickened, strain through a fine-mesh sieve to remove shallots. Press on solids to extract flavor.

Serve immediately over warm dishes. Do not reheat directly—keep warm in a double boiler if needed.

RED WINE REDUCTION

NEW
BONUS
RECIPE!

Red Wine Reduction

This deep, glossy red wine reduction is a French-inspired pan sauce perfect for seared steaks, lamb chops, duck, or even mushrooms. Simmered with garlic, shallot, herbs, and beef stock, then finished with butter for richness, it's a one of the most classic and elegant ways to elevate any main dish.

INGREDIENTS

1 tablespoon olive oil
1 small shallot, minced (about 2 tablespoons)
1 garlic clove, minced
1 cup dry red wine (240 ml)
1 cup beef stock (240 ml)
1 sprig fresh thyme
1 sprig fresh rosemary
2 tablespoons unsalted butter, room temperature
Kosher salt, to taste
Freshly ground black pepper, to taste

Prep time: 5 mins

Cook time: 15 min

Calories per serving: 90

Serving size: 2 tbsp

HOW TO MAKE IT

Heat olive oil in a small saucepan over medium heat. Add minced shallot and cook for 2 minutes, stirring occasionally.

Add garlic and cook for another 2 minutes, just until fragrant—don't let it brown.

Pour in red wine and increase heat to medium-high or high. Boil until the liquid is reduced by about two-thirds, approximately 5–7 minutes. Watch closely to avoid burning.

Stir in beef stock, thyme, and rosemary. Continue boiling and reduce again until the sauce is thickened and syrupy, another 5–7 minutes.

Lower the heat to low. Remove herb sprigs and whisk in butter until fully melted and the sauce is glossy. Strain the sauce through a fine-mesh sieve to remove solids.

Taste and adjust seasoning with salt and pepper. Serve warm over meat or roasted vegetables.

CREAMY MUSHROOM SAUCE FOR STEAK



Creamy Mushroom Sauce

This rich, creamy mushroom sauce is made with tender sautéed mushrooms, garlic, and heavy cream, finished with a touch of parsley. It's the ultimate companion for grilled or pan-seared steak, but also delicious over chicken, pasta, or roasted potatoes.

INGREDIENTS

5.3 oz button mushrooms, halved and sliced
(150 grams)
5 fl oz heavy cream (150 ml)
2 garlic cloves, crushed
1 teaspoon freshly ground black pepper (or
more to taste)
1/2 teaspoon sea salt
1 tablespoon chopped fresh parsley
1 teaspoon cooking oil (vegetable or olive oil)

HOW TO MAKE IT

Heat the oil in a medium saucepan over high heat. Add sliced mushrooms and cook, stirring often, for about 5 minutes until golden and lightly browned.

Reduce the heat to medium. Add heavy cream to the pan. Stir in salt and black pepper.

Bring to a boil, then reduce heat and simmer for 5–8 minutes, stirring occasionally, until the sauce reduces and thickens slightly. Avoid boiling over.

Once the sauce has reduced by about half, add the crushed garlic. Cook for 1 more minute to infuse the flavor.

Remove from heat and stir in chopped parsley.

Serve hot over steak, pork chops, grilled chicken, or roasted vegetables.

Prep time: 10 mins

Cook time: 12 min

Calories per serving: 95

Serving size: 2 tbsp

INDONESIAN KECAP MANIS SAUCE

NEW
BONUS
RECIPE!

Kecap Manis Sauce

Kecap manis is a thick, glossy Indonesian sweet soy sauce made by simmering soy sauce with sugar and spices. Sticky, salty, and rich with warming aromatics like ginger and garlic, it's perfect for glazing grilled meats, drizzling over fried rice, or adding deep umami to noodles and stir-fries. We're getting hungry just thinking about it!

INGREDIENTS

1 cup soy sauce (240 ml)
1 cup organic brown sugar or palm sugar (220 grams)
2 whole dried star anise (optional)
4 garlic cloves, halved or crushed
1-inch piece fresh ginger, sliced (2.5 cm)
1 teaspoon whole black peppercorns (or a pinch of ground black pepper)

HOW TO MAKE IT

In a small saucepan, combine all ingredients and stir to mix.

Place over medium-low heat and bring to a gentle simmer. Do not boil.

Simmer uncovered for about 15 minutes, stirring occasionally, until sugar is fully dissolved and the sauce slightly thickens.

Turn off the heat. Strain out or remove the garlic, ginger, peppercorns, and star anise.

Let the sauce cool completely—it will thicken more as it cools.

Transfer to an airtight container and refrigerate. Keeps for up to 3 months.

Drizzle over stir-fried noodles, fried rice, grilled tofu, chicken satay, or as part of a dipping sauce base.

