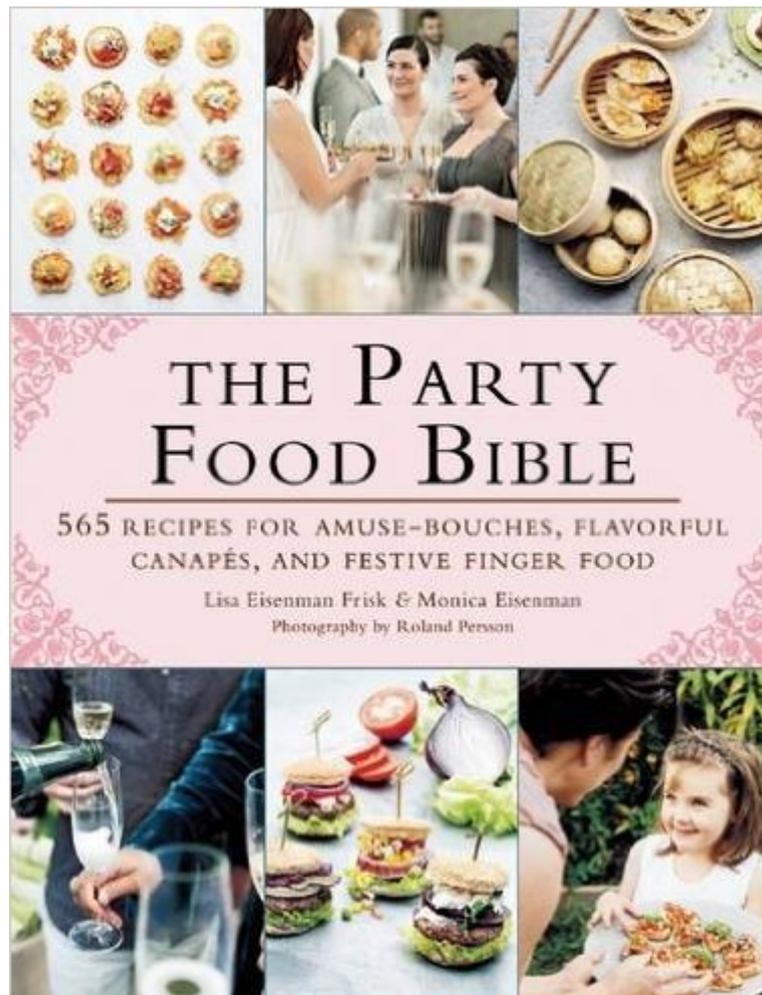


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The Party Food Bible: 565 Recipes For Amuse-Bouches, Flavorful Canapés, And Festive Finger Food



Synopsis

Planning a cocktail party or a night in with your best friends? Looking to create tasty delights that are guaranteed to get everyone talking? The Party Food Bible is the must-have guide to making easy and delicious edibles—in miniature! Served up on everything from skewers to spoons, the 565 recipes in this unique cookbook offer bite-size delicacies, stylish drinks, and scrumptious desserts that are perfect for cocktail parties, baby or bridal showers, wedding receptions, birthdays, or any festive occasion. Drawing upon the flavors and cuisines of Scandinavia, the Mediterranean, Asia, Mexico, and the United States, this indispensable kitchen companion offers novel variations on international classics and reproduces your favorite dishes on a small scale. Plus, practical tips help you master the basics of hosting only the best events. Master such elegant mini eats as: Prosciutto chips; Sushi sliders; Gazpacho shots; Noodle baskets; Deep fried spring rolls; And that's just to whet your appetite! Featuring a mouthwatering photo to accompany every recipe, The Party Food Bible will be your go-to guide to creating beautiful, easy, and oh-so-fashionable dishes that will be the life of your party! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Customer Reviews

Whoever converted this cookbook to Kindle format should try using it themselves. A beautifully designed book -- but you can't read the labels on all the food pix, there is not a comprehensive list of recipes in each chapter, the index is merely a list of topics with completely dysfunctional page numbers... Etc etc etc. Not good for a cookbook that I had hoped to be able to use. Buy the print edition instead.

I found this Kindle book just after having held a party with lots of finger foods, and although I had served a grey variety of foods I still wished I had had this book in time just for the more unusual varieties of food and some new takes on old favorites such as deviled eggs. I especially like the little cold "terrines" that are cut into squares and served without bread and which are often simply pressed together without baking. There are lots of good ideas in every section, and a wonderful avoidance of the globs of goo that can give appetizers a bad name. That said, the Kindle book is almost impossible to use. There are many cross references giving page numbers which are absolutely impossible to find. The editing is sloppy - for example the directions for salmon rolls tell one to overlap thin slices of roast beef - obviously a mistake, but it makes one waste time looking back to see if one really is following the right recipe. And this occurs in several recipes adding another little bit of confusion to the frenzy of party preparations. It's impossible to correlate illustrations with recipes, which might have been helpful in many cases, and it's really difficult to find a particular recipe. I feel the urge to write out a recipe card for any item I want to try and file the cards in order to relocate them - but who has the time for that nowadays? All in all, if one really likes the recipes in this book, and there are many good ones, one should probably buy the printed version.

Was going to give this to a friend for Christmas, but when it arrived I couldn't stop myself from giving it to her early. She already used it for our neighborhood holiday party with big success.

Great ideas for "amuse-gueules". I made a few recipes for a baby shower and got compliments: Gougere (cheese pate-a-choux), mini quiches, mushroom and cognac vol-au-vent, and parmesan wheels were all successful. It inspired me to try my hand at eclairs as it uses the same base as the pate-a-choux dough given in the recipe book. I did have a look at youtube to get more comfortable

with how to make them. The kindle version is not easy to use though, and I am sure the book is much better.

Bunching the pictures together to give us as many pictures as you can afford is genius, and to give us the ability to zoom in on the pictures is great, only the skewers were too diluted to read the names but of course we can those titles in the recipes sections. But come on, what a let down, you rent a house in the south of France for 2 months to write that part of the book and all you give us is one lousy picture of an artichoke with dressing, I screamed in frustration!

What an amazing book. I have problems with most Kindle cookbooks because of their very short length and they are really not book. With over 300 pages and 565 recipes this is not only a legitimate book but a great one. Another common complaint about Kindle cookbooks is the lack of pics in the book or the recipes. While this book did not have a pic for every recipe, it had a lot of pics. Another good thing is that it was professionally photographed and styled by a photographer using a macro lense (mandatory for up close photography so important in food photography. Now the only reason that I gave this book a 4 star instead of a 5 star review is the labels in the pics were too small to read. In the editorial description it states that this book has been optimized for larger screens. I have a 17" brick of a laptop and still the printing was too small to read. The editor should have caught this as this is a simple fix to make, so it was a huge editing and formatting mistake. But nevertheless the recipes are great and the photography was great and I highly recommend this book. The reviewer is the author of the new Kindle book entitled: Sex Education for Adults Secrets To Amazing Sex and Happily Ever After Too

There is any and everything you could ever hope for in this book! From brunch to cocktails and dessert this will be my new go-to.

This book has many fun, classic recipes with tips for making the dishes ahead of time. Not a lot of photos, which is okay for me.

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