



Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails

Martha Stewart, Martha Stewart Living

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Snacks, Starters, Small Plates, Stylish Bites, and Sips

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.

Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails Details

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From Reader Review Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails for online ebook

Kara says

Pretty good, but more about dressing up ordinary appetizers into fancy Hors d'Oeuvres rather than showcasing anything actually fancy to begin with.

Sue says

Pretty wide selection of things to make. Granted, many take time and call for special ingredients, but that's sort of what I expect from Martha Stewart. If it was easy, everyone would think it up and be able to do it. Even though I might not make the recipes, she opens my eyes to new ways of preparing and combining ingredients. I really appreciate her party tips and was pleasantly surprised at the number of simple recipes (edamame, popcorn seasoning, for example) that I will try out.

Nancy says

Lots of pretty photographs, but not many appetizers I would actually want to take the time & effort to make. The recipes imply that there is not much work involved, but that is not the way they come across in the reading. These recipes are designed to appeal to modern sensibilities, but enh, a number of them were just not that appealing to me.

Michelle Hankes says

Apps. Mmm...

Not the kind that you download to your phone and use to stare at all the gorgeous foods that you can make, like Pinterest.

No. Straight-up appetizers. Or appetasers, as some might call them. Something to whet the appetite and get you going, wanting more.

We all know Martha Stewart as the queen of TV, home entertaining, and pretty much everything else crafty and delicious. She's a mega-queen. Some of her most ingenious ideas are simplistic and beautiful. Now, she has a team of experts helping her dream up the impossible. And this time, that team headed by the big Gouda herself, created a new book - all about appetizers.

From Snacks like broiled feta to Stylish Bites like mini quiches, Martha and her team have created more than

200 mouth-watering recipes that catch your eye and your desire to entertain. From family affairs to tailgating parties, this book has tips, techniques, simple instructions, and beautiful photos - all with recipes just waiting to be concocted. Simple, elegant, fast to prepare - this book has it all and will please even the most picky eater.

Some ideas to just get you started:

Pigs in Blankets - simple gourmet-style: puff pastry and sausages cut at an angle with mustard dipping sauces:

Hot Artichoke Dip - artichoke hearts, cheese, herbs, and more cheese:

Antipasto - a simple, yet elegant spread of all things Italian:

Chicken Wings - four different flavors complete with dipping sauces:

Mezze - a Mediterranean smattering of delicious spreads, whole grain salads, and dolmades:

and Deviled Eggs - the all-American ubiquitous version of finger food...seven different flavors.

And the list goes on...

...even cocktails.

A beautiful book with a delectable array of dishes, small plates, and tiny tastes. Fun for everyone!

**This book was given to me by Blogging for Books in exchange for an honest review. I chose to be honest because they can't really make me.

Marylu Sanok says

reference only

MrsK Books says

Yum to the fullest! Within these pages you will discover a "bounty" of suggestions, simply delectable recipes, photos, hosting hints, and a feeling of success... an energy that inspires you to begin opening your home to festive evenings with friends and family.

Snacks: Quick snacking is always a favorite touch from the moment your guests arrive, through out the gathering, and well into your cleanup. These appetizers will be a welcomed "nibble":

Frico and Broiled Feta (pg.14): a "light" chip with dip that will be snacked quickly with much delight and conversation

Mini Cheese Biscuits (pg.22): perfect for a small gathering, a gaming event, or a quiet movie night

Edamame with Chile Salt (pg.26): warm and spicy "healthy" snacking (serve with the roasted spiced chickpeas pg.27)

Salsas (pg.31): simple and quick "on-the-spot" goodness (share a variety with olive spreads pg.43 and Guacamole pg.64)

Starters: Munching bites that entice any guest while your meal is filling your home with savory smells of goodness:

Winter Crudités with Buttermilk Dip (pg.54): refreshingly crisp igniting any palate

Croquettes (pg.67): warm fried Yukon Gold nuggets

Grilled Brie with Tomato Jam (pg79): grill a baguette, slice it and tantalize every guest with warm cheese and tomato jam

Fried Sweet-Potato Ravioli (pg.87): comfort food for a winter's gathering

Small Plates: Finger foods like sliders are a delight in any gathering. Quick and easy "stuffers" that will fill any guest with a hearty and hefty satisfaction:

Sliders (pgs.112-115): not just beef bites... consider Greek Lamb or Salmon or left over Turkey sliders... yum!

