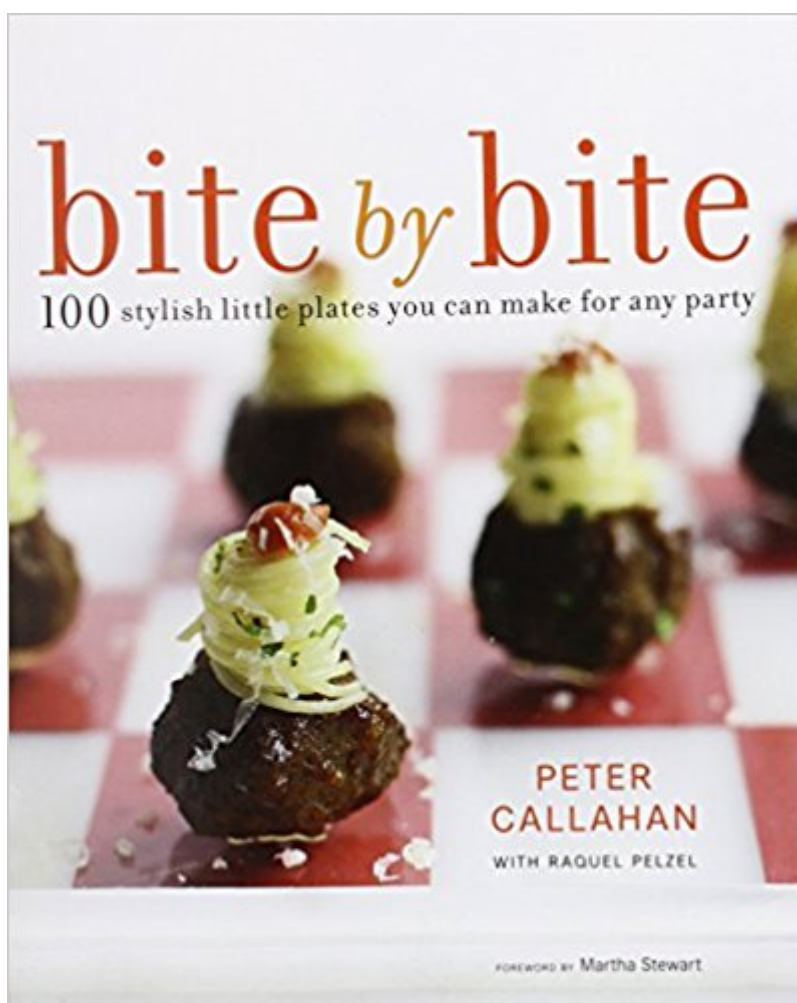


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Bite By Bite: 100 Stylish Little Plates You Can Make For Any Party



Synopsis

Celebrated caterer Peter Callahan knows how to throw a party. With a career spanning more than two decades and a client list including celebrities, politicians, Fortune 500 companies, and New York City socialites, Peter has earned a reputation for creating hors d'oeuvres that are as inventive and beautiful as they are delicious. A two-sip shot cleverly matched to a small bite is an incredible icebreaker, especially when the appetizer is playfully served on an edible spoon or inside a miniature Chinese take-out container. Bite-size cheeseburgers are served on tiny home-baked poppy seed buns with all the trimmings. Mango-marinated shrimp are served individually on lollipop sticks sprinkled with fresh cilantro; diminutive plantain cones are filled with dollops of tuna tartare; and chicken is rolled into nori "cigarettes." And for an impressive encore, how about shots of coffee with sugar donuts, or mini bagels with lox and cream cheese paired with caviar cones and champagne? In *Bite by Bite*, his debut cookbook, Callahan welcomes readers to share in the fun and beauty of his creations, providing inspiration for parties—whether casual gatherings, dinner parties, baby showers, or formal occasions such as weddings and holiday soirees—and 100 recipes for the home cook, ranging from savory to sweet, comfort food to haute cuisine. According to Peter, being prepared is the key to pulling off a self-catered party like a professional. With that in mind, he has included a "Kitchen Tools and Conveniences" section, listing the key equipment that will help you create the delicious masterpieces in this book. In the recipes he also notes what can be made in advance, how best to schedule your time, and any emergency substitutions and shortcuts that will make life easier on the big day. Along the way, he divulges his secrets and inspiration, recounting stories of how he dreamed up dishes that he's catered for his impressive roster of celebrity clients. Full of creative recipes, unique party ideas, and vibrant food photography, *Bite by Bite* is your go-to source for inspired hors d'oeuvres and whimsical treats that will transform any gathering into an unforgettable event.

