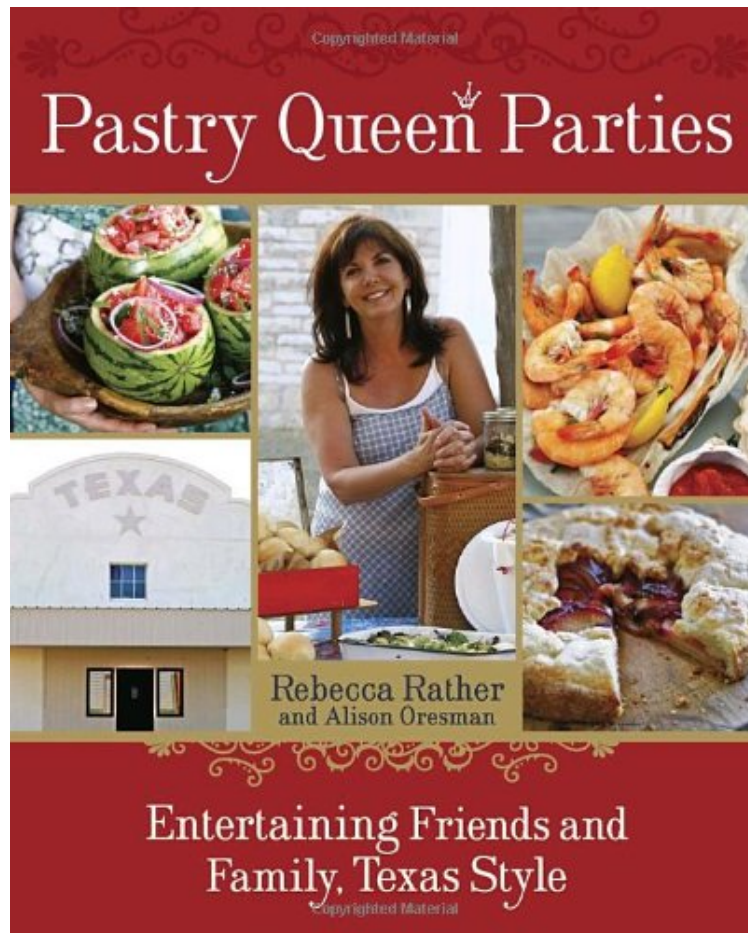


(Read now) Pastry Queen Parties: Entertaining Friends and Family, Texas Style

Pastry Queen Parties: Entertaining Friends and Family, Texas Style

Rebecca Rather, Alison Oresman
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Rebecca Rather, Alison Oresman : Pastry Queen Parties: Entertaining Friends and Family, Texas Style before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pastry Queen Parties: Entertaining Friends and Family, Texas Style:

18 of 18 people found the following review helpful. Let's Party Texas StyleBy rodboomboomRather has demonstrated with her other cookbooks that she brings the Southern charm and style to her pastries and other culinary offerings. Here she turns to one of her passions, partying Texas style. A Texas native, she related her desire to do such a book after a lifetime of enjoying Texas partying and her catering biz, etc.So, this wonderful work is organized around the different Texas regions and their partying specialties: e.g. Hill Country, Gulf Coast, Big City, etc. What I find exceptional about this colorful and exciting offering is the writeup on each of these and the absolutely great color photos is one of my favorite things about it.There are so many enticing recipes in this collection, and what is great about them is that one can either mix and match, or go with a theme party as this cookbook is organized around. Those that intrigue me to try include: Roasted Beet Salad with Spicy Pecans and Fresh Chevre; Watermelon Salads with

Tequilla-Lime Dressing; Layered Salad in a Jar; Butterscotch Brownies with Brown Sugar Butter Icing; Fiesta Chile Rellenos; Key-Lime Cocunut Cream Cake; Mary's Crayfish Pies; Stuffed Bandera Quail with Pepper Glaze; Sohnne's Mama's Double Decker Blackberry Cobbler. A great Texas addition to one's collection. 1 of 1 people found the following review helpful. The first cookbook is still my favorite, but I've used recipes in all of them. By Mary AI also have this cookbook in a hard copy and have all of her cookbooks. The first cookbook is still my favorite, but I've used recipes in all of them. These are not artisan recipes, but recipes you can use every day. 11 of 11 people found the following review helpful. Reliable as always. By Phillip A. Wright I have all 3 of the Pastry Queen cookbooks, and have discovered you can rely upon them to be your fall-back recipe for every dish they cover. My whole family loves it when I get a new cookbook of hers, as they know lots of good food will soon follow. Off the top of my head, I know we've had enchiladas, beans and rice from this one, plus the home-made Hostess cupcakes, while looking difficult, were out of this world delicious and easy.

