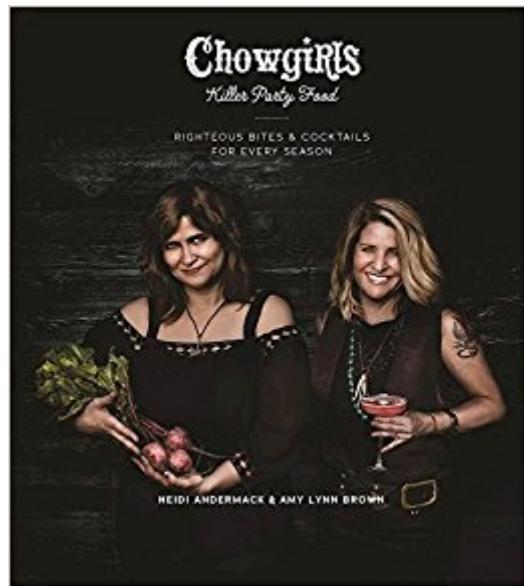


The book was found

Chowgirls Killer Party Food: Righteous Bites & Cocktails For Every Season



Synopsis

With an eye for style and appreciation for seasonal ingredients, the proprietors of Chowgirls Killer Catering, one of the Midwest's leading catering companies, share their inspired ideas for delicious appetizers, small plates, and cocktails that are perfect for home entertaining. Amy Lynn Brown and Heidi Andermack were early adopters of the local, organic, sustainable, and seasonal approach to cooking; their ethos is clearly reflected in this cookbook, which offers fun, elegant, and yet easy-to-prepare recipes arranged by season that will be the hit of your next social gathering. For your party to welcome spring, impress your guests with Spring Pea Toasts with Gouda, Mint-Crusted Lamb Chops, and Wasabi Crab Cakes. For that backyard summer fest, try Flank Steak Skewers with Chimichurri, Sweet Corn Risotto with Grilled Shrimp, and Gazpacho Jars. On that chilly fall gathering, offer the Grilled Sirloin with Farro Tomato Salad, Bacon-Pecan Tartlets, and Roasted Fall Vegetables with Saffron Aioli. And for that festive winter blow-out, make the Italian Beef Sliders, Crab & Green Chile Gratin, and Artichoke Tapenade. Then to wash it all down, make sure there's plenty of Mint Julep Sweet Tea, White Sangria, and Strawberry Basil Daiquiris! Andermack and Brown's shared passion for cooking and entertaining shines throughout this beautiful and inspiring cookbook. Their "righteous bites" will impress your guests with dazzling, organic, locally sourced recipes that show you care. Party on! Michigan-born Heidi Andermack and Kentucky-born Amy Lynn Brown co-founded Chowgirls Killer Catering in 2004. They both live in Minneapolis, Minnesota, with their respective families.

Book Information

Paperback: 168 pages

Publisher: Arsenal Pulp Press (October 4, 2016)

Language: English

ISBN-10: 155152645X

ISBN-13: 978-1551526454

Product Dimensions: 7.8 x 0.4 x 8.9 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 13 customer reviews

Best Sellers Rank: #105,182 in Books (See Top 100 in Books) #10 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Party Planning #20 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest #25 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers

Customer Reviews

“I’ve known the Chowgirls since they opened their doors years ago. In that time they have become the go-to catering experts for creating approachable, simple scratch cooking all tied up with a beautiful bow. Hey, it’s a party, after all! Now everyone can be a Chowgirl with the big flavors and superb food detailed in this amazing book.” •Andrew Zimmern, chef, food writer, and host of Travel Channel’s *Bizarre Foods*; Looking for ways to throw a dinner party that make you look like a world-class caterer without having to spend two weeks in the kitchen? The Chowgirls’ cookbook is guaranteed to get you off to a very good start! Vichyssoise Shooters, Saffron-Lemon Shrimp Bruschetta, Whiskey-Ginger Cocktail Meatballs, Beets & Burrata; just reading the recipe list is enough to make you want to throw a party •or at least give the book to a good friend so they invite you to theirs! •Ari Weinzweig, co-founding partner, Zingerman’s Community of Businesses; Through the creative use of local products, Chowgirls Killer Catering has helped introduce local farmers and producers to the Twin Cities. Heidi and Amy have supported sustainable agriculture and craft foods for more than ten years. Here’s to the next ten years and more great Minnesota flavors, stories, and successes! •Kieran Folliard, founder, 2 Gingers Irish Whiskey and Food Building Inc.

