

Small Plates: Tapas, Meze Other Bites To Share

This complete guide to the wonderfully diverse world of small plates offers practical ways to make spreads that can be sumptuous or streamlined Serving small plates at home is achievable and low-stress when you balance hearty anchor dishes with creative assists such as gussied up vegetables, crispy bar snacks, dressed-up cheeses, and more. This collection gives you recipes aplenty with make-ahead advice and presentation tips to make it achievable. A robust introduction offers suggestions for pairings, taking ease, prep, flavor, and serving temperature into consideration. Planning is key, which we show you how to do, offering make-ahead and presentation tips; recipe pairings; and pantry-friendly suggestions. Bar snacks: For cocktail parties, make small, satisfying bites such as Blistered Shishito Peppers and Fried Zucchini Sticks with Spicy Aioli Anchors and assists: Pair hearty dishes like Pinchos Morunos (Spanish pork kebabs) with lighter bites like Fennel, Orange, and Olive Salad, Stuffed Pickled Cherry Peppers, and Southern Cheese Straws Fully make-ahead: Make many recipes (Pork-Ricotta Meatballs) a day or more ahead of your gathering for fuss-free and efficient entertaining Perfect pairings: Balance fresh dishes like scallops with Asparagus and Citrus Salad with rich Carciofi Alla Giudia Store-bought snacks: Expand your menu and reduce your work by including cheese, charcuterie, olives, and more One-bite sweet treats: End your evening sweetly with Rum Balls or Chocolate-Lemon Truffles Mix and match proteins, deconstruct salads, fry dumplings, make tempting dessert bites. Vegetable Pakoras with Shashlik and Pa amb Tomàquet? Yes, please.

From Tapas to MezeSmall Plates from the Mediterranean
A Mediterranean diet centers around traditional food that people ate in countries around the Mediterranean Sea way back in the sixties. Research led to the discovery that following the healthy way of eating can help prevent heart disease, strokes, and diabetes. A Mediterranean diet isn't restrictive. It includes eating lots of fresh fruit, veggies, fish, whole grains, bread, nuts, seeds, herbs, and healthy fats. Better yet, eggs, cheese, yogurt, and poultry aren't off the menu either. Instead, they are eaten in moderation, while red meat features on special occasions. Throughout the Mediterranean and Middle East, small plates of food are shared as a light meal. They are a great way to introduce yourself to a whole new world of taste! May is Mediterranean Diet Month, so what better opportunity is there than to enjoy a relaxing wholesome meal with the family and friends? From Spanish Chorizo and Tomato Stew, Greek Taramosalata, Italian Arancini, Lebanese Baba Ghanoush to Cypriot Halloumi Fritters, find out how to create a mouth-watering Mediterranean platter for Mediterranean Diet Month and beyond.

Chef and teacher Joanne Weir brings every city to life as she takes readers and home cooks into our nation's ethnically diverse and vibrant culinary and cultural urban landscape. The American city food scene is thriving. In urban neighborhoods across the country you can find intriguing restaurants, ethnic and farmers' markets, and artisanal breads and cheeses. Using her adopted city of San Francisco as a guide, Joanne invites readers to search their own cities for the incredible tastes they will find there, showing them where to source top-quality ingredients and how to re-create delicious local flavors at home. With chapters on Firsts, Soups, Mains, and Desserts, Weir includes more than 125 vividly flavored, inventive recipes—from Parmesan Flan to Silver-Roasted Salmon with Sweet-Hot Relish to Double Chocolate Ice Cream with Dried Cherries—created with urban cooks in mind: those cooks with not enough time and too little space, but an appetite for creating memorable meals and social gatherings. Accompanied by wine suggestions from wine expert Tim McDonald and filled with mouth-watering photographs, Weir Cooking in the City is the ideal guide to effortless entertaining. From creating a dinner party of small plates to a simple but sophisticated post-theater meal, from bustling neighborhood markets to Joanne's welcoming kitchen, this excursion into city cuisine will inspire home chefs everywhere to explore the unique styles and flavors of urban cooking.

