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Chopstix: Quick Cooking With Pacific Flavors

Hugh Carpenter, Teri Sandison
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Hugh Carpenter, Teri Sandison : Chopstix: Quick Cooking With Pacific Flavors before purchasing it in order to gage whether or not it would be worth my time, and all praised Chopstix: Quick Cooking With Pacific Flavors:

1 of 1 people found the following review helpful. My favorite cookbook!By Newuser 227I have owned this cookbook for almost 15 years and it is still awesome! Everytime I make something from this book, I get compliments every time. Don't be intimidated by the beautiful pictures in this book (his wife is a professional photographer). The recipes are fairly easy and Hugh gives great instructions tips on how to cook/grill/prep the recipes. I also own many of his other cookbooks they are just as fantastic. So, if you enjoy Asian-fusion type of recipes, this is a classic. I have since searched and bought a few copies to give to friends as gifts. It's the gift that keeps on giving!0 of 0 people found the following review helpful. BEST COOK BOOK IN THE WORLDBy Mary Ann SalomoneI BOUGHT THIS COOKBOOK 15 YEARS AGO...IT CHANGED THE WAY I COOK. I HAVE BOUGHT IT FOR FRIENDS...ITS RECIPES HAVE MADE ME FAMOUS AMONG MY FRIENDS FOR OUTSTANDING MEALS...IT INTRODUCED ME TO THE WHOLE CONCEPT OF "PAN-ASIAN" COOKING AND NOW I INCORPORATE IT INTO MY COOKING IN GENERAL WITHOUT A RECIPE...BEST COOKBOOK EVER!!!!!!!!!!!!0 of 0 people found the following review helpful. When You're Having Very Special Dinner Guests....By The Publicity HoundI took a cooking class from Hugh Carpenter in Kohler, Wisconsin, back in 1990 and just dug out this book, which I bought that afternoon. The Scallop Ravioli in Saffron-Caviar Sauce gets rave reviews from dinner guests who take one bite, and then have that look of bliss on their faces. They don't say anything. The just moan with pleasure.The photos are a bit intimidating. In fact, this recipe is on the cover. When I first glanced at it, I thought the chili sauce, caviar and chives

garnish were part of the decoration on the plate. But, alas, it was the work of a food artist, some tweezers, and Hugh's wife, Teri Sandison, a food photographer. I wish this book would have included Cookie Cups, a recipe he gave us in class. It's a batter made out of ground almonds and orange zest. You bake small circles of batter on parchment paper, bring it out of the oven, "form" the batter into cups as it hardens, and then serve with vanilla ice cream and a raspberry/wine sauce that includes ground black pepper. It's probably the most memorable dessert I've ever made. A hassle to prepare (even when I burn my hands) but so worth it.

A book of 110 contemporary Asian-flavoured recipes that can be easily prepared within 30 minutes, written by the authors of Pacific Flavours. The recipes are organized by course, and menu and entertaining suggestions are offered throughout.

From Library Journal Another beautiful collaboration by the authors of Pacific Flavors (LJ 4/15/88), with Sandison's full-page color photographs showing off the visually stunning, creative dishes served in Carpenter's Chopstix restaurants. Carpenter merges the cuisines of those on both sides of the Pacific to come up with Goat Cheese Salad with Ginger, Salmon Mousse in Black-Bean Butter Sauce, and Asian Barbecued Salmon. His food is innovative but sensible, with unusual but complementary combinations of flavors and textures. Recommended. Copyright 1990 Reed Business Information, Inc.