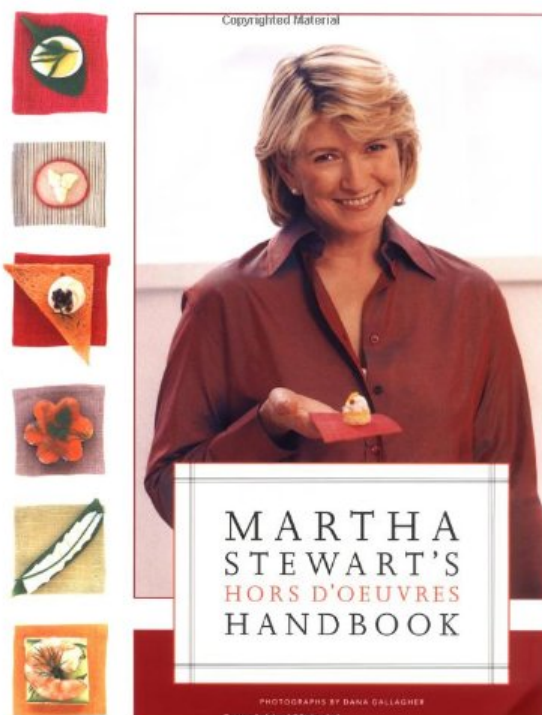
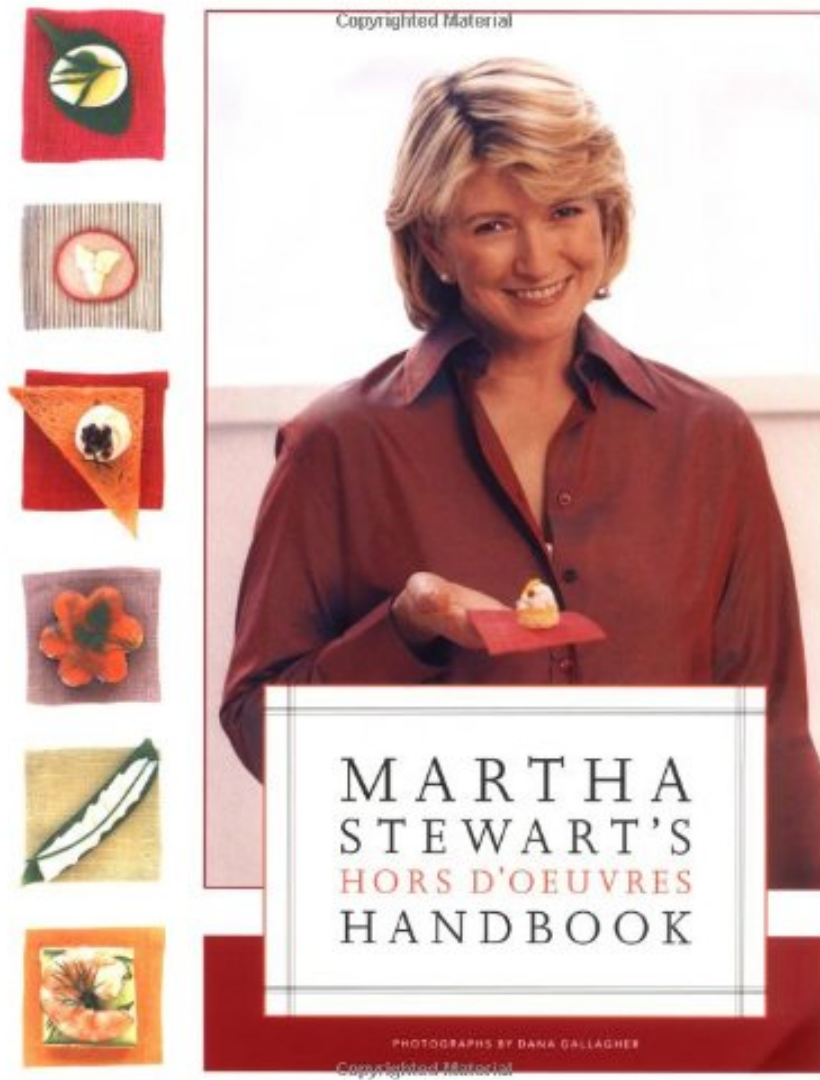


MARTHA STEWART'S HORS D'OEUVRES HANDBOOK BY MARTHA STEWART



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MARTHA STEWART'S HORS D'OEUVRES HANDBOOK BY MARTHA STEWART PDF

No one knows better how to give a party than Martha Stewart--and as she proves in this comprehensive and visually dazzling handbook, great parties begin with great hors d'oeuvres. Three hundred all-new recipes, each photographed in full color, show why Martha Stewart is still America's style authority and most trusted party host.