If you're out to a restaurant with friends and ordered a large platter to share, you'll know how sociable and tempting it is to include in several dishes at once. This is a popular way of eating in many parts of the world – the Spanish have tapas, the Chinese have dim sum and many regions of the Mediterranean and Middle East enjoy meze. In Small Plates, Annie Riggs serves up an irresistible selection of plates to share from all around the world. For global meat dishes, look no further. From chorizo with red wine to honey and soy glazed baby ribs, you'll find something utterly delicious in this chapter. There are so many tasty morsels to make with Seafood. Try crisp calamari – or elegant, individual prawn cocktails, which can easily be prepared in advance. Veggie fingerfood and bites are for everyone, not just vegetarians. Tuck into garlic and white bean dip, grilled halloumi skewers and herby falafel with red pepper houmous and pickled chillies. With these easy, mouth-watering recipes, you'll soon discover that grazing plates and small bowls of shareable food make entertaining fuss-free and fun.

• Small plates are the hot new trend in food.
• More than 25 easy-to-follow recipes for perfect food to share.
• Mouth-watering photography by Steve Baxter.

Weir Cooking in the City
Tantalizing Small Plates from the Mediterranean
More than 100 deliciously simple small dishes and sharing plates to enjoy with friends
Dining with the Durrells
Antipasti
Plates to Share
Small Plates to Savor and Share from the Mediterranean Table

A cookbook featuring 50 recipes for Thai drinking food—an entire subset of Thai cooking that is largely unknown in the United States yet boasts some of most craveable dishes in the Thai canon, inspired by Andy Ricker's decade in Thailand and his beloved restaurant, Whiskey Soda Lounge. A celebration of the thrill and spirit of Thai drinking food, Andy Ricker's follow-up to Pok Pok brings the same level of authority, with a more laid-back approach. Just as America has salted peanuts, wings, and nachos, Thailand has its own roster of craveable snacks: spicy, salty, and sour, they are perfect accompaniments for a few drinks and the company of good friends. Here, Ricker shares accessible and detailed recipes for his favorites: phat khii mao, a fiery dish known as "Drunkard's stir-fry; kai thawt, Thai-style fried chicken; and thua thawt samun phrai, an addictive combination of fried peanuts with makrut lime leaf, garlic, and chiles. Featuring stories and insights from the Thai cooks who taught Ricker along the way, this book is as fun to read as it is to cook from, and will become a modern classic for any lover of Thai cuisine.

Intensely flavorful and inherently healthy, Mediterranean food is one of the world's most appealing cuisines. Mediterranean cooks know how to make eating a pleasure. They do it simply—with olive oil and garlic; with herbs and spices; with tomatoes and eggplants, peppers and squash, figs and peaches, and other seasonal produce. And of course there is crusty bread and local cheese, the freshest yogurt and endless wine. In this authoritative and anecdotal cookbook, award-winning author Martha Rose Shulman captures the vibrant flavors of the Mediterranean region in more than 500 delicious vegetarian dishes that will appeal to everyone. The book represents years of meticulous research gleaned from Shulman's travels through France, Spain, Italy, the Balkans, Greece, Turkey, North Africa, and the Middle East. She presents authentic contemporary variations as well. You'll dine with her in Greek olive groves, feast on recipes handed down from mother to daughter for generations, and she offers her own tomatoes and fresh sardines in Croatia, savor coffee gelato in the streets of Bologna. At every turn in the road there is a new culinary reward. Whether you are a vegetarian or a dedicated meat eater, Shulman's recipes are substantial enough to satisfy any appetite. Included are such tempting creations as Majorcan Bread and Vegetable Soup, Provençal Chick Pea Salad, Pasta with Ligurian Artichoke Sauce, Greek Cauliflower Gratin with Feta and Olives, Balkan-Style Moussaka, North African Carrot "Compote," and Sweet Dessert Couscous with Citrus and Pomegranate. There is also an entire chapter devoted to the renowned "little foods" of the Mediterranean: tapas from Spain, antipasti and merende from Italy; meze from the eastern and southern Mediterranean, and more. In addition, the book features a glossary of useful cookware and indispensable pantry staples and the best online sources for hard-to-find ingredients. As Martha Rose Shulman herself says, "Mediterranean food entralls me." Readers of Mediterranean Harvest will be enthralled as well.

