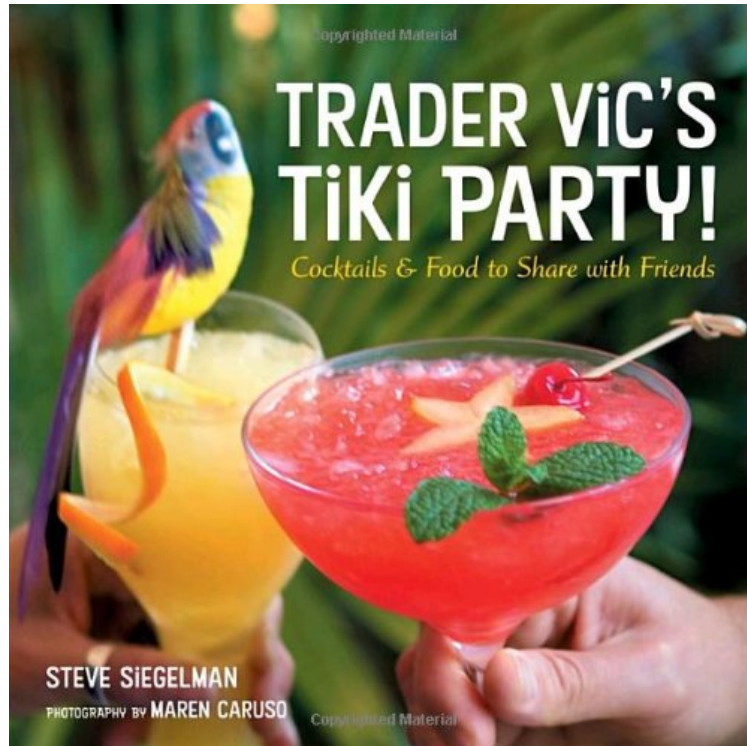


Trader Vic's Tiki Party!: Cocktails and Food to Share with Friends

Stephen Siegelman

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Stephen Siegelman : Trader Vic's Tiki Party!: Cocktails and Food to Share with Friends before purchasing it in order to gage whether or not it would be worth my time, and all praised Trader Vic's Tiki Party!: Cocktails and Food to Share with Friends:

1 of 1 people found the following review helpful. Cocktail funBy Jennifer LallyWe 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 it 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 evening8 of 9 people found the following review helpful. It's time for Tiki cuisine to come backBy CE-BAR 33Growing 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. 2 of 2 people found the following review helpful. What a fantastic compilation of Trader Vic's recipes. Although some essential Tiki recipes are missing (e.g., Jungle Bird, Beachcomber), most of the drink recipes from this book have turned out fantastic.

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" 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.

From Publishers Weekly Everything old is new again in this purposefully tacky cookbook based on the food served at the 67-year-old Polynesian chain restaurant. Siegelman gives a little history of the establishment—Trader Vic (aka Victor Jules Bergeron) began with a tiny beer shack on a dicey corner in Oakland, Calif., and went on to invent the mai tai and build what became a \$50-million empire of company-owned and franchised restaurants—and then it's party time. Siegelman (Firehouse Food) covers pretty much everything readers need to know to throw a swingin' shindig in the tropical paradise of their own living rooms. Tips on setting the mood—"dim the lights," "decorate the guests," add "tiki touches" like grass skirting for tables—precede the book's biggest section, which covers food and drink. Every major tropical beverage (alcoholic and non-) is here—daiquiris, mai tais, punches, etc.—and Siegelman gives a snappy introduction to each, interspersing the cocktail recipes with quotes from Vic himself (on the mai tai: "Anybody who says I didn't create this drink is a dirty rotten stinker"). Ninety-five drinks later, a chapter on food appears, with suggestions for 35 pupu platter dishes, finger foods, salads, buffet-style entrees and desserts (some of which call for Trader Vic's bottled sauces). While there are certainly more high-end books on entertaining Polynesian-style available, none beats this one's authentic kitsch. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From the Publisher *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 About the Author STEVE SIEGELMAN has written or contributed to 14 cookbooks, including Firehouse Food. His television writing credits include Mexico One Plate at a Time with Rick Bayless, Mario Eats Italy with Mario Batali, and Yan Can Cook with Martin Yan. Steve lives, works, and eats in Berkeley, California.