Heidi Andermack: Heidi Andermack co-founded Chowgirls Killer Catering in 2004. She is a passionate member of her community in Minneapolis, helping establish the Northeast Minneapolis Arts District and serving on the board of the local farmers market. She is mom to Maximillian and wife to world-renowned font designer Chank Diesel. **Amy Lynn Brown:** Amy Lynn Brown was born and raised in Kentucky but ended up in Minneapolis, where she married an old college friend. After a 15-year career in bookselling and publishing, she co-created Chowgirls Killer Catering in 2004. She stays busy distance running, gardening, and raising her three daughters Frances, Louise, and Julip.

Well-written and colorful book with recipes that are not only delicious but also out of the ordinary. We will use this often for both big and small gatherings.

It has great recipes and fun stories. I find it easy to follow and the food is tasty and looks beautiful.

Some terrific recipes! 2 people bought the book just from browsing through mine.

Great cookbook for party planning! Interesting recipes for cocktails and appetizers!

Fun party food and cleaver ideas

Love it !!!!

Awesome cookbook. I have experienced their fun and food. Now I can prepare some of their delicacies whenever the mood hits me. I gave this to a daughter-in-law for Christmas.

The Chowgirls are famous in the neighborhood near where I live in Minneapolis for intentionally shopping locally and organically and catering simply the best food for weddings and parties. I really like how they've organized their cookbook - seasonally - so that the freshest ingredients may be used in preparation - very helpful. I can see myself paging through the cookbook before heading to the farmers market for ingredients. But no matter what the season, the Pimento Cheese, Pepper Jelly & Bacon Finger Sandwiches are simply the tastiest morsels I've ever had. I'm actually looking forward to our cold Minnesota winter so I can make them with Becca's Butternut Bisque. And I made the Thai Red Pepper Shooters for a party this weekend and they were a huge hit. And so fun to drink out of the shooter cups. Thanks for sharing with us, Chowgirls!

[Download to continue reading...](#)

Chowgirls Killer Party Food: Righteous Bites & Cocktails for Every Season Party-Perfect Bites: Delicious recipes for canapÃƒÂ©s, finger food and party snacks DIY Cocktails for Any Occasion: The Cocktail Party Guidebook to Learn How to Make Edible Cocktails and More
Ã¢â€”Venomous” Bites from Non-Venomous Snakes: A Critical Analysis of Risk and Management of Ã¢â€”Colubrid” Snake Bites (Elsevier Insights) Tequila: A Guide to Types, Flights, Cocktails, and Bites Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) A Season In Time: Super Mario, Killer, St. Patrick, the Great One, and the Unforgettable 1992-93 NHL Season Craft Cocktails: Classic Cocktails For All Seasons 2018 Wall Calendar (CA0182) Champagne Cocktails: 60 Classic & Contemporary Champagne Cocktails Trader Vic's Tiki Party!: Cocktails and Food to Share with Friends Bachelorette Party - Hen Party Planning Ideas, Themes, and Games: A Guide Book For Bachelorette Party Inspirations (Weddings by Sam Siv 13) Harry Potter Party Guide & Cookbook:

An Unofficial Harry Potter Party Book With Magic Treats, Recipes, Potions, Spells, Games, Cookbook & More. Everything You Need For The Perfect Harry Potter Party. Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Hungry Girl Happy Hour: 75 Recipes for Amazingly Fantastic Guilt-Free Cocktails and Party Foods Southern Cocktails: Dixie Drinks, Party Potions, and Classic Libations 5 Ingredients or Less Cookbook: Fresh recipes for every season plus clever tips for celebrating every day. (Everyday Cookbook Collection) Bonhoeffer: Pastor, Martyr, Prophet, Spy: A Righteous Gentile vs. the Third Reich Righteous Indignation: Excuse Me While I Save the World! Righteous Dopefiend (California Series in Public Anthropology) The Righteous Mind: Why Good People Are Divided by Politics and Religion

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)