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# **Spaghetti Sauces**





## Synopsis

Eighty authentic Italian recipes are sure to indulge everyone at the table with palate-pleasing flavors. Twirl your fork into a plate of spaghetti topped with Pecorino Romano, Black Pepper, and Crisp Garlic; Mediterranean Pesto with Tomatoes; Prawns with Broccoli Florets and Paprika; TomatoSauce with Goat Cheese and Basil; or Roasted Vegetables with Balsamic Vinegar.

### **Book Information**

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#### Customer Reviews

I must say that I LOVE Biba! We dine at her restaurant a few times a year and her food is amazing! I have all her other cookbooks and she has talk me all the fundamentals of true Italian cooking (like garlic and Parmesan do not go with everything...lol). But when I saw in her newsletter that this book was coming out, I hesitated to buy it, because many of her books overlap, and I figured that I probably had most of the book. But while lunching at the restaurant, I was able to flip through it and I noticed this book is different than the others; it is more geared towards quick meals. Something her other books are definitely Not! Biba flavor without slaving in the kitchen all day? Sold! She even talks about how these are recipes she throws together after a long day, or for her grandkids when

they come over (Can I be your grandkid, Biba?). The recipes are simple, with not too many ingredients, and ment to be tossed, with good store bought pasta (please don't ruin the flavors by putting them on crappy super cheap Walmart pasta. If its not made in Italy, that's a bad sign...). There's also a lot of variety, not just twenty versions of ragu. One tip, quality and freshness make all the difference. If you think canned Parmesan is an acceptable ingredient, and good pasta sauce comes in a jar...you have a long way to go! Homemade spaghetti sauce can be done in 10 minutes, and taste amazing!Buy the book, you're family will love you for it!

I am thrilled with this latest effort from Biba. Every recipe rings true. The sauce of calamari and brocoli di rape(over farfalle or any pasta cut)is so fabulous as a light meal, as are any of the vegetable sauces for warm weather. I can't wait to try every recipe in this one.

What a wonderful book! The first recipe I made was the Bolognese Ragu, and a more fabulous sauce cannot be found in American restaurants. This book is a great tribute to Biba as are all her wonderful cookbooks. Thanks Biba!

This was an enjoyable and simple read on spaghetti/pasta sauces without getting all crazy on the gourmet ingredients. Some of the recipes were very simple, but definitely worth reading. I did get it at the low price of ninety-nine cents, which I think was just about right for this title.

Spaghetti Sauces Love this book. First of all, I am a big fan of Biba's. I love going to her restaurant, where I am always treated like an honored guest, and, consequently, cooking the food I have eaten there is always a special treat. I have almost all of Biba's cookbooks, but, had not ordered this one, thinking the sauces were in her other books. We purchased this book for a friend of ours, and she cooked some recipes out of it for us. Boy was I blown away. I came home and ordered one for myself. I highly recommend it.

I love the sauces in this book, and they are very easy to make. Most of the recipes take just about 20 minutes! The chapters in this book are: Cheese Pesto Quick Tomato Vegetable Seafood Ragu The pictures are really amazing, and sooooo tasty! I would highly recommend Biba's Book!

Being her biggest fan for over 25 years, SPAGHETTI SAUCES is that perfect gem to give to your kids, your grand kids, your friends and anyone who has a hectic life and wants to put a hot plate of

spaghetti on the table fast! All the recipes are truly authentic italian and wonderful. Visit her restaurant in Sacramento and meet the legend! I will forever love Biba Caggiano!

I just flipped through this book and I will be making many of the recipes for myself. I am now very hungry for some pasta.

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