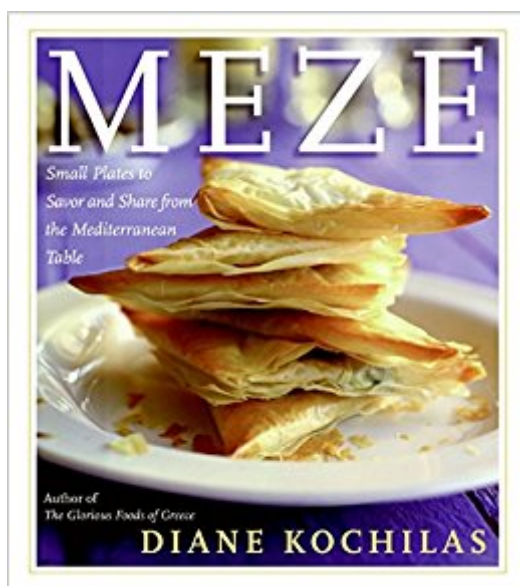


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Meze: Small Plates To Savor And Share From The Mediterranean Table



Synopsis

Now you can enjoy the food and fun of a meze feast. Meze, the small plates of just about everything from seafood, meat, and vegetables to handheld pies, colorful salads, nuts, olives, and cheeses, is the food of hospitality and conviviality, food meant to be shared with friends and family and savored with wines and spirits. Here, in *Meze*, Diane Kochilas, the award-winning author of *The Glorious Foods of Greece*, chef, restaurateur, and cooking teacher, takes you on a spirited journey across Greece and the rest of the Mediterranean, exploring these simple and simply irresistible dishes. The recipes are robust, dear, and easy to follow. These uncomplicated dishes are charged with flavor and based on fresh, accessible ingredients. The results are spectacular. *Meze* makes every meal a party, and no one knows how to throw a party better than the Greeks. You'll find tangy, skewered meats and juicy meatballs, delicious seafood dishes from simple steamed mussels to creamy ouzo-flavored shrimp. You'll find a healthful selection of aromatic bean dishes, and a recipe for the best fried potatoes in the world, Greek fries, which are hand cut and cooked in olive oil. The convivial and festive nature of the meze table is reflected in Diane's warm, inviting style. The innate attractiveness of the food -- the colors, textures, and shapes -- are captured in brilliant photographs that evoke the sunny, warm Mediterranean time. Whether you make just a few dishes for informal entertaining, or create an entire meal of meze, Diane Kochilas makes it possible to bring the spirit of fun and sharing the essence of meze throughout Greece and the Mediterranean -- to your own table at home.

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Customer Reviews

To confuse meze with antipasto or tapas is to miss the point. These small plates of Greek deliciousness come to us from a Mediterranean world of mid-afternoon snacking, drinking, and talking. The pace is leisurely, the content simple, the effect extraordinary. Early on in *Meze* Diane Kochilas, award-winning author of *The Glorious Foods of Greece*, sets the prototypic meze stage: two village codgers holding down either side of a small table; two glasses and a carafe of raki between them; a plate with some bread, olives, air-dried anchovies, cucumber sticks, and cheese. They do not sit at the table so much as beside the table, the better to take in the world. And thus it is with meze. It's not about sitting down to eat as much as being present to exchange ideas, enjoy a glass of wine or spirits, and snack on taste treats that enliven the palate and pull all the threads of the whole into one. Kochilas divides Meze into "Dips, Spreads, and Relishes

Mezethes (plural of meze, which means middle) are little Mediterranean dishes designed to complement a beverage, tease the tastebuds and encourage diners to linger around a table for good conversation, says Kochilas (*The Glorious Foods of Greece*), and "variety, playfulness, and surprise" are key to their preparation. Her nicely illustrated cookbook offers 80 meze recipes to pair with ouzo or Greek wines, and shows American home cooks how a varied gathering of Greek, Turkish and Lebanese flavors-olives, anchovies, cured beef, cheese, good bread-can make for a perfect brunch or buffet spread (though, Kochilas is careful to note, a "meze spread is not meant to be a meal, but a nosh"). Her chapters cover culinary themes such as Dips, Spreads and Relishes, Small Egg Dishes, Finger Foods and Fried Treats, and A Sea's Bounty of Mezethes; dishes range from Fluffy Fish-Roe Dip with Ground Almonds (a variant of the classic taramosalata), to Three-Cheese Phyllo Triangles with Onions and Yogurt, to Marinated Panfried Shrimp in the Shell, to Grilled Greek Meat Patties with Chopped Tomatoes, Spicy Yogurt, and Lemon. (Don't let the long names fool you-these dishes are never difficult to prepare.) These piquant, lively foods are "a savory flirtation," and an array of them on a table is a delightful thing. Copyright 2003 Reed Business Information, Inc.

First off, I bought this after it retired, and want to say that I was very happy with the seller, "the book treasury." The book was new as stated by the seller, and I received it within 2 weeks. I would purchase from them again. That being said, the book is just okay to me, and I am 100% Greek! Meze basically means small plates in Greek, and we serve them usually with a glass of wine as a sampling of plates. There are some recipes that are pretty good. Some are from the islands and

villages of Greece and may not be familiar to someone who is not Greek. That could be the reason for some of the negative reviews. For me, the recipes are fair. I would though, highly recommend some of miss kochilas' other books as I am a big fan of hers. One is the " The Country cooking of Greece " and another is "Ikaria." Both of these books are beautifully done. Not only are the recipes authentic and delicious, the author also writes about the people of Greece and their culture and some customs. Ikaria is known as the island in Greece where people forget to die! The people on this island live a very healthy and active lifestyle, and take care of each other as a community. It's not just what we eat, but who we savor and share it with that contributes to longevity.

Great ideas and easy to follow. I love small bites or plates and a variety of flavors at the table and this book is great. Love the giant baked beans with pastourma. I made this for a party and it got rave reviews.

This superb book not only provides superb recipes that use ingredients that can be easily found in the US, but also provides beneficial commentary regarding how the dishes are served. A keeper.

I probably won't but anything from this author because I am a very visual person and the photos are far and few between.

I had seen this woman on a Bobby Flay throwdown and wanted to try one of her cookbooks (I love Greek food) this one sounded the best as it is for small things and I was not disappointed. I have tried several recipes and have not been disappointed with the results. I collect cookbooks (have done so for years) and must have over a thousand. This is one of my new favorites. Very good purchase and the seller was great.

This book has some nice twists on traditional Greek dishes. Some of the dishes are easy and some are time consuming, but they all came out great. I was a little disappointed that they don't have the Greek names of the items - this is clearly a book that is geared for an English-only audience. Our favorite is the Skewered Ground Lamb Kebabs, which contain cayenne and mint.

wonderful cook book, lots of lovely looking recipes, inspiring ideas for the small plate supper (and lunch) -- very happy with this purchase

Great book, beautifully packed and shipped, thanks!

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