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Teri Lyn Fisher, Jenny Park

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Teri Lyn Fisher, Jenny Park : Tiny Food Party!: Bite-Size Recipes for Miniature Meals before purchasing it in order to gauge whether or not it would be worth my time, and all praised Tiny Food Party!: Bite-Size Recipes for Miniature Meals:

159 of 164 people found the following review helpful. Adjust your expectations - and read carefully By Lindsay I really wanted to like this book. The idea is cute and everyone loves tiny bites. I don't know if the fault is with the authors or the editors but this book has a ton of errors. The very first recipe lists triple the amount of mozzarella you need for the caprese skewers if you actually read the directions. For the mini corn dogs (or any recipe where you are going to fry toothpicks or skewers) soak the toothpicks first. The photo doesn't match - you can tell those corn dogs were skewered after frying, which doesn't match the directions. The Boston Cream Cakes look delicious. However they weren't made with the pans in the directions. The instructions have you bake 2 x 9 inch round cakes and then cut out little rounds from the cooled cake with a cookie cutter. The cakes in the photo were baked in tiny pans (popover pan possibly, or other specialty pan). You can tell because every outer piece is perfectly golden brown and showing no crumb. If it was cut out of a larger cake you wouldn't see dark edges, it would only be the lighter inside. The fried apples pies have odd

wording in the instructions. The last sentence of step 1 is "place pies in the refrigerator and chill 30 minutes". Easy enough but at this point you don't have pies, you have two slabs of dough, one with little mounds of filling. Are you supposed to chill the dough before rolling out, or does it mean put the dough slabs on cutting boards and chill (which to me would dry it out)? Or do you chill the completed pies before frying? If I was making this I would have rolled out the dough right on my counter top, making transferring it a bit difficult. A lot of the recipes are fried, which is fine, but they are all then "serve immediately". I will tell you that frying tends to make a mess and it's not what I want to be doing while trying to welcome guests. It's fun for an informal gathering of friends but may not work in some situations. I don't expect to be able to duplicate cookbook photos when I cook at home. I'm not a professional chef or food stylist. However I get frustrated when photos are obviously doctored and I have NO chance of achieving the expected results from following the recipe. That just sets you up for failure. This book has far too many errors and misleading photos to be of any use to me. I didn't analyze every recipe for errors, just read through ones that sounded or looked especially good and these were the things that jumped out at me. 19 of 19 people found the following review helpful. Another Book To Break Your Promise Not To Buy Any More Recipe Books By Laura Freed I keep swearing I will NOT buy any more cook/recipe books - I hate clutter. I gave away most of my books and most of my recipe books because they are just all kind of the same. It seems most of the recipes I find and use lately are from online recipe websites. HOWEVER, I have broken my promise on a few books and this was one recent promise breakers and I'm SO GLAD I DID. I've made the candied bacon churros for a party and they were a RAVE - that is a recipe you are NOT going to find on an online recipe site (easily, anyway.). Almost every recipe has a fabulous drool worthy picture. They give great tips (an America style lager like PBR keeps onion ring batter light and mild in flavor) on most recipes. There are little party planner menu ideas to keep it simple - the only problem is I want to make EVERYTHING. From Chicken n waffles to comfort food like meatloaf and deep dish pizza to quirky food like sweet corn ice cream tacos. Oh, and there are even mini cocktail recipes in the back. This is a MUST have on the recipe book shelf because it's so different from everything I own (and even pared down, I own 3 shelf-fulls). Love it. LOVE IT!!!! 4 of 4 people found the following review helpful. Meh, it was OK. By Leah HI found this book kind of disappointing. There seemed to be a lot of filler pages with "party menus" which didn't seem super helpful. Like "Tiny Asian Food party menu" which just lists the 4 or 5 Asian recipes in the book. A more useful kind of menu would have been "make ahead" options. The book is split into 4 sections - snack, dinner, desert and cocktail. The difference between snack and dinner is hard to distinguish as all of the food is "bite size" so it's all kind of snacky. There are a few good recipes but a lot of stuff seemed over complicated or just kind of basic. Many of the recipes are deep fried or "serve immediately". If you can find a copy I'd recommend getting Martha Stewart's hors d'oeuvres handbook instead - the best "tiny food" book ever.

Hors d'oeuvres have a reputation for requiring frou-frou ingredients that are difficult to identify let alone locate in a grocery store. (When's the last time you ate an amuse-bouche at home?) It's about time for an appetizer cookbook that has fun with the concept of tasting an entire meal in one bite! With *Tiny Food Party!*, Teri Lyn Fisher and Jenny Park share super quick and easy recipes for little bite-size munchies delightfully miniature versions of all your favorite foods! Thinly slice shallots, batter and fry 'em, add with a creamy buttermilk ranch sauce, and you've got dainty Bite-Size Onion Rings. Use mini cupcake tins to bake up sweet Little Cheesecakes! Or fill small rectangles of pie dough with Nutella and marshmallow, bake until crispy, decorate with icing and sprinkles, of course and you've got irresistibly charming Mini Homemade Pop Tarts. *Tiny Food Party!* includes Adorable Appetizers, Itty Bitty Entrees, Pint-Size Desserts, and Teeny-Tiny Cocktails that you can serve in shot glasses or tea cups. With full-color photographs of every single recipe plus tips and tricks for seriously downsizing your favorite recipes scattered throughout, this lighthearted little cookbook is lots of fun!

Kids love them, dieters won't resist them and all your guests will be charmed by these mini bites of everyone's favorite comfort food. *Ladies' Home Journal* The photos had my mouth watering, and the recipes really deliver the mac 'n' cheese and bites and mini Philly cheesesteaks are amazing! *First for Women* If you're the hostess with the mostess pick up *Tiny Food Party!*. *Woman's World* This book made me want to throw a party. Sara Moulton, *Good Morning America* *Tiny Food Party* by Teri Lyn Fisher and Jenny Park serves up a visual feast of bite-size recipes for miniature meals that stray a bit from run-of-the-mill hors d'oeuvre... *Entertainment Weekly's ShelfLife* A cookbook that will make you say awwwwwwwww. This paperback collection includes recipes for familiar foods that have been scaled down in size but not in flavor or impact. *Albany Times-Union* ...a delightful collection of petite appetizers, meals, snacks, and cocktails. *Grandparents.com* *Tiny Food Party* is the cookbook of every host's dreams. *The Sun-News* In this eye-catching collection, photographer Fisher and food stylist and recipe writer Park (coauthors, spoonforkbacon.com) offer party menus, equipment recommendations, and fanciful, easy recipes for miniature appetizers, entrees, desserts, and cocktails... a great choice for home cooks who enjoy casual entertaining... These adorable small-scale favorites like *Snacky Mac n Cheese Bites* and *Mini Homemade Pop Tarts* will thrill both kids and adults. *Library Journal* About the Author Teri Lyn Fisher is a photographer whose work has appeared in *Rue*, *Anthology*, and *HGTV Magazine*. A graduate of *Le Cordon Bleu*, Jenny Park is a food stylist, recipe writer, and professional eater. Her clients include the

California Wine Board and HGTV.com. Together, Teri and Jenny love to fill their blog Spoon Fork Bacon with recipes, drinks, and pretty pictures. They live in sunny Los Angeles.