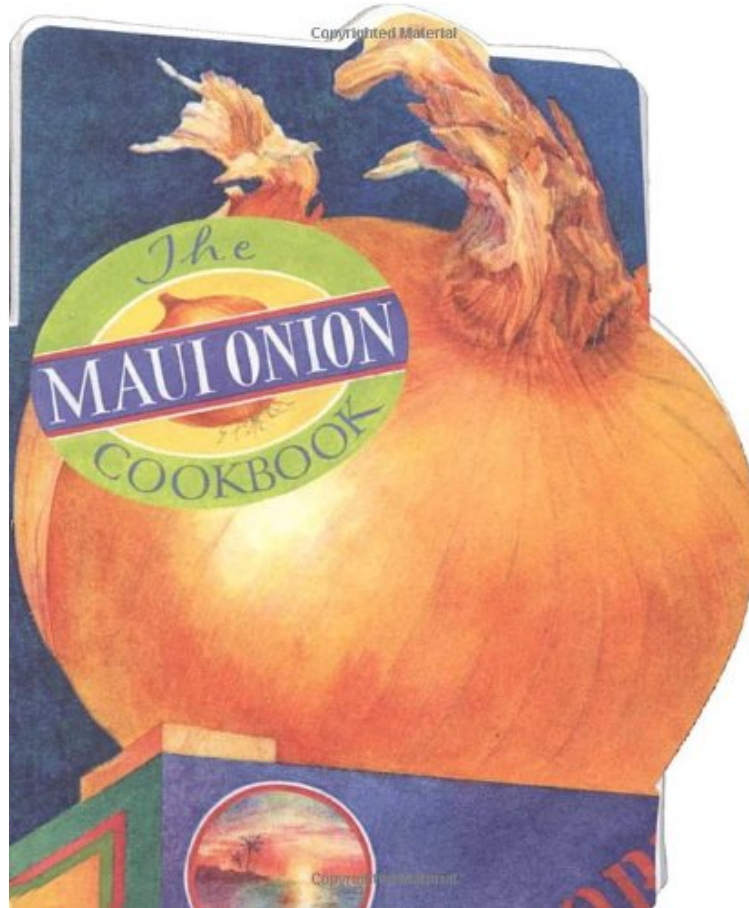


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The Maui Onion Cookbook

Barbara Santos

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Barbara Santos : The Maui Onion Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Maui Onion Cookbook:

0 of 0 people found the following review helpful. Great Cookbook!!!!By Pamela FrydmanThe Maui Onion Cookbook by Barbara Santos is a great addition to my kitchen. The book is small and practically fits in my hand. It has a unique shape that makes me smile. The recipes are straightforward and inviting. The book is laid out well and Barbara credits her sources. Like Barbara, I grew up eating raw onion with bread. She enjoyed it best with salt and pepper between two slices of white Wonder Bread (see page 5) and I enjoyed it best open face, with salt on a piece of rye bread. If you haven't cooked with a Maui onion or eaten one in a restaurant, you will want to when you see the recipes in this wonderful cookbook. 0 of 0 people found the following review helpful. Five StarsBy Cappy52good8 of 9 people found the following review helpful. The Maui Onion CookbookBy A CustomerI found this cookbook to be one of those perennial books that keep giving year after year. The recipes, though gourmet and exquisitely flavorful, are simple to prepare and the ingredients easy to find. It serves as a reminder of those wonderful days vacationing on Maui. The author has compiled the recipes of many fabulous chefs from Maui as well as some of her own. We brought home lots

for friends.

Just what makes the world's sweetest onion so darn sweet? Is it because it grows in only one place on Earth? Is it the rich, volcanic soil? Is it the altitude? Is it the continuous fog and extra-long growing time? No one really knows for sure. But there is one thing we do know, this glorious garden bulb, cultivated exclusively on the slopes of Haleakala, will grace any dish you care to try. Much more than a holiday souvenir, the MAUI ONION COOKBOOK is a compilation of recipes gathered from every corner of the island. Professional chefs, creative citizens, and local characters from the best restaurants, hotels, and hang-outs have contributed to this delightful compendium of culinary magic. Thanks to the increasing availability of exotic ingredients in mainstream supermarkets, most of these recipes are well within reach of any mainland cook. So don't be afraid to try the Macadamia Nut-Crusted Brie with Maui Onion and Oven-Dried Tomato Relish, the Maui Onion Souffl?© with Red Pepper Sabayon, or Snorkel Bob's Caesar Salad. These island secrets are now at your fingertips.