It was fifteen years ago that Martha Stewart first turned her creativity and talent for teaching to this subject, when she defined the look and flavor of party appetizers for professionals and home cooks in Martha Stewart's Hors d'Oeuvres. Since then, America's tastes have evolved and Martha's own approach to food has expanded to encompass flavors from around the world, seasonal ingredients fresh from the garden, and innovative preparations all presented with an unsurpassed eye for beauty.

In this book, after laying out the basic foundations and techniques, Martha presents chapters on different hors d'oeuvre categories that are brimming with new ideas--Layered and Stacked; Wrapped, Rolled, Filled, Folded, and Stuffed; and Skewered and Threaded. Whether a classic cocktail party food reinvigorated with her wit and style--chicken salad tea sandwiches turned on their sides and encrusted with sesame seeds, for example--or deliciously decadent dips for crudités and seafood updated with Indian dhal or white beans and mustard greens; tiny toasted breadboxes filled with Welsh rarebit; or savory sips of soups in edible cups, these impeccable jewels are as exciting as anything Martha has ever invited her readers to serve on the buffet or tea table or pass among guests.

Reflecting Martha's favorite way to entertain now--informal and relaxed--there is also Bites and Pieces, a chapter packed with simple recipes for parties that please the guests without undoing the host. Marinated olives, spiced and seasoned nuts, handmade cheese crackers, and spicy cocktail ribs can be prepared quickly and easily in advance and arranged before the doorbell rings. Even the drinks have been provided: classic and contemporary cocktails, imaginatively garnished, are accompanied by a guide to stocking the bar and serving champagne.

Everything about Martha Stewart's Hors d'Oeuvres Handbook has been considered to create a book that is easy to use. The size was chosen to comfortably fit in the hand, in the cookbook holder, or on the kitchen counter. Color photographs in the front of the book help cooks select which hors d'oeuvres to combine for their own parties; the cross-referenced recipes in the back have been tested in Martha's own kitchen and in the test kitchens of Martha Stewart Living; and two place-marking ribbons keep track of both picture and recipe. And every detail has been covered--tips on techniques and ingredients, serving ideas, menu suggestions, recipe variations, advice on party planning, and even a glossary of equipment, special ingredients, and supplies, with a guide to finding them. With its range of recipes, its wealth of ideas, its lavish photography, and its innovative format, Martha Stewart's Hors d'Oeuvres Handbook is simply the most instructive, inspirational, and indispensable guide to hors d'oeuvres ever compiled.

- Sales Rank: #334910 in Books
- Brand: Brand: Clarkson Potter

- Published on: 1999-03-30
- Released on: 1999-03-30
- Original language: English
- Number of items: 1
- Dimensions: 9.50" h x 1.55" w x 7.45" l, 3.25 pounds
- Binding: Hardcover
- 496 pages

Features

- Great product!

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Martha Stewart's *Hors D'oeuvres* handbook

By A Customer

I have used this book several times, made me want to have a party to try out these wonderful recipes. Full-color photos which show you what the food is supposed to look like; and well labeled -- telling you what page the recipe is on. Such creative ideas for snacks and treats, "why didn't I think of that?". Recipes are well detailed, easy to follow, good print (making it easy to read) with special notes on pages telling you where to get "hard to find items" and techniques explained. I think this book is not necessarily for beginners, but, those who love to cook and love to take time and pride in their cooking. Everytime I have made something from this cook book I get "waves of praise". The back of the book has "the Guide" which gives additional information from planning a party to taking Horsd'Oeuvre to a party. Equipment and ingredients are explained, as well as, a source list. I recommend this book to anyone, again, who loves to cook. It is right up there with the other Martha Stewart cookbooks, great!

1 of 1 people found the following review helpful.

Wonderful resource

By Cosette

I'm a 23-year-old graduate student. My mother bought this book perhaps 8 years ago. Since I moved away from home to go to college, I have called her for recipes so many times I have a pretty good fraction of this book photocopied in a binder. I am young and certainly not a professional cook, and all of the recipes I have prepared came out looking and tasting great. My favorite recipe is Icebox Crackers, page 365 (Serve them warm with goat cheese! Always a crowd favorite at parties). Some recipes are somewhat time consuming, but I wouldn't say they are extremely difficult. I did have to skip the ones that call for bizarre kitchen items and ingredients, unfortunately. But there are so many recipes, including many that are clever and relatively simple, that this has not been a big problem. Overall, this is a wonderful cookbook.

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