Tortilla Espanola (pg.129): a baked omelet with zucchini... Yukon Gold potatoes and Parmigiana-Reggiano cheese and sauce

Hand Pies (pgs.158-161): warm sausage and apple... chicken and kale... or Manchego cheese and cauliflower

Stylish Bites: new tasty "twists" to any favorite canape:

Deviled Eggs (pg178-181): spicing up the eggs with tomato-pimiento, dill, wasabi, garlic or even horseradish

Cucumber and Endive Salad Bites (pg186): Endive leaves or cucumber rounds topped with "flavorful" salad droplets

Pureed Vegetable Soups (pgs.218-221): served cold or hot these purees are satisfying yum (served with chicken-salad tartlets pg.223 is a delight for any book club)

Cherry Tomato BLTs (pg.225): perfect summer bites, just pop in your mouth and enjoy a burst of summer goodness

Cocktails (pgs.234-241): Yes please! Tumblers, Highballs, stemmed, or punches for any gathering

Are your taste buds tingling? So well organized. Filled with ingredients that are easily purchased. Not hard-on-your finances. And, perfected-user-friendly recipes that will inspire an every day cook. This book can be savored for years to come. It has the quality of a generational prize that will be cherished by those who love having their home filled with friends, family, special moments, good food, and unique gatherings of love.

An excellent gift for all occasions and holidays, don't resist purchasing this for yourself...

MrsK <http://mrskbookstogo.blogspot.com/>

Molly says

A very thorough guide to appetizers and small bites and they all look super tasty. This book is broken up into five sections: Snacks, Starters, Small Plates, Stylish Bites, and Sips. I love the variety of recipes. This cookbook covers everything from small snacks for when guests first walk in the door to larger appetizers that can actually serve as a meal, to drinks to pair them with. The recipes range from ingredients you can simply throw together to more complicated apps. I really like the Stylish Bites section, it's perfect for when you want to show off a little bit. I can't wait to make the Summer Rolls, Watermelon Wedges with Feta and Mint, Bacon-Wrapped Bites, and Cranberry Sparklers. This is my first Martha Stewart book but it certainly won't

be my last!

I received a copy of this book from Blogging for Books in exchange for my honest review.

Bloggeretterized says

Full review on my blog.

The moment you open a box from Penguin Random House, you remove the bubble wrap and you hear an angelic chorus in your head as you hold Martha Stewart's *Appetizers* for the first time!

Martha Stewart's Appetizers is a wonderful and priceless addition to my bookshelf. Starting with the fabulous cover and back cover photographs, they are absolutely perfect for this book. The appetizers in those photographs are mouthwatering and definitely make you want to open the book and read it. The orange spine cover is perfect for any bookshelf. You won't miss the title of the book on your shelf.

This book has it all: a Foreword by *Living*'s royal highness Martha Stewart of course, her 10 GOLDEN rules for Hosting a party, her tips and strategies for party planning and for the basic serving essentials you should have to make your appetizers look spectacular, 200 recipes for Snacks, Starters, Small Plates, Stylish Bites and Sips plus a final chapter with Basic Recipes and Techniques for roasting, toasting, blanching, peeling, and other essential skills.

Like Martha says, the recipes in this book "reflect the new casualness we are witnessing in home entertaining" today. All the recipes are doable and don't require professional or specific equipment. Anyone with basic cooking skills can read and follow these recipes. To give you an idea, the recipes include spiced or roasted nuts, seasoned popcorn, homemade crackers, salsas, dips, antipastos, spreads, skewers, rolls, sliders, pizzas, chicken wings, mac-and-cheese bites, deviled eggs, mini-quiches, canapés, ceviches, latkes and many more.

All the recipes, I repeat, all the recipes in this book are illustrated by stunning photographs by David Malosh, Marcus Nilsson, and Burcu Avsar. Having the image of each recipe is a priceless aid, so you know how the final product should look like. They also give you an idea on how to serve the appetizers or drinks; what platters, bowls, plates, glassware etc., you should use.

