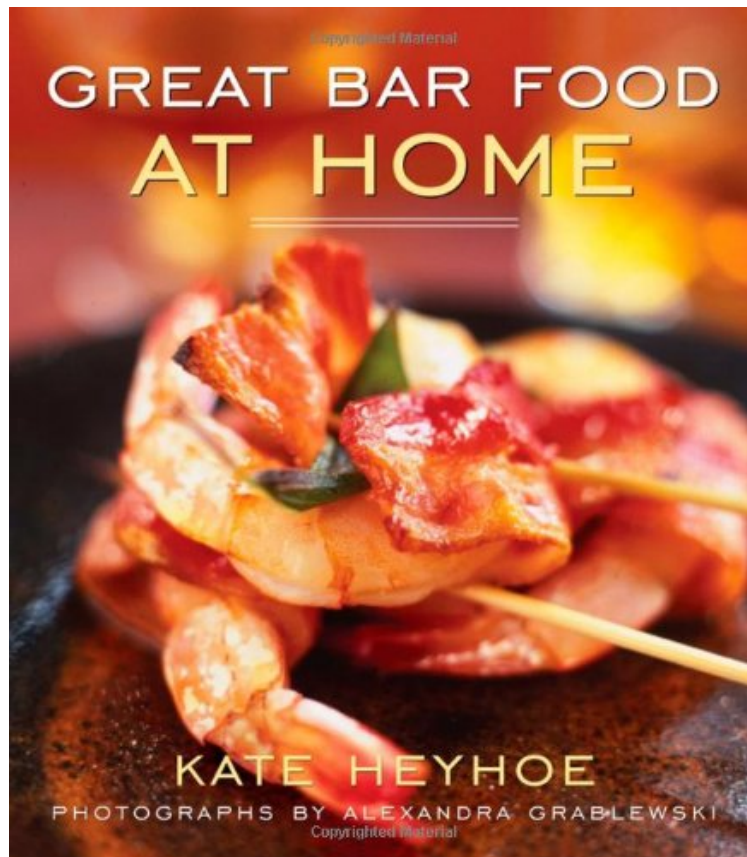


Great Bar Food at Home

Kate Heyhoe

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Kate Heyhoe : Great Bar Food at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Bar Food at Home:

2 of 2 people found the following review helpful. Perfect for serving guests who are imbibing and need a ...By S. GorrowI've worn out my first copy and need a second one. It's a fabulous cookbook with really tasty unusual "bar food". The recipes are more substantial than appetizers but less filling than a meal. Perfect for serving guests who are imbibing and need a little safety net in the way of food. NOT your usual bar fare, that's for certain!!! Delicious!0 of 0 people found the following review helpful. Four StarsBy Nancy UnderwoodI enjoyed trying out some of these recipes. Most were good!1 of 1 people found the following review helpful. different and innovative recipes.By cupcakeRecipes turn out well. Picture for each recipe. Different recipes, some for small meals, which can be used as appetizers also.

"This is not a book about how to mix drinks. It's about what to eat after the drinks are mixed, poured, or uncapped. These recipes are stress-free, easy, and meant to be made and eaten casually. Their appeal lies in their robust flavors, serving simplicity, and the way the recipes complement beverages. They're the same type of tasty nibbles found at all the best bars--and they can look and taste just as tempting, even when made at home." --From Great Bar Food at Home

From Publishers Weekly Heyhoe is the founder and executive editor of GlobalGourmet.com, so it's no surprise that her latest creation has the look and feel of a Web site. As small and square as a Mac Mini, with brief text and large photos, the book offers knowledgeable tidbits on how to make 50 or so small bites, the kind that go down nicely with, say, a double martini or a Singapore Sling. Despite its contemporary design, the mood is often retro, in celebration of cocktail party cuisine. Upscale and old school, Heyhoe leads off with Personal Caviar Tortes with Toast Points and follows with Gougere, French cheese puffs made with Gruyere. From there, like any good global gourmet, she jet-sets across many an international boundary, visiting such diverse cuisines as Japanese (Rumaki with Soba Noodles) and North African (Spicy Tunisian Sunset Dip). For partygoers who prefer a cold Brooklyn lager over a Long Island iced tea, a chapter entitled Brewpub Nibbles and Noshes suggests such spice-fueled beer snacks as Cumin-Cheddar Coins and Smoky Chipotle Chili. Along the way, Heyhoe includes historical tidbits, such as the free-for-all that was Studio 54 and Austria's importance to Mexican beer. Dorothy Parker's cultural importance is crammed onto a single page, but plenty of her bon mots are quoted for anyone in need of breaking the ice. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Heyhoe is the founder and executive editor of GlobalGourmet.com, so it's no surprise that her latest creation has the look and feel of a Web site. As small and square as a Mac Mini, with brief text and large photos, the book offers knowledgeable tidbits on how to make 50 or so small bites, the kind that go down nicely with, say, a double martini or a Singapore Sling. Despite its contemporary design, the mood is often retro, in celebration of cocktail party cuisine. Upscale and old school, Heyhoe leads off with Personal Caviar Tortes with Toast Points and follows with Gougere, French cheese puffs made with Gruyere. From there, like any good global gourmet, she jet-sets across many an international boundary, visiting such diverse cuisines as Japanese (Rumaki with Soba Noodles) and North African (Spicy Tunisian Sunset Dip). For partygoers who prefer a cold Brooklyn lager over a Long Island iced tea, a chapter entitled "Brewpub Nibbles and Noshes" suggests such spice-fueled beer snacks as Cumin-Cheddar Coins and Smoky Chipotle Chili. Along the way, Heyhoe includes historical tidbits, such as the free-for-all that was Studio 54 and Austria's importance to Mexican beer. Dorothy Parker's cultural importance is crammed onto a single page, but plenty of her bon mots are quoted for anyone in need of breaking the ice. ("Oct.") ("Publishers Weekly," June 4, 2007) From the Inside Flap If you love to have friends over for drinks, but sometimes wonder what kind of food to serve, let this book be your guide. In it, Kate Heyhoe presents the world's all-time best bar food recipes; fifty boldly flavored nibbles and noshes that are easy to prepare, simple to serve, and go great with your favorite libations. Inspired by fare found in the world's most famous bars, these delicious little dishes will help turn your living room into a classic cocktail lounge; and keep the good times rolling. From Wild About Harry's Croque Monsieur and the 21 Club's Crab Cakes to Tangerine Yakitori, Authentic Garlic Fries, and Gougere, the tasty bites you'll find inside are guaranteed to tickle your taste buds and wow your guests. And whether you're a Scotch buff, a martini fan, a wine geek, or a beer aficionado, you'll discover plenty of dishes designed to pair perfectly with your beverage of choice; grouped by section into cocktail food, wine nibbles, and brewpub-style bites. Best of all, you'll find that the recipes are refreshingly simple and stress-free, with many that can be made ahead of time; giving you more time to get into the swing of things. To help inspire your own home cocktail scene, the book also serves up legends, history, and lore from the world's great drinking establishments, along with 28 gorgeous food photographs. With great food from this book, your favorite drinks, and a few friends, your home will become the coolest bar in the neighborhood!