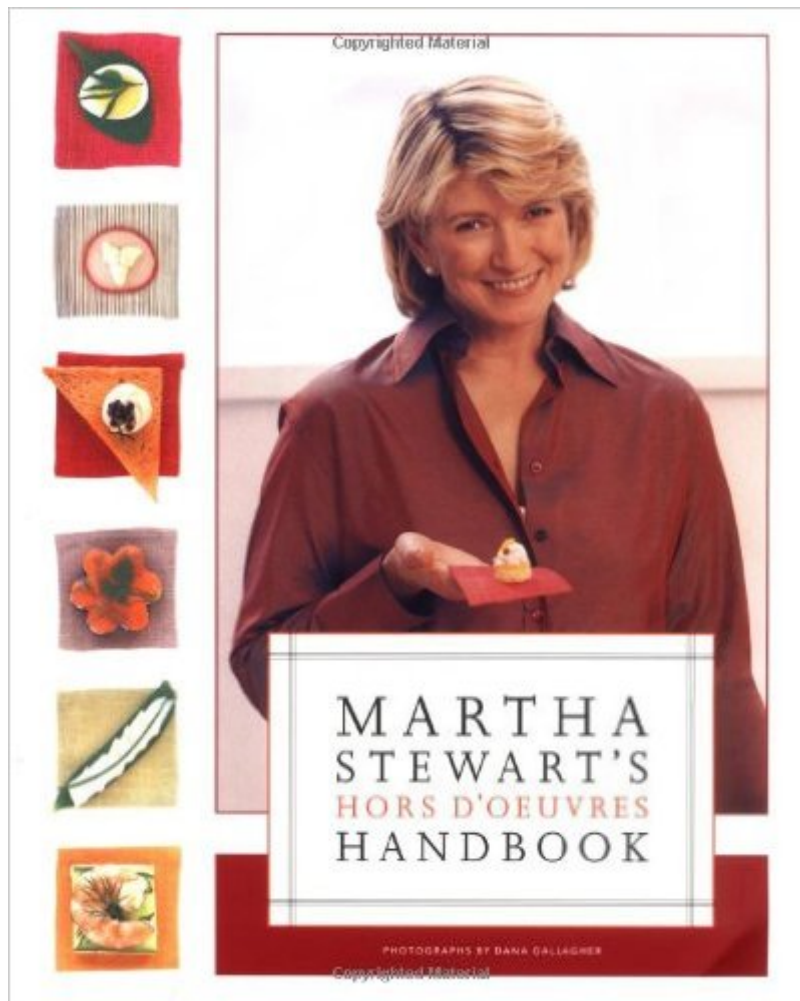


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Martha Stewart's Hors D'Oeuvres Handbook



Synopsis

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 crudit s 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.

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Customer Reviews

This is the ultimate Hors D'Oeuvres handbook -- the best I've ever come across. In this massive tome, Martha covers all types of hors d'oeuvres. In addition to easy-to-follow instructions, every "finished product" is beautifully photographed and labeled. All you have to do is flip through the photograph section at the beginning of the book, select the hors d'oeuvres you would like to make, mark it with one of the attached silk book holders, and flip to the recipe in the back of the book. Here are a few notes: 1.) Included in the back of the book is a good index (This is helpful if you want to search for a specific main ingredient -- like if you have 10 lbs. of asparagus you need to use up.) and a resource guide (This is great for those who don't have a gourmet supermarket within driving distance. Almost all ingredients and tools can be ordered either via the internet, by phone, or mail.) 2.) As is typical with Martha's books, the recipes are high on presentation and low on portability. These delicacies are best suited to an at-home cocktail party, as most of the items do not travel well due to their sometimes elaborate construction. 3.) A nice feature is the classic recipes section featuring party favorites such as stuffed mushrooms. (These recipes are great, as my guests are not always in the mood for nori or endive.) 4.) While I appreciate the design choice to put all of the photos at the beginning of the book, I would have preferred the pictures be featured with each recipe. Expect to flip back and forth a bunch of times. Functional Note: You'll need bookweights

or a cookbook stand to hold this open, as the pages are packed pretty tightly. Bon appetit!

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!

I agree with several reviewers that Mrs. Stewart's new book is simply beautiful. But cookbooks have to be more than just beautiful, and unfortunately Mrs. Stewart's book doesn't meet my needs. A great deal of her appetizer recipes require on-the-spot or just-before-serving preparations. When I have parties, I want to prepare as much as I can in advance so that I can enjoy myself. Therefore, it is unlikely that I will get to use the recipes in this book much.

When I am ready to don my apron to prepare for a cocktail or dinner party, this is the first book that I pull off the shelf. I flip through the beautiful and tantalizing photos in the front third of the book, find what I want to try, and then go on to the correlating how-to page. The recipes are easy to follow, some more involved than others, but depending on how much time you have, it's easy to make a choice on what to serve. The last chapter entitled The Guide is filled with a wealth of information - menus, an index of culinary utensils, description of uncommon and exotic foods and spices, equipment and food sources and a directory of specialty shops. I also like the built-in fabric book markers - great to mark favorite recipes. This informative book has been a welcome addition to my cooking library and I recommend it to anyone who loves to entertain. It will also make life easier for those who are sometimes forced to entertain whether they like to or not!

I actually just reviewed this book as part of a summer cookbook roundup of around 20 books, and voted it the best in the lot. Why? I chose simple, quick recipes to make, and they all turned out

perfectly. Guests actually asked me where I bought the gorgeous breadsticks (Martha's quick sticks). Made those in five minutes flat. I also made the blue cheese and pecan crackers (another five whole minutes out the window), the sesame crusted chicken sandwiches (my sister in law, who is a very picky eater, raved). I wasn't about to start filling grapes with cheese, or stuffing cherry tomatoes; that's just not me. But there are enough economical, easy dishes in here to suite even the kitchn tyro.

As owner of a large catering company in central Ohio, I was beginning to grow tired of Martha and of requests from brides to reproduce "Martha's Look". This book, however, is wonderful. It is full of new ideas and twists on the old standbys. Every hors d'oeuvre is illustrated and detailed recipes follow. Ms. Stewart does tend to take some easy recipes and make them more difficult than is necessary, however. Use her book as a guideline and adapt the items to fit your needs.

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