Martha should add a warning that the objects in the photographs are not as real as they appear! The photographs are so visually entralling that you want to grab the appetizers from the photographs and eat them.

If you're looking for recipes and ideas that will help you get through casual get-togethers with friends or special celebrations, this is the book for you. If you're looking for ideas of what you can whip up for you and/or your husband or wife after a hard day's work, this is the book for you. If you're planning an evening with your favorite book, TV show, movie, etc., this is the book for you. If you don't have a specific excuse and just want to delight yourself with "bites of pure enjoyment", *Martha Stewart's Appetizers* is the book for you.

Full review on my blog.

I received a free copy of this book from Blogging for Books in exchange for a review.

Book in a Bar says

No-Joke, No-Fuss Cocktails (and Laid-Back Eats) From Martha Stewart

Read the review at Book in a Bar

Over two-hundred recipes for bite-size eats, plus thirty cocktails? Girl's still got it. Martha Stewart's *Appetizers* is an organized, impeccably photographed catalog of the "new 'casualness' we are all witnessing in home entertaining."

On that point, *Appetizers* nails it. The collection is divided into five parts: Snacks, Starters, Small Plates, Stylish Bites, and Sips. (Sips was our favorite 'S.') A good number of the recipes aim to elevate staples we keep on hand, like popcorn, nuts, and cheeses. Another set are appetizers that double as dinners (think sliders, pizzas, bruschetta, and meatballs). Throughout, there are simple no-cook options (Amen), as well as options for those who want to rev their mixer engines.

We, of course, are hooked on the Sips section which is organized not by main liquor ingredient, but by glassware. Anything you'd pour into a highball has its own smartly laid-out spread, and the same goes for stemmed glassware, tumblers, and pitchers of party-starting goodness.

Out of our test lab (read: home bar) came the Vodka and Pear Nectar Cocktail, a simple autumn sip garnished with a pear slice and rosemary sprig. It was a proud moment, mastering a Martha recipe under two minutes. Cheers, all around, to the new casualness *Appetizers* embraces. We could get used to this.

Book in a Bar received a copy of Martha Stewart's *Appetizers* from Blogging for Books .

Misty says

I really enjoyed reading through this book. The pictures are amazing each one looks so good you just want to eat it right off the page. The recipes themselves are all well written and everything is in easy to understand English. The recipes are so easy to follow that a chef with no prior knowledge could make most of these recipes without much difficulty. I personally greatly enjoyed making and tasting the spiced nuts recipe.

View my full review at: <http://misty103.hubpages.com/hub/Mart...>

I was sent this book, Martha Stewart's *Appetizers 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails* by Martha Stewart, for free from Blogging for Books in exchange only for my honest and unbiased review of Martha Stewart's *Appetizers 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails* by Martha Stewart.

Amanda Mitkov says

Another amazing recipe collection from Martha (as usual). I love the layout of this book, and the section on small plates is fantastic. Recipes range from simple and quick to more involved but impressive tasty tidbits. Beautiful photography as always. I really enjoyed the variations on recipes, like the gougeres for example: there's classic, mixed herb, lemon-parsley, bacon-cheddar and manchego-cumin. And many types of bacon-wrapped bites. Instructions are included on nearly everything for make ahead to save you exhausting time in the kitchen right before/during a party, and "serve with" suggestions. There's a cocktail section as well, organized by the type of glassware you serve it in, and also some punch recipes. Most of the drinks recipes are very new to me, which is really saying something (my husband is a former bartender and we have a nice collection of cocktail books). This is an excellent book and a great investment if you love to entertain or even just love finger food. I will definitely get a lot of use out of this book.

Amy says

Martha Stewart wows her fans once again with her updated *Hors d' Oeuvre*'s book, *Appetizers*. With more than 200 recipes, Martha Stewart elevates the old style of entertaining, reflecting the casual approach in current social circles. It's broken down into five simple sections of: starters, small plates, stylish bites, and sips of joy. Every avenue of entertaining is explored with full color pictures, make ahead tips and serving pairing guides. Whether your style is chicken wings and sliders, or the elevated flair of potatoes with caviar and crème fraiche, you can top off your party with spectacular sips in coordinating glassware, making any event memorable.

