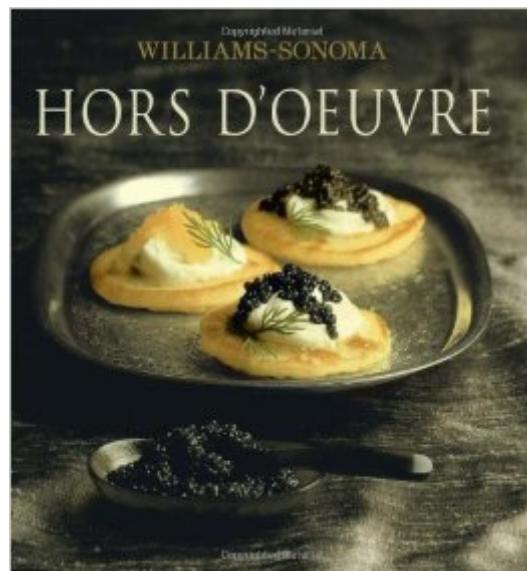


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# Hors D'Oeuvre: William Sonoma Collection



## Synopsis

Eye-catching and irresistible, hors d'oeuvres never fail to entice, whether they're juicy skewered shrimp with spicy dipping sauce, Mediterranean olives dressed with fresh herbs and zesty citrus, or tender new potatoes topped with caviar and crÃªme fraÃ®che. Williams-Sonoma Collection Hors d'Oeuvre offers over 40 delicious recipes, including both classic favorites and fresh new ideas. In these pages, you'll find finger food designed to suit any occasionâ "from a casual celebration with friends to a black-tie cocktail party. This vivid full-color recipe collection, appealing to both novice and experienced cooks, will become an essential addition to every kitchen bookshelf. "Try any of these recipes and your guests will return for more."

## Book Information

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Average Customer Review: 4.4 out of 5 starsÂ See all reviewsÂ (27 customer reviews)

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## Customer Reviews

These recipes possess all the innovation that keeps Williams and Sonoma not only a thriving business, but a virtual "current events" of the food world. Who else would've thought up something as crazy and wonderful as tuna tartar on potato chips? Or resurrected that old chestnut of using pureed anchovies in a salad dressing, knowing that the fishy taste always becomes obscured, while the fish's salty tang brings out the best in the rest of the herbs? I had never owned a cookbook by this operation before, but I have often copied or cut out recipes published by the gourmets of this company (whom I've come to think of as trusted friends) in their catalogue. I have never been able to fathom the generosity and courage it has taken for these people to freely give away great recipes in every mail order issue and believe - rightly - that customers will buy products and reward their efforts. I am glad to be an example of the kind of consumer they aimed for. The recipes in this book

are worth the effort and extremely tasty! The many photos tempt the reader to try new flavors and ways of preparing food. I am so excited to find that there are so many cookbooks out in publication so that I and my family can acquire and give them to one another for many years to come.

Loved this book. Great pictures. Love the side captions. William Sonoma does it right with these books. I own the entire collection and plan on having them for a very long time. Hopefully one day will be able to say I made every recipe in the book which seems possible. Some people may not like the limited number of recipes but I feel this is a great example of quality over quantity. Somebody really put some love in this book and it shows. Everything I have made so far has been great. Once you buy one you will want them all.

One word: bruschetta. That one recipe has made so many appearances on my dining room table, it's almost embarrassing. I did make one change and toast the bread in butter instead of oil, but the tomato mixture really sells it. I even make it in the winter with ripe hothouse tomatoes. I know, I know, I should eat seasonally, but gosh, I love that bruschetta. I adore the books in this series by Williams Sonoma, and I never seem to have a problem with the recipes. They mostly include easy to find items, and there are extra blurbs about little-known techniques or ingredients. The pictures take up a full page, and they are absolutely gorgeous. I recommend this series to every cook I know.

Beautiful pictures. Useful recipes, unlike the Williams Sonoma "Hors d'oeuvre and appetizers" book in the Kitchen library series. Recipes look quick, simple, easy. Can't wait to try some of them. They all look delicious.

This is a visually beautiful book, elegant, 5 star recipes, which I have displayed in my kitchen. I already owned it, but just one problem--I had inscribed the inside cover with my full (ex-husband's) name. Just didn't want that staring in my face every time I sourced recipes from this. Happened to find this brand new replacement copy on , and am so happy I can now dump the icky copy. Also, really love cooking from it!

I was looking for some exceptional recipes for appetizers and hors d'oeuvre and this book delivered. So far I have made about a dozen of the items - most are simple and non complicated. About the only thing that creates some difficulty is shopping for some of the more exotic ingredients and

spices. I found that substituting didn't mar the recipe or the taste. this book is only about appetizers and hors d'oeuvres and not much else. I can compare this book with the New York Times book on appetizers from a while back - fun and filling. It is one book of many published by William Sonoma - the only drawback is library shelf space. Although it is slim - the entire series takes up space. The book is new, stylish and well photo'd so you get a sample of what the dish looks like. A good buy.

This book has lots of good recipes for appetizers that can be used for entertaining...which I love to do...Most ingredients are easily available, and finished product is pretty, as well as appetizing!

This book is beautiful. a handy medium size that is manageableThe recipes are not only great but easy to follow and do.

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