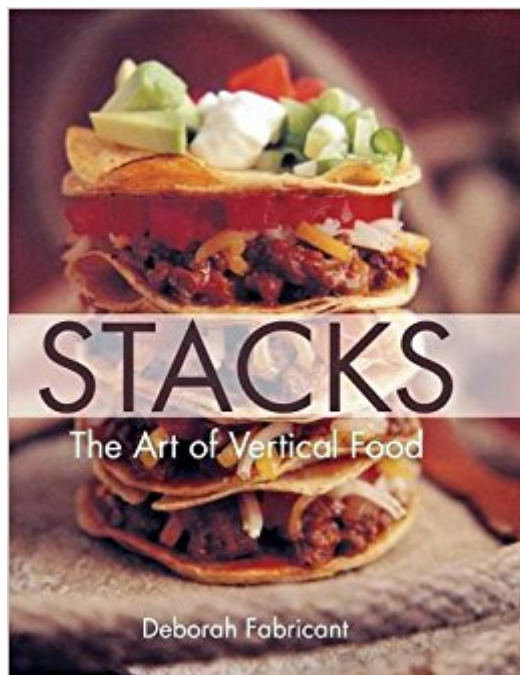


The book was found

Stacks: The Art Of Vertical Food



Synopsis

Take your cooking to new heights! If you're ready to dazzle your dinner party guests with dishes that look and taste like they were plated by a 5-star chef, look no further! This revelatory cookbook by restaurant-industry veteran Deborah Fabricant turns dinner on its head with over 75 recipes for playful, vertically-plated dishes. If you love to entertain and want to elevate your parties to new heights, this is the book for you. With page after page of fun and delicious meals that look great and taste even better, your cooking will soon be the talk of the town. Drawing on years of experience as an entertaining expert, Deborah makes learning fun and easy with clear, step-by-step instructions and over 40 full color photographs to illustrate the dishes. Uniting a wide range of culinary styles, Deborah's creative gastronomical inventions will inspire and excite your imagination in the kitchen. And although the results look like you've spent hours fussing over the stove, many of these tasty stacks can be assembled in just a few minutes. Some can even be made days ahead! Spectacular dishes like Spinach, Mango and Goat Cheese Stacks; Beef Burger Stacks; and Rock Shrimp and Asparagus Sushi Stacks will keep you busy for days! And with tips and suggestions for creating stacks of your own invention, this is the cookbook that keeps on giving! Perfect for the home cook who hosts with class and flair, these easy but oh-so-impressive recipes are the perfect addition to the ambitious entertainer's repertoire.

Book Information

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Customer Reviews

Fabricant has translated the art of food layering to our kitchens.... Instructions and... possible

combinations will intrigue the experimenting gastronome. Barbara Jacobs -- Booklist, Chicago, IL Aug. 1999 Now you, too, can dazzle friends (even better: enemies) with food towers built by sleight of hand. -- Skyway News Dec. 22, 1999 Stacks explains how to properly build [vertical] creations, using molds to craft the shape, and how to garnish and serve. Laurie Holloway, staff writer -- Nashville, TN Tennessean Dec. 27, 1999 -- This text refers to the Paperback edition.

This cookbook is outright fun ... but unfortunately I want stacks that serve a purpose - things that will stay stacks as you eat them and for which the stacks serve the purpose of providing a perfect bite - think Danish open-faced sandwiches or Swedish smorgasbord or Finnish sandwich cakes. This cookbook does provide many recipes that meet these criteria - Ahi sushi stacks is a good example. Some are foods that we think of as layered but here are placed in stacked format for presentation - Poached Plums with Pound Cake, Lemon Curd and Cinnamon Struesel is an example. But for the life of me, I can't think of a culinary reason to make an eleven layer stack of Grilled Lamb, Caramelize Onion and Spinach Stacks with Garlic Mashed Potatoes and Stilton ... it simply becomes unwieldy when confronted by a knife and fork. Despite that serious complaint, I do appreciate the discussion of equipment, detailed instruction on how to build stacks, and the extensive tables of what to layers are required and potential ingredients for those layers. This provides the solid basis needed to successfully build her stack recipes and more importantly to determine if a stack you conceive will work. In addition to its obvious use, I would also suggest that a child who is a picky eater, especially one who mixes everything together and slathers it with ketchup when they dislike an ingredient, may well be enticed to eat an ingredient that they got to help put in stack format.

I recently purchased a few food molds and wanted more ideas. I guess it's personal choice - what food we like. Some of the recipes sounded pretty good, but what I really liked was a graph Ms. Fabricant created for grouping many foods. This I could use! I look in the frig to see what I have, then refer to the graph to see what is a good match. It works!

I bought the 1999 edition of this book several years ago after seeing it at the library and have tried a number of the recipes. I love the freshness of her ideas. The author creates her own salad dressings using pureed fruits in some cases--healthy and tasty. There are lots of color photographs--not one for every recipe, unfortunately, but still delightful. She also offers make ahead tips and alternatives. I haven't found any of the ingredients to be hard to find, but yes, the author

does go beyond meatloaf, gravy, and mashed potatoes. I made the zucchini-apple salad stacks for Mother's Day and used dinner glasses instead of soup cans. Just put everything inside the glass in reverse order and then up-end the glass over your salad plate when ready to serve. Makes it easier to store in the refrigerator. Plus, if you have pretty stemware, why not just serve it in those? A different presentation that saves a step, especially if you're serving a large group. Note that almost all the recipes are for 6 portions. I do highly recommend this book.

This was a gift for my daughter-in-law who loves to entertain. The book offers some unique ideas and recipes and some great photos. If you're a foodie or know someone who is, this is a great gift. I bought this used but it's in good condition.

When I first saw a picture of a "stack", I was drawn to it immediately. I had to buy the kit and soon realized I needed more ideas, so I bought the cookbook. If you are a "foodie" who likes to experiment and make more than meatloaf and mashed potatoes for dinner guests, this is a great tool. The ingredients are fresh (and the author offers alternatives if you are just too busy to make your own pesto!), colorful and flavorful. This book is a great value, as well. You can use the recipes as a guide to being creative. Enjoy

THIS IS JUST PLAIN FUN. I ACTUALLY DO USE THIS BOOK. AND HAVE COLLECTED DIFFERENT SIZES OF MOLDS TO STACK FOOD INTO. THE PRESENTATION IS ALWAYS PRETTY.

I've already made and presented several of these stacks to my retreat guests, who oooh and aahhh to every one! This book offers such a beautiful array of savory and sweet stack ideas that I never thought possible. Kudos to the author's creative mind!

Easy way to 'fancy up' any meal.

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