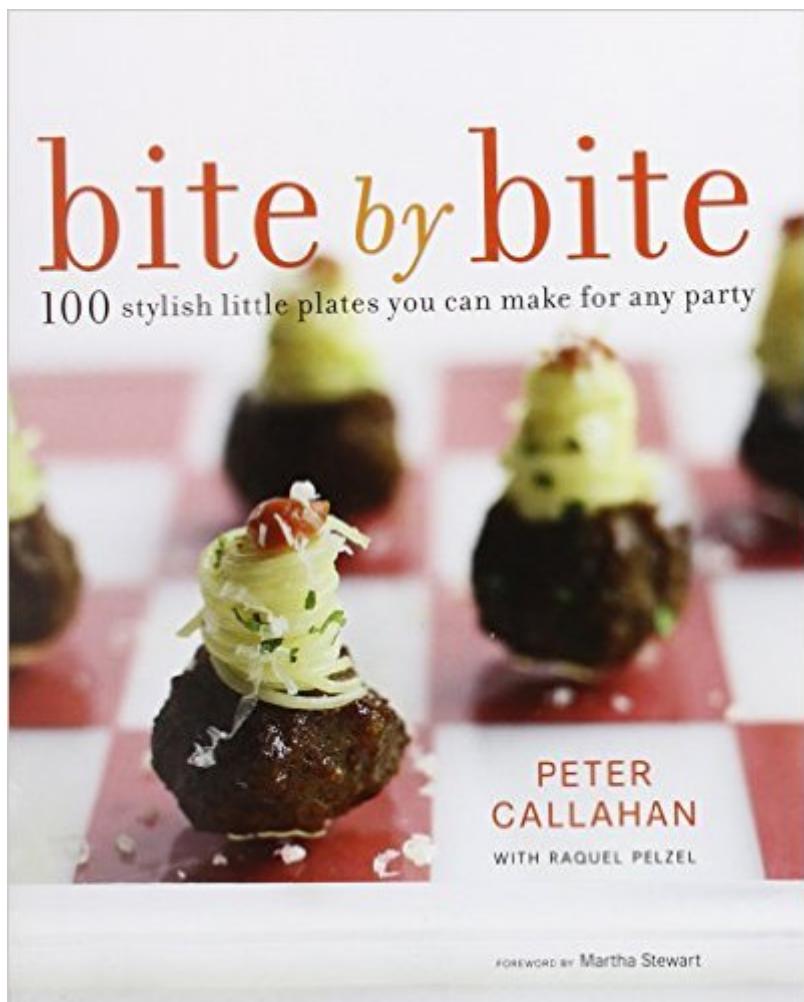


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# Bite By Bite: 100 Stylish Little Plates You Can Make For Any Party



## Synopsis

Celebrated caterer Peter Callahan knows how to throw a party. With a career spanning more than two decades and a client list including celebrities, politicians, Fortune 500 companies, and New York City socialites, Peter has earned a reputation for creating hors d'oeuvres that are as inventive and beautiful as they are delicious. A two-sip shot cleverly matched to a small bite is an incredible icebreaker, especially when the appetizer is playfully served on an edible spoon or inside a miniature Chinese take-out container. Bite-size cheeseburgers are served on tiny home-baked poppy seed buns with all the trimmings. Mango-marinated shrimp are served individually on lollipop sticks sprinkled with fresh cilantro; diminutive plantain cones are filled with dollops of tuna tartare; and chicken is rolled into nori à œigarettes. • And for an impressive encore, how about shots of coffee with sugar donuts, or mini bagels with lox and cream cheese paired with caviar cones and champagne? In *Bite by Bite*, his debut cookbook, Callahan welcomes readers to share in the fun and beauty of his creations, providing inspiration for parties "whether casual gatherings, dinner parties, baby showers, or formal occasions such as weddings and holiday soirees" and 100 recipes for the home cook, ranging from savory to sweet, comfort food to haute cuisine. According to Peter, being prepared is the key to pulling off a self-catered party like a professional. With that in mind, he has included a "œKitchen Tools and Conveniences" section, listing the key equipment that will help you create the delicious masterpieces in this book. In the recipes he also notes what can be made in advance, how best to schedule your time, and any emergency substitutions and shortcuts that will make life easier on the big day. Along the way, he divulges his secrets and inspiration, recounting stories of how he dreamed up dishes that he's catered for his impressive roster of celebrity clients. Full of creative recipes, unique party ideas, and vibrant food photography, *Bite by Bite* is your go-to source for inspired hors d'oeuvres and whimsical treats that will transform any gathering into an unforgettable event.

