



Mastering Stocks and Broths

A Comprehensive Culinary Approach
Using Traditional Techniques and
No-Waste Methods

Rachael Mamane

Foreword by Adam Danforth

\$35.00 • Hardcover

7 × 9 • 448 pages

ISBN 978-1-60358-656-6

Pub Date: June 30, 2017

For media inquiries contact

Christina Butt

cbutt@chelseagreen.com

802.295.6300 ext.127

For author events contact

Jenna Stewart

jstewart@chelseagreen.com

802.295.6300 ext.120



“What I learned from Ms. Mamane is that a good stock, and I mean a really good stock, takes a lot of T.L.C. . . . Each batch [is] rich, thick, and full of all those good things that make us believe soups are cure-alls.”

—**LIZA DE GUIA**, *New York Times*

“If one really used this book, one would emerge a truly excellent cook and, I dare say, person.”

—**DEBORAH MADISON**, author of *Vegetable Literacy*

“If you have ever tried to imagine the most definitive encyclopedia on stocks, sauces, and broths, here it is. I can’t imagine a single question unanswered in this marvelous book.”

—**JOEL SALATIN**, Polyface Farm, author of *You Can Farm*

Stocks and broths are the foundation of good cooking, yet information on their use is often relegated to the introductions or appendices of cookbooks—until now.

Mastering Stocks and Broths is the comprehensive culinary guide passionate home cooks and innovative chefs have been waiting for. Rachael Mamane, a self-taught cook and owner of the small-scale broth company Brooklyn Bouillon, takes readers on a culinary journey into the science behind fundamental stocks and well-crafted broths. She offers in-depth instructions for over 100 complex and unique recipes, from foundational techniques to using stocks in inventive dishes.

Readers will learn about the importance of quality sourcing, the value of a zero-waste approach, and a detailed methodology on how to develop, store, and use stocks and broths in a home kitchen.



RACHAEL S. MAMANE is the chef and owner of Brooklyn Bouillon. Her work in reducing consumptive waste streams has been featured by *The New York Times*, *Modern Farmer*, *The Splendid Table*, and *Food Curated*. Her project participation with Feeding the 5000 was supported by the United Nations Environmental Program. She has exhibited at Harvard Law School and participated in early food incubators at Stanford University and Babson College.

<http://media.chelseagreen.com/mastering-stocks-and-broths>