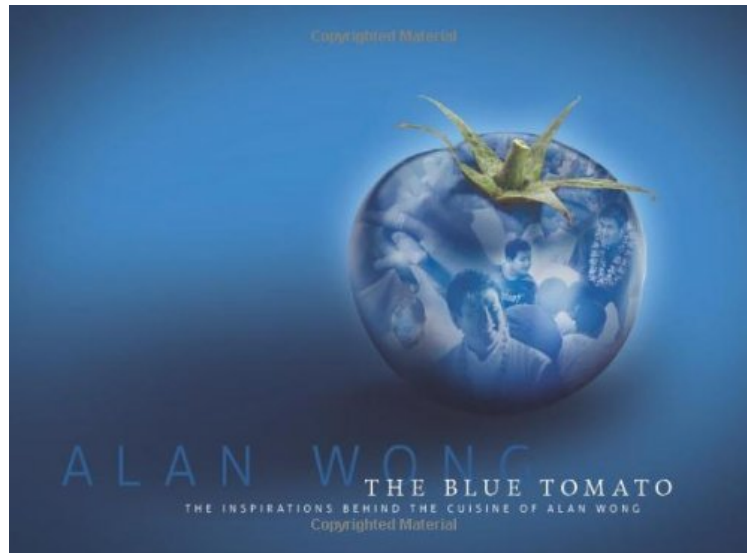


The Blue Tomato: The Inspirations Behind the Cuisine of Alan Wong

Alan Wong, Arnold Hiura
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Alan Wong, Arnold Hiura : The Blue Tomato: The Inspirations Behind the Cuisine of Alan Wong before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Blue Tomato: The Inspirations Behind the Cuisine of Alan Wong*:

0 of 0 people found the following review helpful. ... my wife (who loves to cook and is very good at it)By RobertPurchased as a surprise gift for my wife (who loves to cook and is very good at it). She saw it in a local (national chain) store. She loves it and reads it for enjoyment. She is planning to try several dishes. The delay is most recipes contain an ingredient or two even she does not have on the shelf.0 of 0 people found the following review helpful. Definitely not an easy cook book but if you love Alan Wong's restaurantBy Judith A. JohnsonDefinitely not an easy cook book but if you love Alan Wong's restaurant, you'll love this book. But then, I love to read cook books! Many of the recipes have three or four parts from other recipes and have some food items that may be difficult to find outside a large city. I think Alan Wong is one of the best chefs and the few dishes I cooked from the book turned out great, just a lot of work. Many of the recipes are from the restaurant and the wait staff was great to point out what page some of my favorite menu items were located on.0 of 0 people found the following review helpful. Five StarsBy Chantelle MaccaroneA huge hit as a gift for a chef!

Eleven years after publishing his much-acclaimed first cookbook, Alan Wong's *New Wave Luau*, Hawaii's master chef has new stories to tell and fresh recipes to share with his legions of devotees. *The Blue Tomato: The Inspirations Behind the Cuisine of Alan Wong* features 70 memorable dishes representing the best of Chef Alan, his innovative menus and the creative cooks and staff members who develop and refine them. With stunning food photography and more than 200 individual recipes, *The Blue Tomato* confirms Chef Alan's place at the leading edge of the culinary arts. Here are time-proven favorites, inventive new dishes and ingenious adaptations of the multi-ethnic fare of the Pacific Rim. More than just a cookbook, *The Blue Tomato* is a testament to Alan Wong's conviction that anything is possible

in today's culinary arena;with the right mix of creativity, persistence and innovative thinking. Chef Alan presents a fresh, new approach to cooking and menu planning;an indispensable guide for the home cook and, at the same time, a collector's-edition blueprint for the evolution of contemporary cuisine.

About the AuthorA founding chef and renowned master of Hawaii Regional Cuisine, Alan Wong is known the world over for his creative, cutting-edge cuisine. A 1996 winner of the James Beard Award, he is a tireless ambassador for Hawaii Regional Cuisine and a leader in America's farm-to-table movement. Chef Alan has served as a judge on the Top Chef television show and made guest appearances on the Food Network, the Travel Channel and the Public Broadcasting System. He worked previously at The Greenbrier in White Sulphur Springs, West Virginia, Lutegrave;ce in New York City and The CanoeHouse on the Big Island of Hawaii. In 1995 he opened Alan Wong's Restaurant;now Alan Wong's Honolulumdash;and, in 1999, The Pineapple Room by Alan Wong, also in Honolulu. The Blue Tomato is his second cookbook.