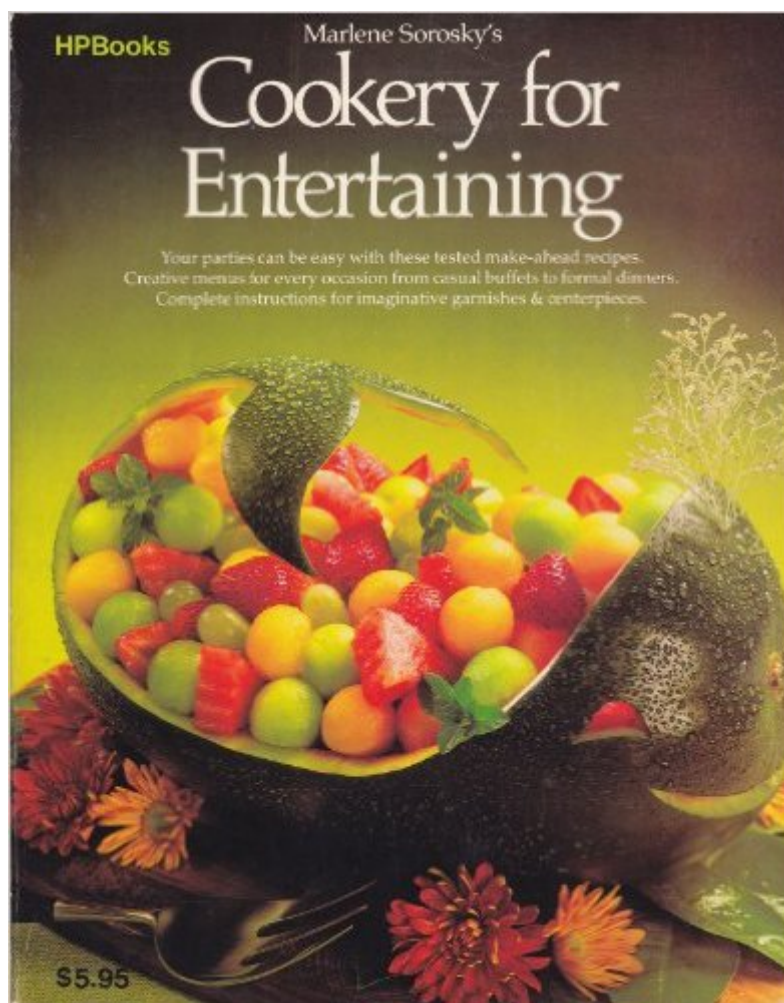


The book was found

# Marlene Sorosky's Cookery For Entertaining



## Synopsis

In an updated classic, Sorosky guides cooks through simple preparations for cozy get-togethers and elegant banquets. With full-color photos, charts and clear instructions, hosts and hostesses can finally master the difficult challenge of enjoying their own parties. Full-color photos. --This text refers to an out of print or unavailable edition of this title.

## Book Information

Paperback: 160 pages

Publisher: HP Books; HPBooks Edition edition (January 1, 1987)

Language: English

ISBN-10: 0895860198

ISBN-13: 978-0895860194

Product Dimensions: 7 x 1 x 5 inches

Shipping Weight: 1 pounds

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (26 customer reviews)

Best Sellers Rank: #601,278 in Books (See Top 100 in Books) #97 inÂ Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting #49688 inÂ Books > Humor & Entertainment

## Customer Reviews

I've had this book for 10 years and have used it so many times that I've completely worn it out. My guests are always impressed with the ideas I've obtained from it. The receipe for Crab Canapes and Bacon Cherry Tomatoes are always a hit. This book contains useful guidelines, the directions are easy to follow, everything looks beautiful and on top of it all, taste great. I simply can't live without it.

My dogeared copy and unfailing requests for the recipes from family and friends tells it all! I make her dilled shrimp at least once a month, more often in the summer. Delicious over salads or in an avodado half. Hint: buy the Costco bags of cooked, tail off shrimp; thaw and drain and put in 4 quart bowl; then pour the other ingredient mixture over the top - more shrimp than the recipe calls for, but just the right amount, and this keeps the shrimp whole while they marinate (if you can keep everyone out of it!). The puffed pancake is delicious and perfect in our houseboat; mix up batches of the dry ingredients in advance. Her blintz souffle is our Christmas regular!

This is by far my favorite cookbook and I own hundreds of cookbooks. This book is #5 for me. I've given them as gifts to family and have kept a backup for myself as my original copy (which I

purchased new), has become quite dogged eared! I love to cook! I love to entertain! When I have groups staying at my house, I immediately grab this book and start preparing my favorite "make ahead" recipes. Friends and family are always asking for the recipes from this book!

This book was a used book. It was in very good shape, only a few highlights. Even though it was an older book, it still had many pictures of food sculptures. I like to do something that is original. I give the book a five star.

BOOKS CAME AS THEY WERE DESCRIBED. I AM HAPPY WITH EVERY ONE OF THEM. THIS BOOK IS FULL OF GREAT IDEAS FOR MAKING ENTERTAINING AS EASY AS POSSIBLE. I BOUGHT THEM AS STARTER BOOKS FOR MY GRANDCHILDREN.

This cook book is awesome. I bought it about 20 years ago and have made almost every recipe. I used it so much, that it fell apart. I was so happy to have found a used one that is in such good shape. A new one would have cost me around 80.00 so I got a great deal for only .99!

There are few cookbook authors whose recipes I use without testing them ahead of time, usually several times. Marlene Sorosky is actually the ONLY one. This book is no exception. Everything I have tried is marvelous, the first time and every time thereafter. Try it, you'll like it!

If I had only one cook book this would be it. I've tried almost all the recipes over the years and never been disappointed. Steak in a bag, mustard mousse, showstopping appetizers. A wonderful shower gift. I have bought at least 6 books personally

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

Marlene Sorosky's Cookery for Entertaining Bad Faith: A Butch Karp and Marlene Ciampi Mystery, Book 24 Williams-Sonoma Entertaining: Thanksgiving Entertaining Wok Cookery : How to Use Your Wok Every Day to Stir-fry, Deep-fry, Steam, and Braise Chinese Cookery Fish Cookery/Cooking, Cleaning, and Care of over 100 Species of Fish and Seafood Venison Cookery (The Complete Hunter) Easy Game Cookery: Storey's Country Wisdom Bulletin A-56 Pasta: The Essential New Collection from the Master of Italian Cookery Passover Cookery : In the Kitchen with Joan Kekst The Top One Hundred Pasta Sauces (Square Peg Cookery Classics) Food Processor Cookery The East-West Book of Rice Cookery Healthy Crockery Cookery New Book Of Middle Eastern Food Enlarged And Revised (Cookery Library) NOLS Cookery (National Outdoor Leadership School)

(NOLS Library) The Foxfire Book of Appalachian Cookery The Escoffier Cookbook and Guide to the Fine Art of Cookery: For Connoisseurs, Chefs, Epicures Complete With 2973 Recipes Modern Batch Cookery Delia's Complete Cookery Course: The Classic Edition (Vol 1-3)

[Dmca](#)