## Book Information

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## Customer Reviews

So here's the deal. I read the reviews, purchased it anyway. The photos are really nicely done and I wish every cookbook had pictures like this. The problem is (which other reviews have stated) is the dishes etc. shown are exclusively made for this guy - the normal person can't just go replicate it. Yes there are plenty of websites where you can purchase the tasting dishes and I have a lot of them, but for me - I would never make my own tiny bread to make a tiny sandwich - it's cost/time prohibitive if you are a hostess who wants to spend time at her party rather than in the kitchen whipping this stuff up so it will be hot and tasty. This book is tiny food porn for me and probably nothing more. The tiny spoon cookie cutters do not exist in the world, I've googled them everywhere. I did find a cool idea to just use pliers and bend an old bell into a spoon shape so you'll need to be creative. It has inspired a couple of more realistic ideas for me but unless you have a staff of 15 prep chefs to help you dice these tiny ideas it just isn't really practical for the regular person - even one wanting to have a tasting party. I wanted to love this book and I do but unfortunately just for the pictures and a little inspiration - most of the recipes would need to be hot to be delicious and how can you make enough even for a small dinner party without spending 3 days prepping. If you are practical foodie looking for great easy ideas for a tasting party this probably isn't your book. I think in this case I'm going to have to go to the bookstore, look through what would work for me and then order. This was a waste of money for me and it breaks my heart to say that.

I like that Mr Callahan instructs readers to use store-bought available items like pizza dough. Making your own popsicle molds, however is different. I wanted to make the fudgesicles from the book and I read the recipe where it says "Pour the mixture into a mini popsicle mold". My search for "mini popsicle mold" on .com only came up with ones designed for teething babies, and nothing on the rest of the web looks like it will produce anything like the picture in this book. A friend of mine called his catering company to ask where to get the molds to make mini fudgesicles, and she was told that essentially "we don't share that type of information." A cookbook is meant to show the reader how to make something, so why would he include 2 recipes (fudgesicle and limoncello

popsicle) that call for equipment that one can't get anywhere? Grant Achatz's book doesn't have any recipes that say "add the mix to your volcano vaporizer" or "insert the lamb shanks into a pot with a thermocirculator". But if he did, they would at least be available. A Volcano Digital Vaporizer + Solid Valve Set + Travel Case + Bonus Grinder Thermo Scientific Haake Open-Bath Circulators; Circulating Bath, Model C10-w19b, Capacity: 19L

This is a nice book with great recipes and beautiful pics. However, the preview is kinda misleading. Having seen the mini meatballs, hot dogs, pizzas and pork sandwiches in the preview I thought there would be many recipes of the same caliber. But lots of these recipes call for upscale ingredients: quail eggs, lobster, pheasant, plantains, caviar... I was looking for simple/familiar recipes and "tastes" made mini. The breakfast and dessert section has more of what I was looking for. If you are not into spending time in the kitchen, this is not the book for you. Still a good book, but not what I was expecting.

I own a catering company and I ordered this book because catersource recommended it, now I am not in love with all the recipes but it definitely gave me a lot of great ideas and resources totally worth the cash! :D

The photos are wonderful but there is a lot of work to making mini-food, not to mention the miniature plates/cups, etc. one would have to purchase to get the "look". I wanted quick and easy appetizers (one bite) so this doesn't work for me.

I got this book for the photography but I'm keeping it for the recipes! Even if you don't go through the trouble of making everything bite-size, you can still make fabulously tasty food. (For instance, instead of baking mini bread loaves, I use whole or half-slices of regular bread. So instead of 24 mini French toast slices, I get 6 "regular" slices or twelve half-slices.) Since the food is for my family (as opposed to a catered event) the presentation isn't as dramatic but the food is still good. Either way, I appreciate the author's time-saving tips (ie, buy store-made pizza dough instead of making from scratch). I don't feel this is a cop-out: plenty of restaurants/caterers let someone else make their pita bread. The best part about the book (and the author) is that it's not gimmicky: this is real (delicious) food in miniature. I'd also say this is one of the most innovative plating/presentation books that I've come across. I don't have catering experience but I do bake and this book has me thinking about mini dessert ideas that are better than cupcakes.

Great book, Other reviewers have a point. Some equipment this guy has had made for him, but there's nothing you can't improvise. The cotton candy on lollipop sticks at first seemed ridiculous, it's not like I can just wheel out my cotton candy machine from behind the fridge in my barely two bedroom apartment. But if ever Safeway starts carrying cotton candy, I'm lugging it home, and distributing with tweezers among lollipop sticks. I appreciated the mini bagel dough recipe, and the mini hot dog bun dough recipes, as well as the alternatives, to cut them out of ready made stuff with cookie cutters. As for the person who said spoon shaped cookie cutters don't exist - I googled at least 3 different shapes. But, also, and perhaps more importantly it is very much an inspirational book. I am going to try a few of these at my daughter's birthday party, some to the T, and some just 'loosely based on'. I love the photos, and the creativity that they inspire.

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