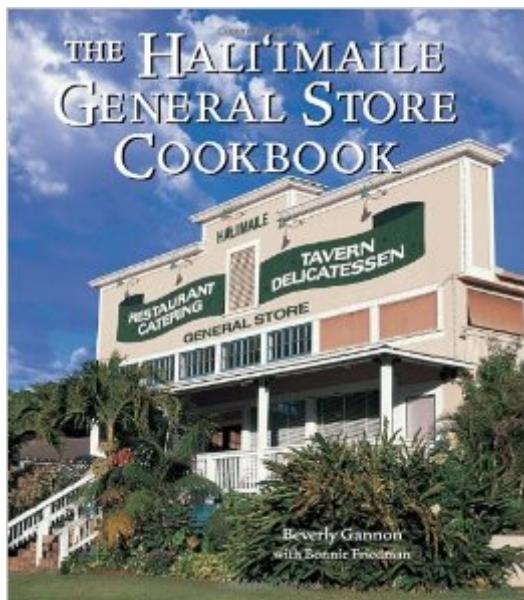


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The Hali'imaile General Store Cookbook: Home Cooking From Maui



Synopsis

Set on a pineapple plantation in up-country Maui, the Hali'imaile General Store has lured travelers for over a decade with its down-home, island-style cooking. Critics and diners rave about chef Beverly Gannon's rustic, hearty fare, and the restaurant is a fixture on "Best of Maui" lists. THE HALI'IMAILE GENERAL STORE COOKBOOK enables readers to bring the spirit of Maui and its landmark restaurant into their own kitchen with over 100 recipes, accompanied by Beverly's warm, chatty narrative. For all those locals and out-of-towners who've begged Beverly for recipes over the years, she has this to say: "Well, folks, here's the book! And I hope every single copy gets food-stained, dog-eared, and, most of all, enjoyed."

Book Information

Hardcover: 224 pages

Publisher: Ten Speed Press; First Edition; First Printing edition (December 1, 2000)

Language: English

ISBN-10: 1580081703

ISBN-13: 978-1580081702

Product Dimensions: 9.3 x 0.8 x 10.3 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 starsÂ See all reviewsÂ (27 customer reviews)

Best Sellers Rank: #680,965 in Books (See Top 100 in Books) #41 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Hawaii #69 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #288 inÂ Books > Cookbooks, Food & Wine > Professional Cooking

Customer Reviews

For those fans of Bev Gannon who have eaten at the upcountry Maui restaurant, first the bad news: the recipie for the crab dip on boboli is not included here. What's worse is the way Gannon teases the reader with this, sending you to four different pages before she tells you that she will take that recipie to her grave. For the good news, though, there are plenty of other tempting dishes here, many of them HGS "classics", such as the Chinese Chicken Salad and the Chocolate Macademia Nut Pie. Particularly enticing for special occasions are the Salmon Studel (her daytime wedding entree from her catering days) and the Herb Roasted Filet Mignon with Grilled Jumbo Prawns and Mushroom Ragout. I'm also excited about the Chicken with Artichokes, Sundried Tomatoes, and Pine Nuts as well as the pasta dishes and desserts! Almost all recipies rely on fresh fruit and/or

Asian ingredients, and as we can expect from a Maui restaurant, fresh fish features prominently. Although some of the dishes seem straightforward and even simple (particularly the soups), many of the entrees have long lists of ingredients that will be more appropriate for weekend than weeknight cooking. Still, the contents are unique and unusual, and this cookbook promises to add at least one unforgettable dish to your repertoire. The dishes are also arranged by season, a format some cookbook lovers do not prefer. Still, if you're a fan of the restaurant and can't get there often, this is great reminder of a special dining experience. If only it included the crab dip....

The Portuguese Bean Soup recipe is really the best I've ever had. The book is broken down by seasons which I found to be more authentic as well as easy to use. Most people don't realize that Hawai'i does indeed have seasons-other than the tourist season. My step-father, a native of Hawai'i, and I have had much fun shopping for some of the ingredients here on the "mainland". We have been able to find just about everything to make several of the recipes (and neither of us live in a large town). For some great Portuguese Bean Soup, you have to get this book!

We spent some time on Maui a few years ago and visited the General Store. It was a real treat... especially the excellent food! So, when we saw this book on , we knew that we had to get it, hoping to recreate some of our favorites. Upon receiving the book, we found it filled with excellent recipes that were easy to make, beautiful photos and wonderful stories. Sadly, we cannot recreate some of those famous recipes because we don't have access to some ingredients here in the landlocked Midwest; but, that doesn't stop us from trying to escape back to the islands.

Living on the mainland is hard, especially when it comes to not being able to eat local foods! This book really help with making dishes that I used to eat on Maui. This shipper shipped fast! Very pleased

Overall, I really like Beverly Gannon's recipes. However, I do find shortcomings in the cookbook: I would much prefer if she'd included more photos of the completed recipes and less generic photos of Hawaii, kitchen countertops displaying fruits, etc. I need to know what my finished product is supposed to look like! I'm an experienced cook/baker, but I find her directions a bit sketchy sometimes: In her Pina Colada Cheesecake recipe, she calls for "chopped pineapple." Does she want a fine chop, medium chop, pineapple chunks chop? I shouldn't have to guess. And in this same recipe, the small pineapple-shaped cookie recipe that she refers you to (for decoration)

presents some issues: The dough is far too sticky with the amount of flour the recipe calls for, even after chilling for 1 - 2 hours. It would be helpful if she mentioned the SIZE of the pineapple cookie cutter she uses....4"? 2"? Without a photo of the finished cheesecake, who knows? And if the cookies are baked for 20 minutes at the temperature she suggests, you'll end up with 2 trays of totally brown, over-baked, dry "pineapples." Issues like these make me wonder about her "test kitchen" and whether I'll encounter more glitches as I try her recipes I haven't tackled yet. Or perhaps there are typos in the book (ingredient amounts and baking temps and time) that weren't caught before publication?

Gannon was one of the founding members of Pacific Rim Cuisine in Hawaii, which takes advantage of local ingredients in creating a fusion of East and West. Her cookbook typifies that type of cuisine. My favorite recipes are the desserts, especially the lilikoi tart. Wonderful book, beautiful photos, but don't buy it solely for the crab boboli dip recipe, because it is NOT in there!

I loved the recipes in this book, the layout etc. but thought it was strange that while there are some lovely photos of the finished recipes, there were also a lot of photos of just flowers. That's nice, I guess, they looked like native vegetation but if you were going to put a photo in that spot, why not a photo of the food? Other than that, great purchase and fast shipping!

We wanted recipes for great food that also featured ingredients we have in Hawaii; quite a few do. So far we've tried about four of the recipes and have been quite satisfied. Despite the age of the book, the dishes are fresh and interesting; not dated. A good testimony to the eponymous restaurant. Bon appetit!

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