Grazers unite! Tapas—or small plates—are now a hot trend in modern food culture. The Everything Tapas and Small Plates Cookbook gathers together 300 of the very best small plate recipes from around the world. From the Pacific Rim to Europe and the Mediterranean, our expert, Chef Lynette Rohrer Shirk, will lead the way. Her easy-to-prepare recipes are sure to entice consumers eager to wow a crowd at a cocktail party or add much needed pizzazz to a restaurant at home. Featuring delicious ideas from these regions: Tapas from Spain, Meze from Greece, Turkey and the Middle East, Antojitos from México, Dim Sum from China, Zakaya from Japan, Antipasti from Italy, The Everything Tapas and Small Plates Cookbook readers can travel the world—one bite at a time!

A mouth-watering collection of dips, bites, salads, and other small plates to share from the Mediterranean and Middle East, to enjoy as appetizers or light meals. Mezze features a mouth-watering collection of Mediterranean and Middle Eastern dips, bites, salads, and other small plates to share, to enjoy as appetizers or light meals. At its simplest, mezze can be represented by a bowl of gleaming olives marinated in lemon juice and crushed coriander seeds, or a mixture of roasted nuts and seeds tossed in salt and dried thyme. At its most elaborate, it can be presented as an entire feast comprising a myriad of little colorful dishes, each the bearer of something savory or sweet but always delicious. In this edition you'll discover such exciting recipes as Orange and Date Salad with Chiles and Preserved Lemon; Hot Hummus with Pine Nuts and Chili Butter; Baby Saffron Squid stuffed with Bulgur and Zahtar; and Stuffed Dates in Clementine Syrup—nothing beats the magic of mezze.

Back in print - the ultimate guide to the most-loved Spanish food, from the authors of the bestselling Spain: The Cookbook With its appetizing dishes of bite-sized food, usually eaten before dinner, tapas and tapas culture are a Spanish way of life... and the most popular and convivial way to enjoy Spanish food. Served in bars all over Spain, good tapas comes from the perfect marriage of food, drink, and conversation. This complete guide contains over 250 easy-to-follow authentic recipes to serve with drinks in typical Spanish style, or to combine as a feast to share.

A Cookbook

Small Plates, Perfect Wines Creating Little Dishes With Big Flavors

Tapas, Mezes and Antipasti

Creating Little Dishes with Big Flavors

100 Vibrant Recipes to Savor and Share for Lifelong Health

Sharing Plates from the Middle East

The Complete Small Plates Cookbook

Mediterranean food expert and James Beard Award winner Clifford Wright presents a mouth-watering collection of recipes for tapas, meze, antipasti, and other small plates traditional across the Mediterranean region. The Mediterranean region shares a love of bold flavor and fresh ingredients. Mediterranean Small Plates takes you on a culinary journey, showing you how each country uses the foundational ingredients of olive oil, garlic, tomatoes, eggplant, peppers, onions, and fresh herbs to develop their own unique range of flavors and textures. In an award to being beautiful to behold and delicious to eat, a diet of Mediterranean dishes has been scientifically linked to good health, including increased life span, improved brain function, better eye health, lower risk of certain cancers, decreased risk of heart disease and diabetes, and reduced inflammation. With small plates, you can easily share an adventurous, flavorful variety of these healthy foods with family and friends. Filled with stunning photography and easy-to-prepare recipes to serve and savor, Mediterranean Small Platesmakes every meal a celebration.

Examines Turkey as a frontier land of contrasts, antiquity and crosscultural influences, and offers practical information on accommodations, restaurants, shopping, and unusual sights and activities

A Greek native shares the wonders of Meze, its rituals, and traditions, introducing eighty easy recipes that can be used as appetizers or to create a complete meal, including olive dishes, cheeses, bread salads, eggplant dips and other Mediterranean-inspired delights.

The ethos of 'Plates to Share' is about putting together a stylish selection of different foods and letting people eat and talk at their own pace. Full of ideas for meals made up of small dishes, the book contains 12 themed menus, including Spanish tapas, Greek meze and Italian antipasti.