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Customer Reviews

Featured Recipe: Baked Beans in Bacon Cups Makes: Two dozen Ingredients For the honey 1 cup honey 1 fresh habanero chile, thinly sliced For the beans 1 tablespoon extra-virgin olive oil 1 large yellow onion, very finely chopped 2 1/2 cups canned navy beans, drained and rinsed 3/4 cup (packed) light brown sugar 2 thick-cut bacon strips, finely chopped 1/4 cup port wine 3 tablespoons finely chopped fresh cilantro leaves 1 1/2 tablespoons dark molasses 1 teaspoon chili powder 2 teaspoons coarse salt For the bacon cups Nonstick pan spray 2 pounds thin-cut bacon For serving 1/4 cup sour cream 1/4 cup finely chopped red or yellow bell pepper (or a combination of the two) 2 scallions, white and light green parts, thinly sliced Instructions Honey Pour the honey into a small saucepan and bring to a simmer over medium heat. Turn off the heat, add the habanero, and allow the honey to cool to room temperature. Strain through a fine mesh sieve into an airtight container. Beans Heat the olive oil in a medium pot over medium heat. Add the onion and cook until translucent, about 3 minutes. Add the beans, brown sugar, bacon, port, cilantro, molasses, 1 tablespoon of the habanero honey, and the chili powder and salt. Stir to combine, and bring to a simmer over medium heat. Reduce the heat to medium-low and simmer gently until the mixture is reduced by half, about 20 minutes. Turn off the heat and set aside to cool to room temperature. Bacon Cups Preheat the oven to 350° F. Turn a mini muffin pan upside-down and lightly coat the bottom with nonstick pan spray. Crisscross 3 slices of bacon over each upturned cup, and then place another mini muffin pan on top so that the bacon slices are compressed between the two pans. Place the pans on a rimmed baking sheet and bake until the bacon cups are crisp and browned, about 20 minutes. Remove the baking sheet from the oven and set aside to cool completely. Lift off the top pan. Carefully remove the bacon cups from the bottom pan and place them on a paper-towel-lined baking sheet to drain, wrong side up. How to Serve Gently reheat the beans in a saucepan over medium heat until warmed through (add 1 tablespoon water if they're too thick or dry). Place a spoonful of the beans into each bacon cup. Top with a dot of sour cream, some bell peppers, and a scallion ring. Serve.

“We never wanted to have a party until we found Peter. And now, we can’t have one without him. Peter’s delicious and imaginative creations are always the talk of the party.”

•JOY AND REGIS PHILBIN “Peter’s food is always the entertainment at my parties. His small bite-size offerings make such an impression. Bite by Bite is the next best thing to having Peter in your kitchen.”

•KATE SPADE “This first book from caterer-to-the-stars Callahan has been a long time coming and does not disappoint. Over 100 photographs accompany 100 recipes for some of his most famous and lauded creations the average home cook can re-create these enticing dishes. An essential purchase for fans of tapas, mezes, dim sums, and other small bites.”

Library Journal

This is a nice book with great recipes and beautiful pics. However, the preview is kinda misleading. Having seen the mini meatballs, hot dogs, pizzas and pork sandwiches in the preview I thought there would be many recipes of the same caliber. But lots of these recipes call for upscale ingredients: quail eggs, lobster, pheasant, plantains, caviar... I was looking for simple/familiar recipes and "tastes" made mini. The breakfast and dessert section has more of what I was looking for. If you are not into spending time in the kitchen, this is not the book for you. Still a good book, but not what I was expecting.

The book was sooo great! I love to cook and I have cooked several of the featured recipes-except the seafood stuff. Bad allergy. My husband and family would like to thank him. They loved every BITE!

Great product! Thank-you for fast shipping. Great retailer. Will be using for my wedding cake business. Thank-you very much! THX

Not sure how many of these recipes I'll make... Lots of time is required for the recipes, just to make small portions. S they're beautiful, but would be difficult to make for larger groups.

I love all the clever ideas Peter introduces in this beautiful and easy to follow book!

Very impressed with this book. Beautiful pictures and great tips and help in carrying out great "bite" parties.Loved it.

So here's the deal. I read the reviews, purchased it anyway. The photos are really nicely done and I wish every cookbook had pictures like this. The problem is (which other reviews have stated) is the dishes etc. shown are exclusively made for this guy - the normal person can't just go replicate it. Yes there are plenty of websites where you can purchase the tasting dishes and I have a lot of them, but for me - I would never make my own tiny bread to make a tiny sandwich - it's cost/time prohibitive if you are a hostess who wants to spend time at her party rather than in the kitchen whipping this stuff up so it will be hot and tasty. This book is tiny food porn for me and probably nothing more. The tiny spoon cookie cutters do not exist in the world, I've googled them everywhere. I did find a cool idea to just use pliers and bend an old bell into a spoon shape so you'll need to be creative. It has inspired a couple of more realistic ideas for me but unless you have a staff of 15 prep chefs to help you dice these tiny ideas it just isn't really practical for the regular person - even one wanting to have a tasting party. I wanted to love this book and I do but unfortunately just for the pictures and a little inspiration - most of the recipes would need to be hot to be delicious and how can you make enough even for a small dinner party without spending 3 days prepping. If you are practical foodie looking for great easy ideas for a tasting party this probably isn't your book. I think in this case I'm going to have to go TO the bookstore, look through what would work for me and then order. This was a waste of money for me and it breaks my heart to say that.

Great ideas for appetizers and easy to follow. Definitely will try more of the recipes in this book.
Kudos to Peter Callahan on a great book

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