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Sweet chili sauce - condiment made with chilies, rice wine vinegar, and some sweetening ingredient such as fruit or a refined sugar. Tomato sauce - sauce made primarily from tomatoes, best known as a pasta sauce. Vinaigrette - Sauce made from oil and vinegar and commonly used as a salad dressing. Wine sauce.

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This Japanese sauce has the sweet/savoury balance honed to a tee. Mix 5 tbsp soy sauce, 3 tbsp sake, 2 tbsp mirin, ½ tsp grated ginger and 1 tsp honey. Pour the mixture into a small saucepan

and bring to a simmer. Cook for around 5 mins, or until slightly thickened.

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 This comprehensive collection of over 200 sauces by Michel Roux, proprietor of the 3 Michelin-starred "Waterside Inn", has already attained classic status as an essential in every good cook's kitchen. The techniques and methods of sauce making are explained simply and clearly, many illustrated with step-by-step instructions.

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