Prep time: 5 mins

Cook time: 15 min

Calories per serving: 110

Serving size: 2 tbsp

MEXICAN MOLE NEGRO

**NEW
BONUS
RECIPE!**

Mole Negro

Deep, dark, and full of layered flavor, mole negro is one of Mexico's most iconic sauces. This version simplifies the method without sacrificing character—blending dried chiles, prunes, toasted spices, chocolate, and peanut butter into a complex sauce that's both smoky and slightly sweet. Serve with roasted meats, enchiladas, tamales, or spooned over rice.

INGREDIENTS

6 dried chiles (such as pasilla and mulato)
4 cups chicken or vegetable broth (960 ml)
1 cup seedless prunes or dark raisins (150 grams)
1 large onion, diced
6 cloves garlic, smashed
2 teaspoons chili powder
2 teaspoons cumin
2 teaspoons coriander
1 teaspoon dried oregano
1 teaspoon ground cinnamon
½ teaspoon nutmeg
½ teaspoon ground cloves
1–2 canned chipotle peppers
1½ teaspoons salt
½ teaspoon cracked black pepper
¼ cup peanut butter or tahini (60 grams)
1½ oz dark chocolate, chopped (about ⅓ cup / 42 grams)
1 tablespoon olive oil

HOW TO MAKE IT

In a dry skillet over medium heat, toast the dried chiles for 3–4 minutes until fragrant and glossy.

Transfer to a pot with broth. Bring to a boil, then cover and simmer on low for 10 minutes. Add prunes and simmer 10 more minutes. Turn off heat and let cool.

In a pan, sauté onion and garlic in olive oil over medium heat until deeply golden, about 10 minutes. Add all dried spices and toast 1–2 minutes more.

In a blender, combine onion-spice mix, softened chiles, prunes, broth, chipotles, and adobo sauce. Blend until very smooth, adding more broth as needed for a thick but pourable consistency.

Return to saucepan and heat gently. Stir in salt, peanut butter, and chocolate. Whisk until melted and fully combined.

Prep time: 20 mins

Cook time: 30 mins

Calories per serving: 180

Serving size: ¼ cup

Essential Equipment

While making sauces is one of the most rewarding—and delicious—things you can do in the kitchen, a few key tools will make the process smoother, faster, and more flavorful. These basics aren't fancy, but they're the backbone of good sauce-making.

1 **Small and Medium Saucepans:** A good-quality saucepan is your sauce's best friend. Look for heavy-bottomed pans to ensure even heat distribution and to prevent burning.

2 **Whisks and Wooden Spoons:** Essential for emulsifying butter sauces like *beurre blanc*, or stirring tomato sauces without scratching your pan. A small balloon whisk is great for vinaigrettes and smooth blends.

3 **Fine-Mesh Sieve or Strainer:** For silky-smooth sauces like red wine reduction or mole, straining out solids is the key to refinement. Choose a fine-mesh version.

4 **High-Speed Blender or Food Processor:** Blenders are crucial for sauces like romesco, chimichurri, or mole, and give you that restaurant-perfect texture.

5 **Digital Scale and Measuring Spoons:** Precise measurements matter when balancing salt, acid, and fat. A digital scale ensures accuracy.

6 **Glass Jars and Airtight Containers:** Storing sauces properly extends their life. Use clean glass jars for oils and acidic sauces, and BPA-free containers for the rest.

Ingredients and Substitutions

Dietary restrictions? Can't find the exact ingredient a recipe calls for? Don't worry—we've pulled together the most common swaps and pantry workarounds you can rely on when making sauces at home.

- 1 Soy Sauce:** Tamari (for gluten-free) or coconut aminos (for soy-free) make solid substitutes. Both are slightly sweeter and less salty, so taste and adjust as needed.
- 2 Heavy Cream:** For dairy-free versions, use full-fat coconut milk or cashew cream. They won't whip, but they offer body and richness in sauces like mushroom or curry.
- 3 Peanut Butter:** Can be replaced with almond butter, tahini, or cashew butter, depending on the flavor profile you're aiming for.
- 4 Vinegars:** White wine vinegar, apple cider vinegar, and rice vinegar can often be used interchangeably. Balsamic has a sweeter, deeper flavor and is best in small amounts.
- 5 Chilies and Chili Pastes:** Fresh chilies can be swapped with chili flakes, sriracha, sambal oelek, or gochujang depending on the recipe. Always adjust by heat level and flavor, not volume.

HAPPY SAUCING!

Thank you for joining us on this sauce-stirring adventure. I'm so glad you spent a few moments exploring the recipes in this book. Whether you're spooning, simmering, or whisking, I hope these sauces bring more flavor, flexibility, and joy to your kitchen.

Should you have any questions—or want to share what you've made—feel free to reach out:

kalle.bergman@rosebudmedia.org

For more recipes and inspiration, visit honestcooking.com

- Kalle Bergman, Editor in Chief, Honest Cooking & Travel Magazine