



Gather, the Art of Paleo Entertaining

Bill Staley , Hayley Mason

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There are few joys in life quite like gathering friends and family around the table for a special meal. One of the best parts of making good food is being able to share it with others. With a little bit of thoughtful planning, it can be effortless to entertain your guests and host an incredible meal. However, the true *art* of paleo entertaining is creating a delicious and satisfying menu that will also promote good health. In *Gather, the Art of Paleo Entertaining*, Hayley and Bill show you how to orchestrate the perfect dinner party—whether you are planning an elegant holiday feast or hosting a casual brunch with friends.

Gather, the Art of Paleo Entertaining includes:

17 elegant menu spreads 100 delicious dishes perfect for any party Over 300 beautiful color photos Tips and tricks to make entertaining fun and effortless Thoughtful ideas on how to prepare dishes while enjoying the party you're hosting Shortcuts and sequencing suggestions to time everything just right

With sixteen creative occasions for gathering, the book acts as your guide to planning any type of menu.

Each spread lays out the essential ingredients for success: carefully selected dishes, photos of each recipe, shopping lists for the meal, and even tips to streamline your meal preparations. *Gather* is filled with recipes of all types and a wealth of vibrant photos to inspire you long after your last bite. Regardless of your skill level in the kitchen, *Gather* brings all of the planning elements together to make entertaining fun, relaxing, and most importantly: delicious!

Gather, the Art of Paleo Entertaining Details

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Sarah says

Beautiful book. I wish I knew they cooked Exclusively with duck/saturated fats. I'm one of the few who has to watch their intake. I wonder if make it paleo is the same? I wish more authors provided subs mods for ingredients. Like ur choice of fat, etc. beautiful book. Excited about Chinese section, hope or turns ok with olive avocado or little coconut oil

Nicole says

Beautiful book, based around seasonal themed meals. I'm one of those weird people who buys specialty books even when I'm not following the particular style of eating... So I have gluten free, vegetarian, and vegan books even though I am. Devoted omnivore. I suspect I would like this book even more if I was actually following a paleo diet but as I'm not I won't be bothering with making pizza crusts out of almond flour or Spanish rice out of grated cauliflower, nor am I likely to search out duck fat, lard, or coconut aminos for the single spoonful called for in many of the recipes unless I have plans to use the rest if what I'd have to buy. That's where actual paleo devotees have one up on me. If that's your kind of cooking, this book is definitely for you. Meanwhile, there are plenty of recipes that a paleo dabbler can and will enjoy.

Jamie says

This a book that I won't personally put to use because I hate to cook regular food (read: not desserts), but it is fun to look through, and quite a gorgeous book overall. If anyone else wants to invite me over to test out the recipes that they've taken the time to try, then I'm all for it!

Jessica says

Beautiful photography. really that is what drew me to the book. The recipes can be a bit involved and I think I would pull them out for a special occasion or when I feel like I have more time. Simple would not be my description. However, I like how they lay out what you should be doing days prior and I believe on their website you can print out the menu to set on your own table! Simple beautiful... especially for design challenged people like myself!

Kirstin says

Though there are many recipes that contain sugar/sweetener and dairy, thus not strict Paleo, this is a wonderful special occasion hosting cookbook. No detail is left to chance. And the recipes I've tried are outstanding!

Most memorable:

Green Bean Salad with Artichoke Hearts and Olives

Bacon Wrapped Shrimp

Balsamic Grilled Vegetables

I've been meaning to make the General Tso's Chicken, several of my friends have referred to it in blush-worthy language!

Alison Golden says

Hayley and Bill, who brought us Make It Paleo, have organized their second book around the theme of feasts. Ones I particularly appreciated (because I no longer have to come up with my own ideas) were a Springtime Tea Party, Spooky Supper (Halloween), Thanksgiving Feast and the various dinner party menus. The book recognizes that food isn't just about fuel but also about friendship and bonding. This way you get both. And it's a beautiful book, well photographed, inspiring!

Brooke says

This is a wonderful addition to my Paleo cookbook collection. I highly recommend if you love to entertain or feel challenged about what to pull together for special occasion meals. So far, everything I've made has been delicious. The photography alone is inspiring enough to start planning my next get-together.

Cindy says

Beautiful book that immediately went on my personal wishlist. I love that the recipes are grouped into themed menus. The Take Out-Fake Out idea is something I'm going to have to try for sure! I made the cinnamon maple hotcakes as a test recipe and found they were a bit dry (tasted too eggy) but super easy to make. I didn't know what maple sugar was because the book didn't offer an explanation so I used maple syrup instead. I think this is a weird enough ingredient that it should have had an explanation or substitution. I was also a little frustrated with the recipes that call for gluten-free flour blend because I only buy paleo flours and need a recipe to make a flour blend from these that I can use. Most of the ingredients are very simple, easy to obtain, and relatively inexpensive. The recipes all look simple as well except for a few like the checkerboard cake which require additional equipment, but this is clearly indicated.

Recipes I want to try: steamed spring rolls with sesame dipping sauce, shrimp fried cauliflower rice, general tso's chicken, almond cookies, sweet potato hash with rosemary, orange scones and cranberry scones, avocado cream eggs, grapefruit salad, sweet potato souffle, apple pie with lattice crust, blackberry cobbler, pumpkin torte, candied yams, Yorkshire puddings

Hana Curry says

Great presentation and I liked the format of dividing the book by different meals (further broken down into

courses and dishes). A lot of the recipes were too complex for me personally, but for those experienced cooks who want to host a paleo dinner party this book is perfect!

Sunil Jawahir says

Just great. Check this one out even if you aren't looking for something paleo. Wonderful pictures and presented like a gorgeous coffee table book that's idea if you cook for guests and breaks down everything from shopping to prep times until everything is served.

Juliana T. says

I read cookbooks like they are novels! This is one of the most thoughtful, well put together, cookbooks for entertaining I have ever had my hands on! Bravo once again Bill & Hayley! You are paving the way to Paleo cooking for us newbies :-)

Natasha A. says

Many fantastic ideas on planning a gathering.

I also understand that this book is for those special occasions, where you will probably stray a bit from your way of eating, and realistically this is the better way to do it. Excellent food. But, there is a lot of dairy listed for this being a paleo cookbook.

Melissa Bishop says

This cook book contains recipes made with non-paleo foods. If you're going to write a cook book about a specific way of eating, you should do your home work and make sure you are not misinforming your readers. The paleo diet eliminates from your menu/food choices, ALL; beans (including green beans), grains, legumes, dairy, sugar (including 'alternative sugars' such as maple sugar,)and potatoes.

When a cook book has recipes that contain eliminated foods for a specific diet plan, it leads readers into believing these foods are ok to eat. Then later, when they do not have success on said diet, they think it's them and do not consider that they have received bad information that counteracted the expected results had they followed the plan fully.

Mary Mccallister says

Great multicultural meals that are yummy even for those new to Paleo

Flahr says

The beginning of the onslaught of cookbooks I read this summer/year for #migrainetrial...I was looking for recipes that didn't include about 20 crucial ingredients, or would be easy to work around them. It was a pretty epic list, beyond your basic 8 food allergies. I also had friends who went paleo for the summer, so I was cooking for myself and weekly paleo as well!