Embracing the change through the decades, from formal cocktail parties to the new relaxed environment of sharing good food with friends; Martha Stewart's *Appetizers* guides anyone to prepare great food with delightful cocktails. Reinvent your own personal style while revisiting some of the older classic recipes and sample some of the new ones, opening the door to delicious bites and aromatic sippers. With the addition of notes, and serving suggestions, this truly is a one-stop book for entertaining.

*Review originally published with San Francisco Book Review literary review/ and Dixon Independent Voice Newspaper Column- For The Love of Books

Megan says

I like her other appetizer book better. It has more recipes and variations than this one.

Virginia Campbell says

An "appetizer" is defined as "a small portion of tasty food to stimulate the appetite". Yes, indeed. An "hors d'oeuvre" is noted as an appetizer served before a meal. Why, thank you--I will accept a nice sampler plate. "Martha Stewart's *Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails*" offers up tasty tidbits and tempting treats accompanied by lovely

libations. This is a glorious graze-fest, done in "Martha Style", and it truly is a fabulous feast for foodies. It also introduced me to one of my new favorite food phrases: "substantial small plates". Oh, goodness! While the traditional image for appetizers and hors d'oeuvres is associated with cocktail parties and social gatherings, I will say that the foods and drinks featured in this book are also mighty appealing for times when you want something really good, but you don't want to cook a full meal. I am writing this review in the sultry days of late August here in the South, and a cold plate of assorted goodies with a nice cool drink seems like the perfect after-work supper. Divided into five sections of recipes--Snacks, Starters, Small Plates, Stylish Bites, and Sips--the book also offers rules and tips for party planning and hosting. Organization plus inspiration makes things easier for you and goes a long way to ensure a houseful of happy guests. You can't go wrong serving them delicious delights like these: "Summer Crudites with Green Goddess Dip"; "Cranberry Sparkler"; "Horseradish Deviled Eggs"; "Rosemary Cheese Straws"; "Plum Blossom"; "Mini Cheese Biscuits"; "Salty-Sweet Party Mix"; "Honey-Roasted Salted Figs"; "Gin and Grapefruit Fizzes"; "Turkey and Avocado Sliders"; "Sour Cherry Mojitos"; "Papaya, Mango, and Pineapple with Spiced Salt"; "Seasoned Potato Chips"; "Spiced Nuts"; "Seasoned Popcorn"; "Apple Cider Sangria"; and so much more. Contemporary cuisine has its own casual chic, and eclectic style can be an intriguing ice-breaker.

Review Copy Gratis Clarkson Potter Publishers via Blogging for Books

C.E. Hart says

Mini quiches, meatballs, vegetable dips, and slow-baked cracker snacks! Mmm... There are so many delicious snacks in this book, and the illustrations are mouthwatering.

First of all, I was surprised on the thickness of this appetizer cookbook. It is a hardback with 256 pages and over 200 recipes for snacks and cocktails. Though you can get this in an ebook format, I recommend the physical book. The illustrations are beautiful and inspiring, the pages are glossy and thick, and the cover looks great on my kitchen shelf.

Martha Stewart's Appetizers is comprised of 5 sections: Snacks, Starters, Small Plates, Stylish Bites, and Sips. Also, in the back of the book, is a section with recipe techniques and a handy index.

Of the dozen or so recipes I've tried, Buffalo Chicken Wings (pg. 124) is one of my favorites so far. The recipe is very simple, using basic ingredients, and the wings tastes delicious.

I also like several of the antipasto recipes in the *Small Plates* section. These are perfect for small lunch get-togethers—making it look as if I've spent more time preparing them than I actually did.

Overall, I really like **Martha Stewart's Appetizers**, and plan to be more adventurous with some of the more detailed recipes. Just scanning the pages is enough to make my stomach grumble for grub! And the illustrations inspire me in plating and decorating.

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BloggingForBooks has provided me a copy of this book in exchange for a review.

