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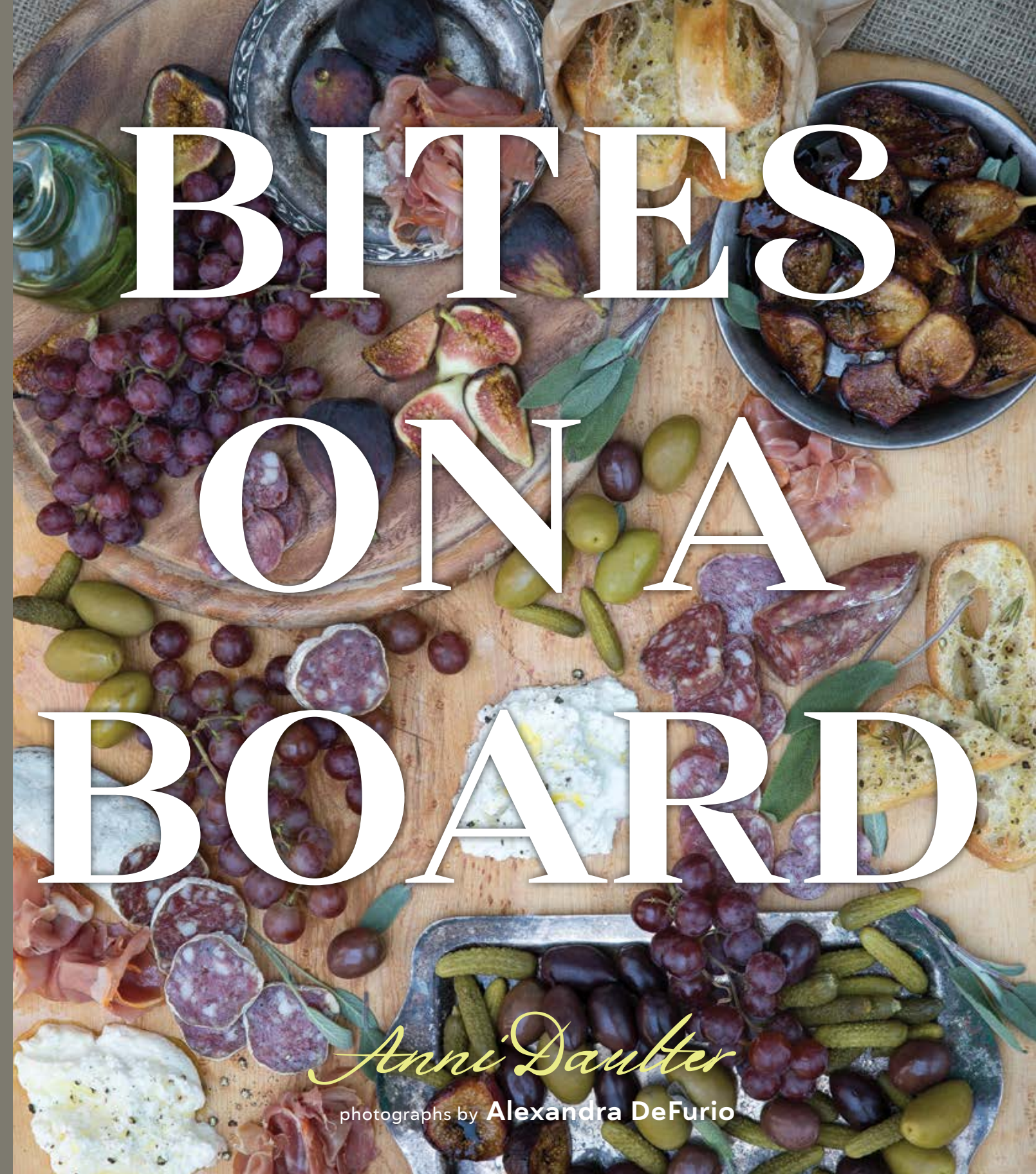
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BITES ON A BOARD

Anni Dauter



GIBBS  
SMITH



# BITES ON A BOARD

Anni Dauter

photographs by Alexandra DeFurio





<b>BITES ON A BOARD</b>	<b>4</b>	<b>LUSH BOARDS</b>	<b>89</b>
<b>BOARDS</b>	<b>5</b>	Temptation	<b>91</b>
<b>STYLING</b>	<b>5</b>	Just Sinful	<b>97</b>
<b>STYLING BASICS</b>	<b>6</b>	Surf and Turf	<b>103</b>
<b>TRENDSETTER BOARDS</b>	<b>7</b>	Bad Day Tonic	<b>111</b>
Island Days	<b>9</b>	<b>RUSTIC BOARDS</b>	<b>117</b>
The Wild Unknown	<b>15</b>	Sittin' On The Porch	<b>119</b>
All The Yes, In A Bowl	<b>21</b>	By The Waterfront	<b>127</b>
<b>PICKLED BOARDS</b>	<b>25</b>	Harvest Moon	<b>135</b>
Fermented Farmers Market	<b>27</b>	Banjo Night	<b>141</b>
Pickle Me Fancy	<b>35</b>	<b>CULTURE BOARDS</b>	<b>147</b>
Cured Tomato Plank	<b>43</b>	Indian Spices	<b>149</b>
The Hang Out	<b>51</b>	Thai Floating Market	<b>157</b>
<b>CHARCUTERIE BOARDS</b>	<b>57</b>	Streets of Mexico	<b>165</b>
Afternoon Picnic	<b>59</b>	<b>INDEX</b>	<b>172</b>
French Riviera	<b>67</b>	<b>ACKNOWLEDGMENTS</b>	<b>176</b>
Spanish Tapas	<b>75</b>		
Classic Italian	<b>83</b>		



# AFTERNOON PICNIC



# BAD DAY TONIC



# HARVEST MOON



# SPANISH TAPAS



# JUST SINFUL



# THAI FLOATING MARKET





# Roasted Figs with Balsamic Glaze

SERVES 4

Butter

2 pounds fresh figs, cleaned and halved

1/4 cup balsamic vinegar

2 tablespoons local honey

1 tablespoon brown sugar

1 tablespoon orange zest

Squeeze of orange juice



Preheat oven to 400 degrees F. Thoroughly butter a baking dish large enough to hold the figs. Arrange the figs in the dish cut side down.

Whisk together the rest of the ingredients and pour over figs.

Roast for about 20 minutes until the figs are caramelized. Be careful not burn them. Serve warm.

# Mini Kobe Beef Sliders

MAKES 12 SLIDERS

1 pound Kobe beef, ground

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon smoked chipotle powder

1 tablespoon coconut aminos

Sea salt and cracked black pepper, to taste

Butter

12 small brioche buns

12 dollops Roasted Heirloom Tomato and Onion Chutney (page 45)



Mix the beef, garlic powder, onion powder, chipotle powder, aminos, and salt and pepper together. Form 12 small patties.

Grill patties on an oiled grill for a couple minutes on each side. Since they are small they will cook fairly quickly. After you have flipped the burgers the first time, place buttered buns on the grill to lightly toast.

Place the burgers on the bottom halves of the buns, add dollop of chutney to each, and top with other half of buns.

Kobe beef has a low fat melting point and a rich flavor. If you can't find it, grass-fed beef or buffalo are good substitutions.