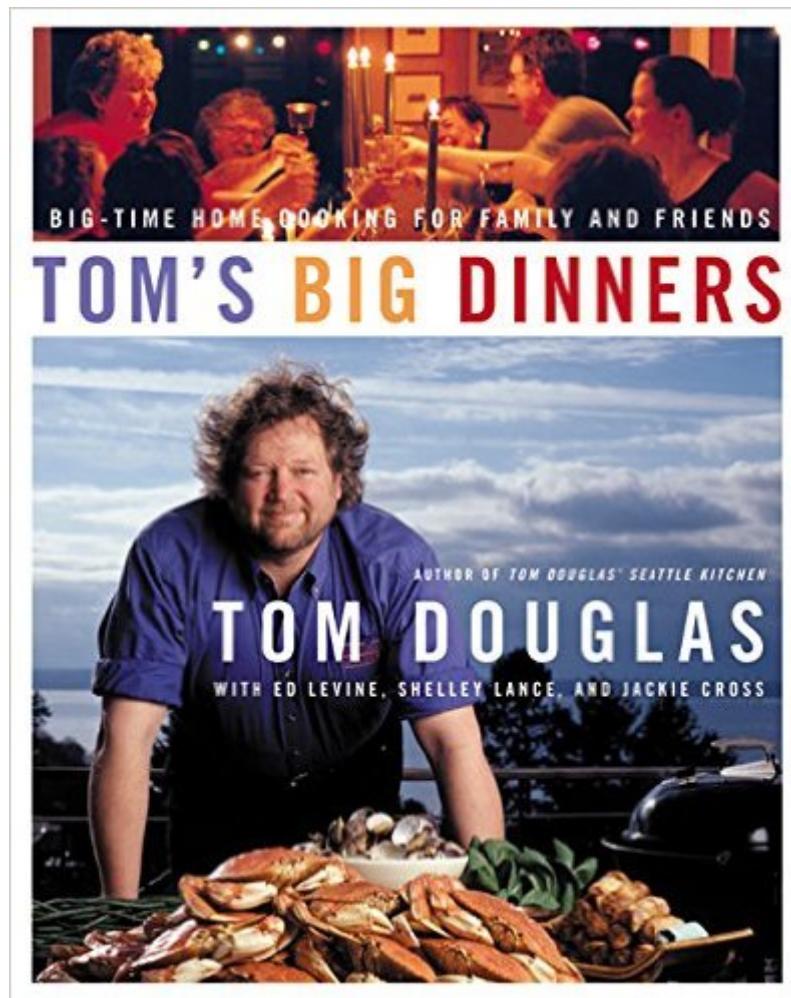


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# Tom's Big Dinners: Big-Time Home Cooking For Family And Friends



## Synopsis

Douglas grew up in a big family where his mother and grandmother served big dinners every night of the week. Today, he's one of the country's hottest chefs, known not only for making Pacific Northwest cuisine and wine a centerpiece of American dining but also for hosting sensational big dinner parties at home. With his wife, Jackie Cross, Douglas takes an equally innovative approach to cookbooks, sharing menus and memories in an out-of-this-world collection. Drawn from special meals with family members, friends, vintners, and fellow restaurant owners, Tom's Big Dinners brings together thirteen of his favorite feasts, with no-nonsense recipes that make it easy to cook like a restaurant chef without ever leaving home. The menus range in style from the refined Wine Cellar Dinner, with recipes for Goat Cheese Fondue, Vine-Roasted Squab with Syrah Jam, and Chocolate CrÃªpes, to the relaxing Screen Door Barbecue, featuring Pit-Roasted Pork Spareribs, Down-Home Collard Greens, and Hard Watermelon Lemonade, and the festive Pop Pop's Winter Solstice, starting with Pop Pop's Perfect Martini and Caramelized Fennel Tart, followed by Creamy Seafood Chowder and Parsley Scones. The Pike Place Market Menu and Puget Sound Crab Feed showcase classic Seattle-style dishes, while Tom's extravagant Chinese Feast incorporates the Asian influence prevalent in Pacific Rim cooking. In their energetic and warmly inviting book, Tom and Jackie take the hassle out of first-rate entertaining. Suggestions for do-ahead preparation appear in each chapter, along with wine pairings for each course. A celebration in itself, Tom's Big Dinners brings big-time fun, flavor, and flair to your own dinners.

## Book Information

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## Customer Reviews

I've had this book for years and had only made desserts until now because the recipes were less

intimidating than the multi-page "big dinners" that take hours of preparation and 85 different ingredients. The blueberry cornmeal tart is a favorite in my house. But this week I've made a few different things from the book and they've all been REALLY delicious. Tom Douglas has a knack for Greek cooking, as his Greek restaurant here in Seattle (Lola) is delish. So I tried his Greek-themed dinner the other night and it was a hit in my house. The yogurt sauce is delicious (make sure you get some good Greek yogurt for it - I tried it with regular yogurt before and it's not as good) and the grilled shrimp and garlic-stuffed black olives skewers are great. Grilled lamb skewers with red wine and honey glaze was also really delicious even after marinating only for a couple of hours (as opposed to overnight as the recipe calls for). Oh, and the smashed Greek potatoes ARE SO GOOD! Holy cow, I never want to eat a different potato. They're even better homemade than the ones you can get at his Greek restaurant, Lola. Yum! I also made the fresh corn crepes with goat cheese and roasted peppers, ancho chile sauce (YUM), avocado-tomatillo salsa, and fresh corn salsa. I'm not a huge pepper fan, and roasting/peeling the peppers can be very time-consuming, but the people I made this for LOVED IT. And I must say, it was really delicious. The ancho chile sauce is SO good, kind of sweet and spicy thanks to the orange juice it's made with. The crepes are easy and tasty, and can be made ahead, the fresh corn salsa is yummy, and the avocado-tomatillo salsa is fresh and a perfect complement to all the other parts of the meal. Definitely read through all the recipes before you make them, though. It took me about 1.

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