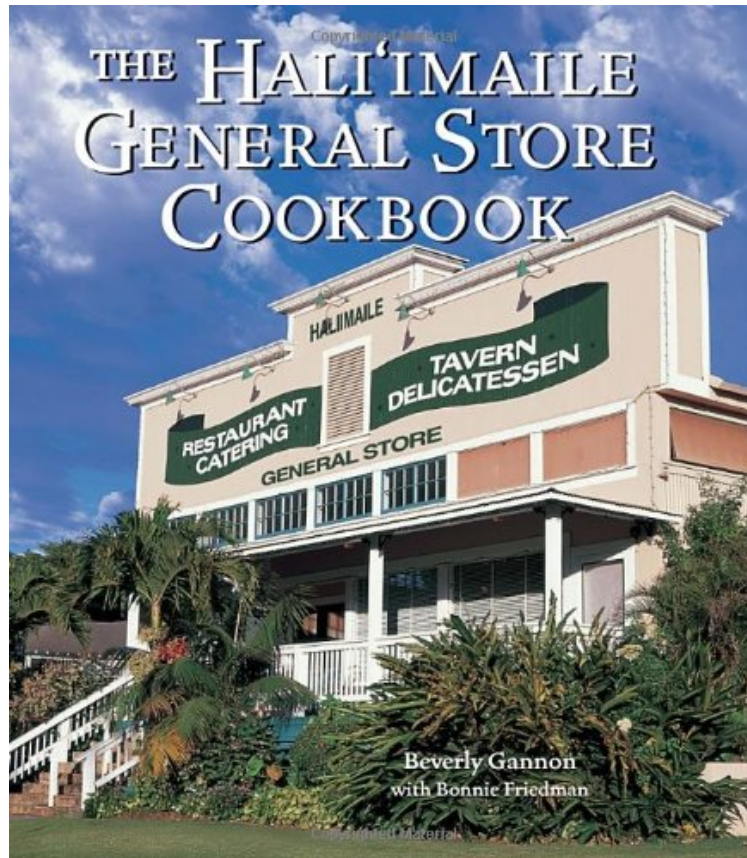


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The Hali'imaile General Store Cookbook: Home Cooking from Maui

Beverly Gannon, Bonnie Friedman
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Beverly Gannon, Bonnie Friedman : The Hali'imaile General Store Cookbook: Home Cooking from Maui
before purchasing it in order to gage whether or not it would be worth my time, and all praised The Hali'imaile General Store Cookbook: Home Cooking from Maui:

0 of 0 people found the following review helpful. Wonderful Stories, Pictures, and Great RecipesBy Scott GroggWe spent some time on Maui a few years ago and visited the General Store. It was a real treat... especially the excellent food! So, when we saw this book on , we knew that we had to get it, hoping to recreate some of our favorites. Upon receiving the book, we found it filled with excellent recipes that were easy to make, beautiful photos and wonderful stories. Sadly, we cannot recreate some of those famous recipes because we don't have access to some ingredients here in the landlocked Midwest; but, that doesn't stop us from trying to escape back to the islands.0 of 0 people found the following review helpful. Upscale, yet authentic Island Eats!By Chef LuluThis is a really great cookbook reflecting beautiful, upscale preparations and presentations for every day, local style food items. I recommend it for those who are home chefs in their own right, and already have a passion for cooking and enjoy the process of making great food. I borrowed this book from the library so many times, then finally bought it. Great sauces; great flavors and Pacific

Rim ingredient combinations. While now a few years old, it is a classic for anyone who can appreciate Hawaii's Island Star Chef's and the perfect flavors and methods they collaborated on as a culinary community to create this island food movement, now well integrated into the everyday food scene in the islands. Chef Bev Gannon, author of this book, is one of my favorite chefs; her restaurant quality recipes are made simple enough for home use, yet yield great return. I also love the culinary talents of Island Chefs' Russel Siu of "3660, On The Rise", Alan Wong.. of many Alan Wong cookbooks, and Jean Marie Josselin who put out a decade+ classic titled, "A taste of Hawaii". All are wonderful editions, and additions to a good cook's library.0 of 0 people found the following review helpful. Buy it for the Macadamia-Nut Pie.. Keep it for all the others!!!!By CustomerI think we've been to Bev Gannon's Hali'imaile General Store at least half a dozen times!It's a great place in what the locals on Maui call "Up Country". Now you can share in the joythese recipes bring. The Book is a great size. It fits nicely on a cookbook stand and is easy to read.I hate to go into details that others here have already illuminated, but if you are looking for greatcollection of Hawaiian inspired dishes or like our family; you are a fan of Bev and her lil' store, then look no further!BTW - Food Network now has the recipe for Macadamia Nut Pie posted for all to enjoy![...]

Set on a pineapple plantation in up-country Maui, the Hali'imaile General Store has lured travelers for over a decade with its down-home, island-style cooking. Critics and diners rave about chef Beverly Gannon's rustic, hearty fare, and the restaurant is a fixture on "Best of Maui" lists. THE HALI'IMAILE GENERAL STORE COOKBOOK enables readers to bring the spirit of Maui and its landmark restaurant into their own kitchen with over 100 recipes, accompanied by Beverly's warm, chatty narrative. For all those locals and out-of-towners who've begged Beverly for recipes over the years, she has this to say: "Well, folks, here's the book! And I hope every single copy gets food-stained, dog-eared, and, most of all, enjoyed."

From BooklistTourists returning from the Hawaiian Island of Maui bring back tales of a wonderful restaurant that's called a "general store." Owner Beverly Gannon has recorded her cuisine in The Hali'imaile General Store Cookbook. Gannon's cuisine makes use of the islands' tropical bounty and prepares them with a very contemporary sensibility. Thus uku (gray snapper) receives an ancho chile marinade and a bed of corn salsa with ginger cream. Gannon helpfully offers substitutions for ingredients not likely to appear in mainland supermarkets. Her chocolate macadamia nut pie should prove a winning dessert for the chocoholic. Mark KnoblauchCopyright © American Library Association. All rights reserved "The Hali'imaile General Store is a vestige of the pineapple plantations era recast as an airy, peach-colored restaurant that serves a smashing version of Hawaiian cuisine....At some point during the meal I experienced a stunning, if subliterate and hardly original epiphany: Maui good."--David Herndon, Travel Leisure"[Beverly Gannon] offers insight into why she created certain dishes or where she learned to make them."--Bon AppetitAbout the AuthorBEVERLY GANNON, a James Beard Award nominee in 2004, is one of the founders of the Hawaii Regional Cuisine movement. In addition to being chef-owner of the Haliimaile General Store and Joe's Bar Grill in Wailea, Gannon is the executive chef of Hawaiian Airlines, oversees Celebrations Catering, and was recently named the 2008 Hawaii Small Business Administration's Person of the Year. She is grateful to wake up every morning on the beautiful island of Maui, Hawaii.