Small is beautiful and in this book Paul Gayler celebrates the idea of small-bite dishes that are packed with big flavours. With over 135 simple and quick recipes including Calamari with Chorizo and Salsa Verde, Peruvian Potato Cakes, Bengali Blackened Salmon and Lebanese Chicken Wings, as well as closer-to-home dishes, such as Stilton Fritters, this collection of bite-sized wonders will have you cooking and eating in an exciting new way.

Fodor's Turkey [2009]

Stories and Recipes from the Cookery Archive of Mrs Louisa Durrell

Antipasti and Tapas

Tapas, Meze & Other Bites to Share

Small Plates

The Everything Tapas and Small Plates Cookbook

Small Plates to Share

An expert in Mediterranean cuisine, Joyce Goldstein brings the warmth of Spain across the Atlantic with this delightful array of tapas recipes. These treats are small, savory, and perfect for an evening in with friends. Whether reliving a delicious trip to a tapas bar in Italy or discovering these small-plate delights for the first time, readers will find Goldstein's 60 recipes authentic, easy to make, and pleasing to the palate. Nothing could be a better accompaniment to a relaxing glass of Catalonian wine than a few bites of fried Marcona Almonds, Chorizo Sausages Sautéed in Cider, and thin slices of Serrano Ham. With a short history detailing the origins of Spanish cooking, Tapas will have crowds of fans asking for más. The author combs the shores of the Mediterranean in search of the world's most delicious appetizers and finds them all over the region, in Spanish shabbs bars and Italian cafes, in Moroccan outdoor markets, Greek and Turkish meze tables, and trattorias up and down the Italian coast. Simultaneous. Good Cook.

Helpful tips, space-saving tricks, and DIY projects to help make a shoebox apartment beautifully functional. This handy guide enables readers to transform their tiny, shoebox apartment into a welcoming, delightful and adorable abode. The author's advice gives anyone the chance to have a stylish, space-savvy home by showing how to take advantage of every nook and cranny. Whether it's maximizing floor space with furniture arrangements like a lofted bed above a work area or inventive storage solutions like a dining table that stashes dishes, there is no space too small to be made posh by Small Apartment Hacks. LIVE LARGE • Hang hobby clutter like guitars or bikes on the wall as decoration • Mount side tables on wheels for easy rolling from bedside to sofa ORGANIZE SMART • Upcycle empty wine crates into stylish, stackable shoe cubbies • Line a room with high bookshelves for a ceiling-top library ENTERTAIN IN STYLE • Utilize kitchen space to make an impressive entrée—go puttuck on the sides • Stash plants, lamps and coffee tables in the bathtub to open up party space •Heed Jenna Mahoney's advice. In her new book, Small Apartment Hacks, she dishes out genius ideas for optimizing tiny spaces." —Daily Candy

Antipasti and Tapas provides the perfect antidote to today's over-stuffed plates. This Quick & Easy series book allows readers to experiment with a variety of small servings for snacks, small meals, and appetizers. Featuring flavors from Italy and Spain, Antipasti and Tapas will bring a fresh approach to your table, one small plate at a time."

When it comes to Mediterranean-style recipes, the on how to set aside time to mindfully savor each meal, combining healthy food and a healthy lifestyle. Satisfying both chefs and nutritionists alike, the Mediterranean diet is the rare healthy eating plan that not only tastes good but also feels good. From seasonal vegetables, fruits, nuts, and grains to garlic, herbs, and olive oil, these foundational ingredients inspire simple

fresh dishes with endless combinations of flavors and textures—and don't forget the wine. Your doctor will be pleased to know that following a Mediterranean diet is proven to lower bad cholesterol, dramatically reduce the risk of heart disease, and may even protect brain function as you age. And with tasty recipes like Greek Stuffed Tomatoes, Baked Falafel with Tzatziki Sauce, and Orange-Hazelnut Olive Oil Cookies for dessert, it won't be hard. Beyond

just the diet, however, the Mediterranean lifestyle encourages mindfulness with every meal. Permitting yourself to slow down, enjoy food with friends and family, and relish each bite not only improves digestion but also allows you to gain the perspective to better understand your own eating habits and avoid overeating.

