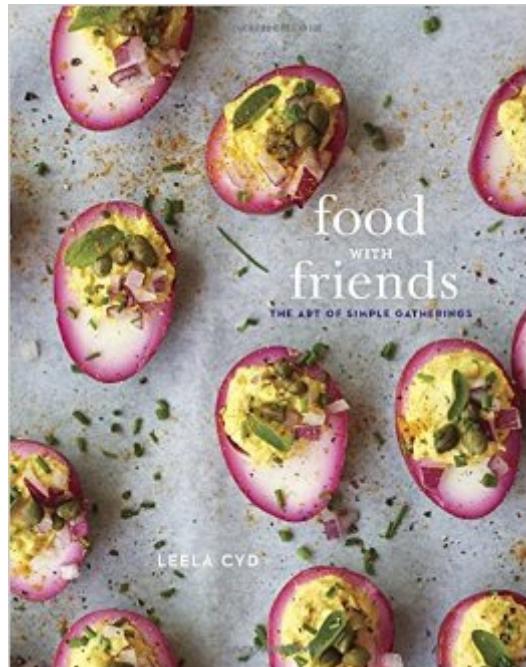


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# Food With Friends: The Art Of Simple Gatherings



## Synopsis

Small bites and treats to shareThe best gatherings are simple, yet somehow special. They might begin with an impromptu picnic after shopping at the farmerâ™s market or a late lunch with neighbors that stretches into cocktails under the stars. Whatever the occasion, this picture-perfect cookbook shows how to turn any meal into a delectable affair. These effortless recipes for brunch, teatime, happy hours, picnics, potlucks, and dessert all include a whimsical twist: a few slices of French toast doused in lavender syrup, rainbow chard empanadas served with pistachio crema, or a vibrant purple cauliflower hummus. With tips on creating an inviting table, stocking a pantry to make last-minute nibbles, and packing delicious parting gifts for guests, *Food with Friends* will inspire any get-together, however large or small.

## Book Information

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## Customer Reviews

So freaking excited for this little magic manual for fun, I found Leela Cyd via Martha Stewart, and everything she creates is full of fancy and wonder. I can't get enough. This book has unbelievably straight forward and phenomenally bright and beautiful recipes. The ideas and taste combinations are thoughtful and tasty in every way. This is a powerhouse secret weapon for anyone looking to create a food super hit, that will be talked about by everyone at the party. The way the author uses vegetable is a revelation and exactly the kind of stuff I struggle to generate without inspiration on my own. Which is to say this is a must have for any cook or chef looking to be inspired by the dishes coming out of their own kitchen. There is no excuse for being boring and this book will make you

better just by being in your bookcase. But it won't stay there since you will find need of it often. Food with Friends will definitely be a new staple in my cookbook shortlist.

I bought *Food with Friends* on a whim following a Martha Stewart review. So glad I did! I work in the food industry and have literally hundreds of cookbooks but I can safely say that I've never made so many bookmarks ever before. It is a hugely inspiring book, wonderfully photographed and laid out. The recipes for brunch, teatime, happy hours, picnics, potlucks and desserts are fresh, delicious and easy to follow. The writing in general is very warm and engaging you can truly feel the author has a great love for food (and friends!). Can only recommend!

First the images in the book are beautiful. I'm a total sucker for styled photography. Each little detail with items perfectly placed really first appealed to me about the book. Once I had the book in my hands and flipped through the pages I found exotic recipes. The title was a little confusing because one would think a book by the name Food With Friends would offer party foods, finger foods, or things to bring for a crowd. It wasn't really like that at all. The recipes were all very unique with unusual spices, flavor pairings, and ingredients. Further more what I found was a book almost entirely of sugary sweets. Desserts had their own section in the book, but I dare say nearly every item was sweet or a dessert. It was also hard to find ingredients for many of the dishes and they were a little too time intensive for the outcome. If I were more a dessert fanatic I feel I would have enjoyed the book more. However, once I find the needed ingredients to a few of the recipes I found interesting I would make them as desserts for a special occasion. But again the photography is beautiful and the book is very much like art. The perfect coffee table book and cookbook for the adventurous one with a sweet tooth.

This cookbook is really fun. I'm not sure how else to describe it. The images are stunning, the recipes are pretty simple, and there is whimsy and deliciousness in every page! I made the "Turkish Red Lentil Soup" the other night and it was amazing how it all came together in under 40 mins. I couldn't stop eating it! Can't wait until my next potluck gathering so I can share more recipes with my friends and wow them with what they think is a complicated dish. I am also pleased that the recipes use things that I have always wanted to find more uses for. I was just lamenting the lack of recipes for rose water and orange blossom water, as well as rhubarb only being familiar accompanying strawberry in a pie. Don't get me wrong, strawberry-rhubarb pie is the bees knees, but I like to see variety. This book really delivers on that. The only thing about the book that I am not

sure I am on board with is the heavy use of flowers. I think the recipes will be just as delicious without flowers incorporated though. Probably a hang up from the time my mother told me violets were edible and I spent an entire afternoon eating my way through a patch I found. They were edible, but left me feeling queasy! I received this book from Blogging for Books for this review.

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