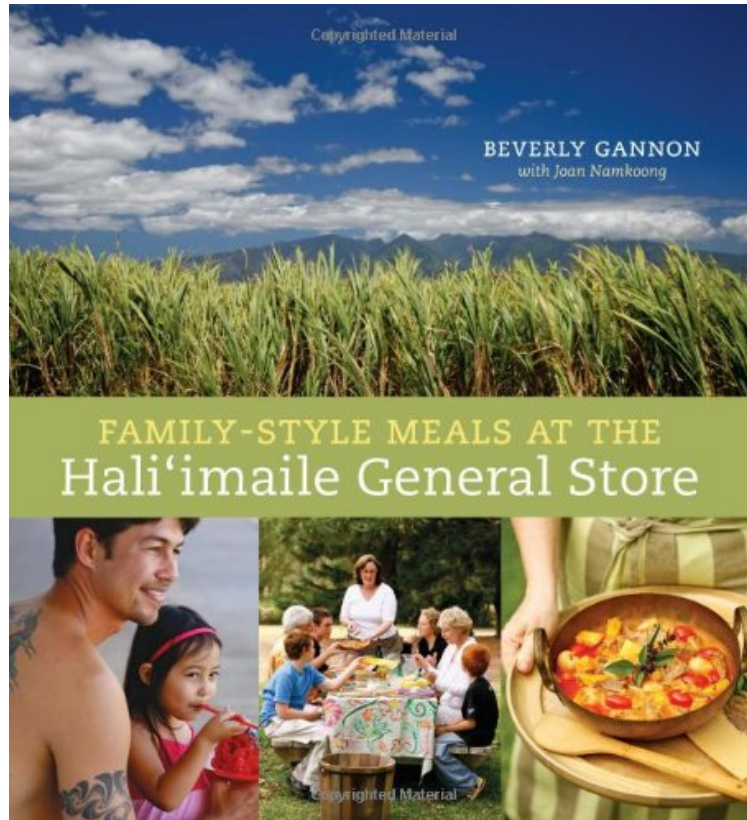


(Free pdf) Family-Style Meals at the Hali'imaile General Store

Family-Style Meals at the Hali'imaile General Store

Beverly Gannon, Joan Namkoong
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Beverly Gannon, Joan Namkoong : Family-Style Meals at the Hali'imaile General Store before purchasing it in order to gage whether or not it would be worth my time, and all praised Family-Style Meals at the Hali'imaile General Store:

0 of 0 people found the following review helpful. We enjoyed our stop for snacks at the restaurant after a ...By SharonWe enjoyed our stop for snacks at the restaurant after a day of hiking the volcano, so we went back for lunch on our way to the airport. Thankfully, our favorite dish at the restaurant is in the cookbook. Ok, I know this sounds weird...but it's Brie and Grape Quesadilla with macadamia nut pesto and green pea guacamole. The flavors are nutty, creamy, green, tart, sweet and savory. Genius. My husband said my rendition was even better than the restaurant. I don't even like peas, but I thought it was good, too. We finished a batch with 2 cups of peas with dinner. It's a great vegetarian dish and it could even work for a party. I eat seafood/fish but my husband is vegetarian, so I'm not sure how many entrees I'll actually make. Some of the other recipes that sound interesting: Butternut Squash Soup with Coconut Ginger, Lemongrass Gazpacho, Warm Goat Cheese Tart, Cauliflower Soup, Huevos Rancheros, Shiitake Mushroom Bread pudding, and Truffle Macaroni and Cheese. The recipes have just a little Maui flair. There is a good variety. I just wish it had the famous crab pizza and Mai Tai. I don't think we'll go back to Maui for awhile (we like Kauai much better), but we can go back virtually with recipes from the General Store.0 of 0 people found the following review

helpful. Great, Diverse RecipesBy AndreaI purchased this cookbook to pull Hawaiian recipes for a "gourmet" dinner coming up later in the year. I've already made two recipes for other occasions and both were terrific. Not only is this a beautiful cookbook, the recipes are easy to follow with explicit instructions and cooking/serving tips. We're headed to Maui in October and we're definitely going to the General Store for lunch or dinner - maybe more than once!0 of 0 people found the following review helpful. Excellent foodBy Kathryn LucchesiI was so excited to see the recipes from this wonderful restaurant were available to make. I thoroughly enjoyed our meal at the restaurant and would recommend it as one of the best on Maui.

Family-style dining is back in style and has been reimagined by one of the most prominent chefs in Hawaii, James Beard Award-nominee Beverly Gannon.On the road to Haleakala, Maui's most famous dormant volcano, is one of the island's favorite destinations--where a laid-back atmosphere and top-flight menu welcome both residents and tourists. Developed from the restaurant's ever-popular repertoire, this all-new recipe collection is scaled for sit-down family suppers, lunches, and brunches, with built-in expandability for impromptu gatherings or full-on entertaining. Ingredient substitutions are included to help move dishes from the kitchen to the table with ease, and leftovers are skillfully adapted into future meals. Recipes are organized by the days of the week, based on a schedule Gannon's mother used, and are interwoven with charming family anecdotes.

"Even if you're not from the islands, the vibrant flavors will awaken your senses."--The Food NetworkFrom the Publisher* Family-style dining is back in style and has been re-imagined by one of the most prominent chefs in Hawai'i, James Beard Award nominee Beverly Gannon. * Down-to-earth recipes with a Pacific, Asian, and Southern flair combine with out-of-this-world location photography for a cookbook that a busy home cook can really use. * The Hali'iimaile General Store will celebrate its 20th anniversary this October.About the AuthorJOAN NAMKOONG is the coauthor with Roy Yamaguchi of Hawaii Cooks, and author of The Food Lover's Guide to Honolulu and Go Home, Cook Rice. She lives in cool, misty Waimea, Hawaii.BEVERLY GANNON, a James Beard Award nominee in 2004, is one of the founders of the Hawaii Regional Cuisine movement. In addition to being chef-owner of the Hali'iimaile General Store and Joe's Bar Grill in Wailea, Gannon is the executive chef of Hawaiian Airlines, oversees Celebrations Catering, and was recently named the 2008 Hawaii Small Business Administration's Person of the Year. She is grateful to wake up every morning on the beautiful island of Maui, Hawaii.