No one captures big-hearted, big-hatted Texas hospitality like Rebecca Rather. In *Pastry Queen Parties*, her eagerly awaited third book, Rebecca celebrates her home state's love of good company and great food. Traversing the Lone Star state's rich culinary landscape, Rebecca offers up a bevy of revel-ready menus for:

- A West Texas ranch-style supper
- Tex-Mex hacienda dining in San Antonio
- A Gulf Coast summer beach bonanza
- A small town homecoming picnic
- A big city cocktail party
- A sweet and sunny Hill Country garden party

More than 100 recipes for starters, sides, main dishes, desserts, and drinks showcase Rebecca's bold and bounteous style of cooking. There's mouth-watering inspiration on every page: dig into a West Texas—sized plate of Beer-Braised Short Ribs, Green Tomato Macaroni and Cheese, and Butter Beans and Mixed Greens; or savor soul food San Antonio style with heaping helpings of Rosa's Red Posole and Fiesta Chiles Rellenos. But save room for one of Rebecca's justly famous desserts: maybe a piece of that sky-high Giant Chocolate Cake with Cowboy Coffee Frosting, or a couple of Chubby's White Pralines, or—hey, those S'mores Cupcakes look pretty great Plentiful stories and useful cooking and entertaining tips from Rebecca and other great Texas hosts and hostesses, a roster of "party express" recipes to pull together quickly, and more than 100 gorgeous scenic and food photos from across the state, make *Pastry Queen Parties* an irresistible invitation to do it up big, Lone Star style.

From Publishers Weekly A former caterer, Rather (*The Pastry Queen*) knows how to entertain, explain and keep things fun and manageable. This entertaining title for home cooks by the Texas native is full of creative and fun dishes that span the state. The six chapters are broken down by region and event and include Gulf Coast Beach Bash; San Antonio Tex-Mex Fiesta; and West Texas Dinner Party. Recipes for appetizers, mains, side dishes, desserts and cocktails showcase seasonal produce and include designated Party Express selections that can be prepared in an hour or less. Southern classics such as spoon bread, seafood gumbo, chicken-fried steak and sweet tea are balanced with Mexican and Mexican-inspired dishes such as posole, fajitas and chiles rellenos. Kitschy selections like hostess-with-mostest cupcakes, Corona sorbet and layered salad in a jar add to the mix. Color photos and essays on Texas traditions, residents and life give readers a feel for not only the big, bold flavors but the unique spirit of the Lone Star state. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From the Publisher* *Pastry Queen* Rebecca Rather's 100+ hit recipes for Texas-style parties and gatherings. * Rather's previous two books have sold more than 80,000 copies, and *PASTRY QUEEN CHRISTMAS* won the 2008 IACP cookbook award in the American category. About the Author IACP award-winning author REBECCA RATHER is the chef-owner of the renowned Rather Sweet Bakery and Café in the Texas Hill Country town of Fredericksburg, where she cultivates the gracious life with plenty of parties. Formerly a caterer, she has planned and cooked for hundreds of events throughout Texas and across the country. Rebecca has been featured in *Texas Monthly*, *Gourmet*, *Ladies' Home Journal*, *Food Wine*, *Southern Living*, *Saveur*, and *O, the Oprah Magazine*. Her previous books include *The Pastry Queen* and *The Pastry Queen Christmas*. ALISON ORESMAN has been a journalist for more than twenty years, writing and editing for newspapers in Wyoming, Florida, and Washington State. Her weekly columns as a restaurant critic have been featured in *Miami* and *Seattle*. Alison coauthored the IACP award—winning *The Pastry Queen Christmas* with Rebecca; this is their third book together.