The Meze Cookbook
Meze, Tapas & More to Celebrate Mediterranean Diet Month & Beyond
Boards, Platters, and Spreads from the World's Healthiest Cuisine
Prevention Mediterranean Table
More than 250 Recipes for Any Occasion
A Love of Eating
POK POK The Drinking Food of Thailand
Fans of Cindy Pawlcyn~?'s Mustards Grill have been making meals out of her sampler-size starters for years. In BIG SMALL PLATES, Cindy brings home the biggest trend in eating out, with generously scaled recipes that promise less fuss and more flavors than traditional appetizers. The wide-ranging collection of universally appealing recipes spans soups, finger foods, salads, scoopables, and even sweets designed to satisfy big appetites as well as grazers. An alternative to conventional, varietyless main-course cooking, and entertaining-practical at home. A grillbook of 150 sampler-size recipes from Mustards Grill, Cindy's Backstreet Kitchen, and Pawlcyn's home repertoire. In her signature all-American style with Californian and global influences. Includes 150 gorgeous food, ingredient, and location photos. Pawlcyn's previous book MUSTARDS has sold more than 60,000 copies. MUSTARDS won the James Beard award for Best American Cookbook in 2002 and was nominated for the IACP Cookbook of the Year Award. Reviews "Cindy Pawlcyn's Big Small Plates has a cornucopia of brightly flavored small dishes." -Boston Globe "As a basic guide to the wonderful fare served at Mustards and Cindy's Backstreet Kitchen, Big Small Plates has more than enough to go around." -Wine News "The kind of cookbook I just can't resist." -Oakland Tribune "[A] ample selection of some of the more delicious tidbits you'll ever taste." -Sacramento Bee "Pawlcyn's new book focuses on small plates-tapas-in a grand way." -Baltimore Sun "Buy this book because the recipes are fun and entrepreneurs praise-worthy-and successful-attempt to bring the small-plates trend into the home kitchen."-San Francisco Chronicle"Anyone looking for first courses or cocktail party food recipes will find no lack of inspiration here."-Booklist"An enormously appealing book full of heart, and food that's refreshingly real and often adventurous."-Portland Oregonian

Small Plates • Appetizers are the new entrée." • Call it the age of the do-it-yourself fasting menu." •New York Magazine "Imagine any-occasion entertaining made easy. Replace the tired entrée with refreshing small-plate options and wine pairings. Small plates in the form of Middle Eastern mezze, Spanish tapas, Mexican antojitos, and Venetian cicchetti are usurping traditional entree-driven meals by offering greater selection and gastronomic fulfillment. To satisfy this growing niche, cookbook author Lori Lyn Narlock at the Kendall-Jackson Wine Center, including celebrated chef Justin Wangler and winemaker Randy Ullom. • In addition to specific chapters on salads, vegetables, meat, seafood, and desserts, Narlock includes sample party menus accompanied by preparation plans, as well as tips on buying and serving wine, planning and executing entire menus, sample table settings and presentation ideas, and more. More than 50 appetite-inspiring four-color photographs illustrate Small Plates, Perfect Wines: Creating Little Dishes with Big Flavors. Pairings like Asparagus with Melted Brie served with sauvignon blanc or Duck and Spinach Empanadas with Persimmon Chutney complemented by a glass of pinot noir.

