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Trader Vic's Tiki Party!: Cocktails And Food To Share With Friends



STEVE SIEGELMAN

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Synopsis

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.

Book Information

Hardcover: 192 pages

Publisher: Ten Speed Press (April 15, 2005)

Language: English

ISBN-10: 1580085563

ISBN-13: 978-1580085564

Product Dimensions: 8.2 x 0.6 x 8.3 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 49 customer reviews

Best Sellers Rank: #369,031 in Books (See Top 100 in Books) #37 in Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #67 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Party Planning #105 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers

Customer Reviews

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.

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I tend to approach restaurant cookbooks with a degree of caution, as I've found in the past many can lack adequate testing for the home kitchen. It seems the writers often don't scale down the ingredients properly; one of most glaring instances I've seen is a book that called for 3 tablespoons of cayenne for a small batch of BBQ sauce...It's nice to find that (at least so far) this is not a problem with the Trader Vic'd Tiki Party book. I've tried several recipes and they are all excellent. As another review pointed out, the onion marmalade recipe lacks directions on how to prepare the onions (I think you could chop or slice them), but that really isn't too big an error. If you are interested, these are the recipes tried so far:Chicken Curry--excellent (be sure to do the condiments! My daughters

particularly liked the bananas.)Jalepeno Cheese Balls--frying always makes me a little nervous, but oh my these were good)Savoury Dipping Sauce--TastyWasabi Remoulade--Superb! (I used store bought crab cakes)Hawaiian Pork--Really good (had trouble rolling them, so just served in slices topped by:)Onion Marmalade--delicious (I suggest thinly slicing the onions)Peanut Dipping Sauce--Very Good (used it with vegetables; note it is not sweet)Mai Tai--I'm not an expert tropical drinks guy, but it tastes great to me!!So, so far so good with this one. When I read the reviews, it seemed a lot of people had read and enjoyed the book--and it is a very enjoyable read--but had not tried the recipes. I have tried a few and am very pleased! Note there are dozens of drink recipes also, along with many, many tips on how to throw a fun tiki party. I've found the suggestions really inspiring. One little negative note: there is a good deal of pushing Trader Vic's products, which I find a little exasperating. It simply might be the nature of a cookbook like this. In the end it's a pretty minor quibble.Highly recommended!

We 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 evening

Growing 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.

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.

Fun book for island-style cocktails. Thank you.

This is a well made hardbound book. Awesome!

Bought this for the cocktail recipes mainly but absolutely love the food too!

This book is the best collection of tropical drinks I've ever run across. Here you'll find an endless variety of drinks deserving to be served in silly mugs - but don't think that makes these drinks any less serious than the pretentious martini or multi-cultural margarita. There is a reason to buy this book - Trader Vic drank...a lot, apparently, honing his craft and refining some of the best cocktails in the history of the world. The recipes presented here are the authentic originals, which makes this collection a treasure trove of mixology. Order a Mai Tai today, and you're likely to get a sickeningly sweet blend of sugar, rum and fruit juice. Here you'll learn the original recipe, a delicious blend from a time when corn syrup and cocktails didn't mix. The food recipes fall at the end of the book, but don't expect to throw a full luau off them. And that's as it should be too - luaus are Hawaiian, while the Tiki culture of the 1950s was a Los Angeles based celebration of all things Polynesian. Therefore, the food presented here are the tidbits and bites that Trader Vic deemed best for being served with his often-strong cocktails. This book is well-written and deftly compiled, sticking to its core strength of offering up one great recipe after another, many beautifully photographed and all presented in a manner easy to follow for most home cooks. They mix in just the right amount of historical footnotes to keep the book interesting, resulting in a must-have item for anyone who might want to someday mix a drink deserving of a little paper umbrella.

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