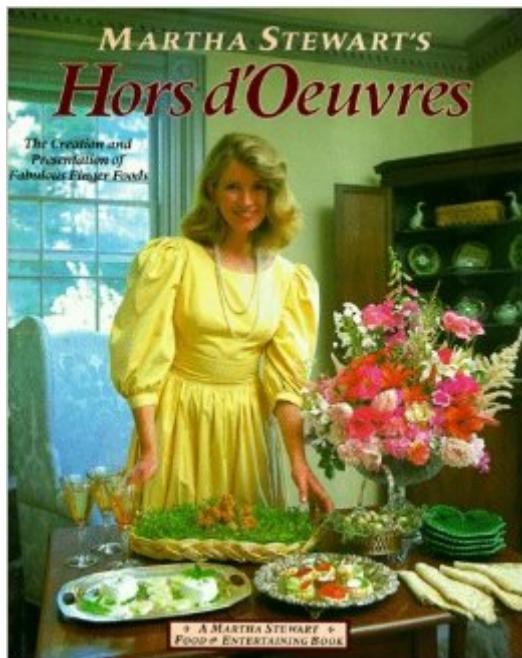


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# Martha Stewart's Hors D'oeuvres: The Creation And Presentation Of Fabulous Finger Food



## Synopsis

175 full-color photographs illustrate Hors d'Oeuvres, featuring 150 recipes for delectable "finger foods" to serve at 13 different parties. 175 full-color photographs.

## Book Information

Hardcover: 165 pages

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Average Customer Review: 3.9 out of 5 stars [See all reviews](#) (19 customer reviews)

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## Customer Reviews

I purchased this book because oftentimes my standard pigs-in-a-blanket or deviled eggs just won't do. A little frightened at first glance of this book, Martha being the domestic elitist and all and the cover depicting nothing less than perfection, one quick read-through convinced me that even I could handle creating something I still have a hard time spelling. The book divided by events, ranging from casual to formal, such as "Tea Party in the Library," "Outdoor Barbecue," "Seafood at the Beach" and "Grand and Elegant Party." My lifestyle isn't so "event" structured, with most of my gatherings relatively casual, so I wanted to make sure there were recipes available and adaptable to my kind of living. Early in the book, Martha lists some required equipment, which includes Japanese paring knives, a Chinese cleaver, a pain de mie pan (?), a porcelain coeur a la creme mold, crimping tools, paper frills, etc. Daunting as it was, I found that this equipment is not really required for her miniatures to be quite palatable. Martha is also keen on presentation, as you all well know, and much of the book focuses on displaying the beautifully prepared hors d'oeuvres on antique silver platters, Depression glass stands and black lacquer trays, with elaborate garnishes of fresh flowers, herbs, or themed bric-a-brac. For instance, an eighteenth century lacquered Chinaman accompanies her small slices of Sauteed Foie de Canard, served with a chive topping on a triangle

of toasted pain de mie (hence the abovementioned pan). The presentation is wonderfully represented in the photographs, but remember, for those of you who consider paper plates adequate for exhibition, these are merely suggestions to assist you in your assemblage.

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