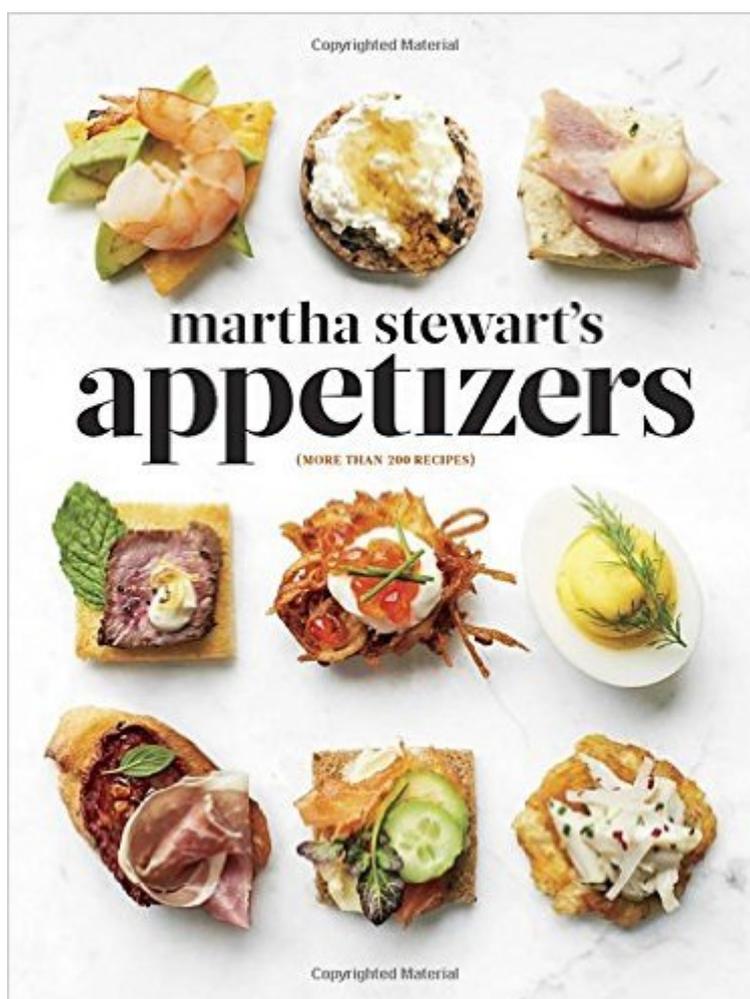


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Martha Stewart's Appetizers: 200 Recipes For Dips, Spreads, Snacks, Small Plates, And Other Delicious Hors D'Oeuvres, Plus 30 Cocktails



Synopsis

Snacks, Starters, Small Plates, Stylish Bites, and SipsÂ Hors d'oeuvres made modern: Today's style of entertaining calls for fuss-free party foods that are easy to make and just as delicious as ever. With more than 200 recipes for tasty pre-dinner bites, substantial small plates, special-occasion finger foods, and quick snacks to enjoy with drinks, Martha Stewart's Appetizers is the new go-to guide for any type of get-together.

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Customer Reviews

IT LIES FLAT when it's open. All cookbooks should do that, but most don't. Alleluia. Very pretty pictures, clear instructions, nicely laid out. You don't have to flip pages back and forth while making things. Yay that. The pages are kind of smooth, but not slick and shiny; fairly smooth cover. If you dribble something on them and are quick about wiping them off, it should come off okay. Dark stuff might leave a stain on the pages. The book smells like new textbooks. :) It's 10.25" x 7.75", so not too big. So many cookbooks these days take up too much space in a normal-sized kitchen. Not this one. :) Table of Contents lists the sections. Each section lists all the recipes it contains. It's well-indexed. Chiorizo, Corn & Cheddar Quesadillas and Fresh Tomatillo Salsa are the only two things I've made so far, but they were both very good! You can never go wrong with tomatillos, though, lol. Almost all the stuff in her books is good (the Cookies book is probably THE best book on cookies) and I'm fairly confident that the rest of it will be good. But if it's not, I will update. Nobody - not even Martha - gets a pass if what they sell isn't worthy of having money spent on it. Not in my

book. Martha has never failed me on quality. Since my salad days, many years ago, when I always bought her stuff at (the discount store) until now, I know that if Martha's name is on it, it's going to be good. In the case of cookbooks, it's going to be EXCELLENT - sometimes the best on the market - and not priced as high as others! I've always appreciated that I could count on Martha for quality, especially when I was pretty broke. She may have become a wealthy woman, but I really don't think that Martha Stewart has really received the credit she is due. You can count on her and that's not something you can say about the majority of names or products (of any kind) these days.

