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Trader Vic's Tiki Party!: Cocktails And Food To Share With Friends



Synopsis

The tiki volcano is erupting all over again, and now Trader Vic's, the legendary purveyor of Polynesian food, drinks, and fantasy, wants to help us bring it all home. Step behind the bar and into the kitchen at Trader Vic's and learn how to create the kind of tiki magic that made the Trader's famous. It's all here: recipes for 95 of the restaurant's best-loved tropical cocktails and after-dinner drinks along with more than 35 party-friendly recipes for pupus, tidbits, finger food, entrées, and desserts—all adapted from the past and present menus of Trader Vic's. Dozens of tips and ideas for inexpensive, easy tiki decorating and entertaining at home are included, as is a guide to the basics of bartending equipment and techniques. Whether it's a blowout tiki party for friends or a spontaneous occasion to dust off the shaker, this book brings favorite concoctions from Trader Vic's into your home. An entertaining guide from Trader Vic's restaurant including 130 recipes for cocktails, pupus, finger food, entrées, and desserts. A follow-up to the popular THE GREAT TIKI DRINK BOOK. Trader Vic's has 21 company-owned and franchised restaurants around the world—from Emeryville, California; to Berlin, Germany; and Osaka, Japan. Cocktail recipes include the Samoan Fog Cutter, the Tiki Puka Puka, Scorpion, the Kamaiina, and The Original Mai Tai, invented by Trader Vic himself in 1944. Appetizer recipes include crowd-pleasing pan-Asian small plates and nibbles, like Crispy Prawns, Cha Siu Pork, Ahi Tuna Poke, and Key Lime Chiffon Tartlets. Throw a rocking tiki party using the decorating, music-selection, bar-stocking, and menu-planning tips found here.

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Customer Reviews

I tend to approach restaurant cookbooks with a degree of caution, as I've found in the past many can lack adequate testing for the home kitchen. It seems the writers often don't scale down the ingredients properly; one of most glaring instances I've seen is a book that called for 3 tablespoons of cayenne for a small batch of BBQ sauce...It's nice to find that (at least so far) this is not a problem with the Trader Vic'd Tiki Party book. I've tried several recipes and they are all excellent. As another review pointed out, the onion marmalade recipe lacks directions on how to prepare the onions (I think you could chop or slice them), but that really isn't too big an error. If you are interested, these are the recipes tried so far: Chicken Curry--excellent (be sure to do the condiments! My daughters particularly liked the bananas.)Jalepeno Cheese Balls--frying always makes me a little nervous, but oh my these were good)Savoury Dipping Sauce--TastyWasabi Remoulade--Superb! (I used store bought crab cakes)Hawaiian Pork--Really good (had trouble rolling them, so just served in slices topped by:)Onion Marmalade--delicious (I suggest thinly slicing the onions)Peanut Dipping Sauce--Very Good (used it with vegetables; note it is not sweet)Mai Tai--I'm not an expert tropical drinks guy, but it tastes great to me!!So, so far so good with this one. When I read the reviews, it seemed a lot of people had read and enjoyed the book--and it is a very enjoyable read--but had not tried the recipes. I have tried a few and am very pleased! Note there are dozens of drink recipes also, along with many, many tips on how to throw a fun tiki party. I've found the suggestions really inspiring. One little negative note: there is a good deal of pushing Trader Vic's products, which I find a little exasperating. It simply might be the nature of a cookbook like this. In the end it's a pretty minor quibble. Highly recommended!

The book contains "recipes for 100 of the restaurant's best loved tropical cocktails like the Samoan Fog Cutter, Potted Parrot, and of course, The Original Mai Tai, invented by Trader Vic himself in 1944." (summary from Buch Gourmet) This has some terrific ideas for outdoor parties. Think of having a luau and how much fun it would be. Besides drink recipes, the book has nibbles. How does Crab Rangoon, Cha Siu Pork or Crispy Prawns sound? With this book, you are ready for Polynesian-style entertaining.

By Bill Marsano. Trader Vic's Tiki Party!: Cocktails & Food to Share with Friends," by Stephen Siegelman, is perfect for retro theme parties. Trader Vic, with his famous rival Don the Beachcomber, ushered in the Tiki Bar Era of American partying, which centered mainly on the 1950s and 1960s (which of these two men actually invented the Mai Tai, signature drink of the

epoch, remains in dispute--both claim it.) Those were days of restaurants blanketed with faux-Polynesian decor, when pupu platters were the rage and drinks came in bowls serving four or more and were decorated with paper umbrellas, which folks later learned to call parasols. Relive that glorious and joyously ridiculous time with this collection of tropical cocktails and food recipes for everything from finger food to entrees. The recipes are interesting, mostly pretty easy to make, and generally fun to eat or drink. The photos are very nice but the main appeal is that the recipes are clearly presented and easy to follow.--Bill Marsano is an award-winning writer on wines and spirits.

Neat piece of history - may Tiki never die! Matter of fact, we should try to re-capture some of the good of the 50s - (one man earns the family income, jobs are protected, overseas business is tariffed or taxed, the rich have up to a 90% tax break) A book like this is a good basic layout for having your own Luau - Americanized with loving cultural appropriations. Good fun time and professional level quality recipes but easy to prepare with simple setup. Basic cooking/home bar equipment. The liquor could end up quite a scavenger hunt, so those drinks should be planned, but again tons of giant party mixes!

Growing up my favorite restaurant was called the Lanai and was in San Mateo, CA, an hour or so away from the original Trader Vic's. I feasted on wonderful Chinese BBQ ribs, curries and other interesting fare such as "Soo Soo Chicken." And once I was old enough to drink, exotic cocktails such as a Sidewinders Fang, Bamboo Bomber and Zombies were perfect accompaniments to the food. My last visit was during my bachelor party in 1983, and shortly thereafter we relocated out of state. Many years later, during a business trip, I hoped to re-visit the Lanai, but sadly it had been torn down and replaced by a video rental store.....what a terrible waste. I've always missed the wonderful escapism that Tiki cuisine represents, and was delighted to discover this book while perusing during a slow day at work. Within the pages, you'll find great drink recipes (some I can vouch for already!) and a lot of tasty sounding finger foods as well, though I haven't yet had my first full scale Tiki party yet to try them out. If you've ever been to and enjoyed a Tiki restaurant, I'm sure you'll like this book.

We bought this as a gift for friends of ours after they had loved the drinks that we had made them from our copy. This is a great book containing traditional and non traditional cocktails both single serving and bowl sized. We have yet to find one that we have not enjoyed and the party food that is included in the book is simple and tasty. There are great images and plenty of back story to make

this book a lot of fun for those who love a cocktail of an evening

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