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Mediterranean Harvest
My Family's Journey to Gluten-Free Cooking, from the Creator of Cannelle et Vanille
Small Plates, Perfect Wines
101 Ingenious DIY Solutions for Living, Organizing and Entertaining
500 Vibrant, Kitchen-Tested Recipes for Living and Eating Well Every Day
All Around the World Cookbook
Small Plates from the Mediterranean
As the little sister of Moro, Morito has been serving delicious and innovative tapas and mezze in the heart of London's Exmouth Market for over three years. This title features over 150 simple and seasonal recipes arranged in 10 chapters. Here you'll find a wealth of recipes for simple yet delicious small plates and dishes. Choose from light Asian-inspired ideas such as Japanese Sushi, Sashimi and Chinese Dim Sum. Explore small Mediterranean-style plates. Traditionally served as part of a Spanish Tapas, Fresh Asparagus with Aioli, Sherried Chicken Livers, Melon with Jamon and Shrimp!A Piri Piri make the perfect tasty yet small start to a meal. Italian Antipasti dishes are the ideal! portion-size to enjoy as an appetizer àé" choose from Little Sausage Stuffed Mushrooms or Classic Tomato and Basil Bread. French-style Hor D'œuvres are a sophisticated choice, especially when served on a large platter for sharing àé" choose from Provençal Crudités or A French Seafood Platter (Fruits de Mer). For smaller individual plates, look no further than Quick Mini Pissaladières, Coleriac Remoulade and Blanched Green Beans with Hazelnuts and Raspberry Vinaigrette. And of course Terrines and Pates that can be prepared ahead and simply sliced to serve with melba toasts or oatcakes are the ideal solution for the time-pressed hostess. Greece, Turkey and the Middle East Small Plates are the new entrée." • Call it the age of the do-it-yourself fasting menu." •New York Magazine "Imagine any-occasion entertaining made easy. Replace the tired entrée with refreshing small-plate options and wine pairings. Small plates in the form of Middle Eastern mezze, Spanish tapas, Mexican antojitos, and Venetian cicchetti are usurping traditional entree-driven meals by offering greater selection and gastronomic fulfillment. To satisfy this growing niche, cookbook author Lori Lyn Narlock presented at the Kendall-Jackson Wine Center, including celebrated chef Justin Wangler and winemaker Randy Ullom. • In addition to specific chapters on salads, vegetables, meat, seafood, and desserts, Narlock includes sample party menus accompanied by preparation plans, as well as tips on buying and serving wine, planning and executing entire menus, sample table settings and presentation ideas and more. More than 50 appetite-inspiring four-color photographs illustrate Small Plates, Perfect Wines: Creating Little Dishes With Big Flavors. Pairings like Asparagus with Melted Brie served with sauvignon blanc or Duck and Spinach Empanadas with Persimmon Chutney complemented by a glass of pinot noir.