An "appetizer" is defined as "a small portion of tasty food to stimulate the appetite". Yes, indeed. An "hors d'oeuvre" is noted as an appetizer served before a meal. Why, thank you--I will accept a nice sampler plate. "Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails" offers up tasty tidbits and tempting treats accompanied by lovely libations. This is a glorious graze-fest, done in "Martha Style", and it truly is a fabulous feast for foodies. It also introduced me to one of my new favorite food phrases: "substantial small plates". Oh, goodness! While the traditional image for appetizers and hors d'oeuvres is associated with cocktail parties and social gatherings, I will say that the foods and drinks featured in this book are also mighty appealing for times when you want something really good, but you don't want to cook a full meal. I am writing this review in the sultry days of late August here in the South, and a cold plate of assorted goodies with a nice cool drink seems like the perfect after-work supper. Divided into five sections of recipes--Snacks, Starters, Small Plates, Stylish Bites, and Sips--the book also offers rules and tips for party planning and hosting. Organization plus inspiration makes things easier for you and goes a long way to ensure a houseful of happy guests. You can't go wrong serving them delicious delights like these: "Summer Crudites with Green Goddess Dip"; "Cranberry Sparkler"; "Horseradish Deviled Eggs"; "Rosemary Cheese Straws"; "Plum Blossom"; "Mini Cheese Biscuits"; "Salty-Sweet Party Mix"; "Honey-Roasted Salted Figs"; "Gin and Grapefruit Fizzes"; "Turkey and Avocado Sliders"; "Sour Cherry Mojitos"; "Papaya, Mango, and Pineapple with Spiced Salt"; "Seasoned Potato Chips"; "Spiced Nuts"; "Seasoned Popcorn"; "Apple Cider Sangria"; and so much more. Contemporary cuisine has its own casual chic, and eclectic style can be an intriguing ice-breaker. Review Copy Gratis Clarkson Potter Publishers via Blogging for Books

We've been entertaining more often lately than we have in the past. It's been a lot of fun, but we're running out of recipe ideas, and some of my recipe plans were either too fancy to pull off for a group (hopefully in advance), or there were just not very impressive (take-out

pizza anyone?). I find that people really are hungry at parties, and while it's really fun to have some fancy appetizers, people really do hope to have starters that all add up substantially. This book bridges those two desires seamlessly, impressive and light-appearing, while actually kind of substantial. Even more helpful, Martha and company makes things easy with sound advice, including how much food to make, and how to get things prepared beforehand. It seems to me like a fairly encyclopedic listing, too. Some of the recipes seem to include the ultimate and authoritative classics, like various Spiced Nuts in the Snacks chapter, which includes Chinese Five-Spice Pecans which always disappear quickly at our parties. Likewise, there is Classic Guacamole and Southern-Style Cheese Straws (another family favorite) in the Starters chapter. Yet most of the recipes seem to feature several variations, with updated flavor profiles that I really like. For example, the Small Plates chapter includes Beef Sliders, but also Greek Lamb, Salmon, or Turkey & Avocado. Also, there is a range of Meatball recipes, including the classics Italian and Swedish yet also includes Lamb with Harissa, or Asian-Style Turkey. Those have been a big hit at our get-togethers. The recipes in the Stylish Bites chapter are surprisingly easy to make, like the variety of excellent Mini Quiche recipes, and the five different Classic Canapes recipes. For cooking light meals with my family, I think our favorites so far are the three different Asian Summer Rolls recipes, and the good ole Deviled Eggs (with six varieties of toppings). I haven't made everything yet (there are hundreds of variations included), but what we have had either with guests or for just us have turned out wonderfully, and seemed to be enjoyed by all.

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