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Sensational Small Plates from Spain
200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d' Oeuvres, Plus 30 Cocktails: A Cookbook
Small Plates and Sweet Treats
200+ Tapas, Meze, Bar Snacks, Dumplings, Shareable Salads, and Much More
Morito
Small Bites
Meze
Offers a brief history of each country, recipes for native dishes, and stories that evoke the particular kitchen or dining room where the author first tried each dish
A vibrant collection of exciting, exotic, and sharing-plate recipes from across the Middle East More than 135 home-cooking recipes in this book explore the regional diversity of Middle Eastern sharing dishes, from Lebanon and Iran to Turkey and Syria. Divided by style of dish, the book features both meat-based and vegetarian dishes, along with suggested mezze-style menus and a glossary of ingredients. From Roasted Cauliflower with Tahini and Smoked Paprika to Pistachio and Pomegranate Cakes, The Mezze Cookbook is packed with both traditional and modern takes on this age-old way to share food. This cookbook is filled with vegetarian, meat-based, and fish recipes for everyone to enjoy. From the author of the acclaimed The Lebanese Kitchen and the James Beard Award-winning The Middle Eastern Vegetarian Cookbook, also published by Phaidon.
Everyone is always looking for new and interesting recipes for appetizers, and in this book you'll find hundreds of dips, nuts, nibbles, salsas, spreads, soups, dumplings, tarts, wraps, and so much more! From ultra-simple hors d'oeuvres like rosemary olives and marinated cubes of feta cheese to hearty sweet and spicy lamb meatballs and finger-friendly over-fired chicken lollippos to enough beef loin with horseradish aioli and ham and gruyère strudel to serve a large crowd, this will easily become everyone's essential cookbook when planning a party—big or small. The authors give plenty of menu suggestions making it easy to match the food with the event, whether it's a small spring lunch, outdoor picnic, or Super Bowl party. A handy Find It Fast! index organizes recipes in helpful categories like low-fat, vegetarian, or super-fast-to-prepare. Thirst-quenching drink recipes round out this ultimate guide to perfect party food.
The countries that circled the Mediterranean share more than the sea's azure waters. They share a love of first courses – tapas from Spain, hors d'oeuvres and entrees from France, Italy's antipasti and primi piatti, meze/mesha from Greece, and the mezze of the Levant and North Africa. These small dishes reflect the region's extraordinary bounty, its reliance on seasonal produce, and its emphasis on straightforward preparation. More than 220 recipes demonstrate both the unity and the variety of Mediterranean cuisine. Olive oil, garlic, tomatoes, eggplant, peppers, onions, and fresh herbs are the foundation of all Mediterranean cooking. But what a tremendous range of flavors and textures emanate from those ingredients! Often one brilliant idea is manipulated differently by each cuisine. Take flat bread: In Spain we find Coca de la Huerta, a summer vegetable flat bread from the Balearic Islands. France offers Provence's Pissaladiere, laced with anchovies, onions, and olives. You're probably familiar with Italy's great flat breads (like Focaccia con Gorgonzola e Pinoli), but have you ever tasted Lahmacun, a Turkish lamb and tomato pizza, spiced with cinnamon, allspice, and cloves? The Mediterranean plays the same game with savory egg pies. You can't enter a tapas bar in Spain without being confronted by one sort of tortilla, the ubiquitous Spanish omelette that appears here with caramelized onions as Tortilla de Cebollas à la Andaluzia. In the South of France an omelette might be stuffed with pistou (the French equivalent of Italian pesto), and in Italy you would find the Italian equivalent of the omelette la frittata – made for roasted sweet peppers. In Greece, the egg has been transformed into a Slougouta me Kolokithia Agagio, a baked omelette with rice, zucchini, leeks, tea, and mountain herbs. In Tunisia, echoes of the French occupation can be tasted in the tapas à la traditionnelle omelette lilled with Tunisia's own spicy merguez sausage. For this authentic collection, Joanne Weir ate her way around the Mediterranean cajoling home cooks and restaurant chefs into surrendering their finest recipes. Throughout the book is a reverence for the Mediterranean practice of hanging out at the table with a glass of wine – or sherry, or ouzo, or raki – while nibbling on an assortment of delectable little dishes. Let From Tapas to Meze bring this gracious tradition into your home. From the Hardcover edition.

With growing numbers of restaurants specializing in "small plates," the antipasto is back in style. These little dishes of savory appetizers or small first courses (perfect cocktail food) whet the appetite, enticing the palate for the meal to come!and can even become the meal itself. In Antipasti, Joyce Goldstein reveals the history of antipasti and a host of very delicious recipes. What could be better suited to a La Dolce Vita-inspired event replete with sparkling Bellinis than sun-dried tomatoes–topped crostinii, little panzerotti (pastries stuffed with Gruyere and ham), or prosciutto-wrapped shrimp? For easier fare, a snap to prepare, there is an entire chapter on Shop and Serve antipasti—molto tasty recipes that use high quality store-bought foods such as roasted peppers, olives, soft creamy cheeses, and crusty artisan breads that anyone can throw together for a last minute appetizer or elegant snack. Whether it's bite-sized dips or a more substantial first course of roasted duck breast salad, Antipasti welcomes everyone to the table. Appetizers

Martha Stewart's Appetizers
Vegetarian Recipes from the World's Healthiest Cuisine: A Cookbook
Hundreds of bite-sized recipes from around the world
Big Small Plates
[A Cookbook]

The Little Foods of the Mediterranean
With more than 200 recipes, successfully cook snacks, starters, small plates, stylish bites, and sips for any occasion. Hors d'oeuvres made modern: Today's style of entertaining calls for fuss-free party foods that are easy to make and just as delicious as ever. With more than 200 recipes for tasty pre-dinner bites, substantial small plates, special-occasion finger foods, and quick snacks to enjoy with drinks, Martha Stewart's Appetizers is the new go-to guide for any type of get-together.

Tapas
Tapas, Meze and Other Tasty Morsels
From Tapas to Meze
More than 125 Recipes and Inspiring Ideas for Relaxed Entertaining
The Complete Mediterranean Cookbook Gift Edition
First Courses from the Mediterranean Shores of Spain, France, Italy, Greece, Turkey, the Middle East, and North Africa
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