



**stuff@night**  
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ISSUE



# TWIST

## GET SASSY

SOMEHOW, THOSE supermarket-brand potato chips we put out at our soirées don't cut it next to the swanky signature cocktails. And no, that dish of store-bought onion dip isn't helping. It's time to learn that booze and its accompanying bites must co-exist in a state of harmony. That's where **Sassy Sips and Nibbles** (Wimmer Cookbooks, 2006; \$15.95), a cocktail-bible-slash-cookbook by Emma Roberts, founder of Stoneham-based Capers Catering, comes in. Her introduction kicks things off with words to live by: "The life of a party always lies in the tiniest of details!" It's a philosophy that echoes throughout the book, as she introduces page after page of drink-and-snack combinations worthy of our sophisticated tastes. Divided into sections on Champagne cocktails ("Bubbles"), summer coolers ("Feel the Heat"), and martinis ("Up With a Twist"), the book suggests pairings such as Roberts's Citrus-Spiced Mediterranean Olives served with Lemon-Ginger Twists, and her Spicy Curry Bites served with Island Margaritas. Each recipe comes with a thorough how-to that often includes commentary on the parties that inspired the author's ideas. "Sassy Sip Tips" sidebars also offer advice on garnishes, alternative options, glassware, and other crucial details. The book concludes with a few pages of helpful party-planning ideas — related to food, drink, and other aspects of the evening — that are followed by space for your "Sassy Notes" on parties past, present, and future. Pick up a copy at **Barnes & Noble Booksellers** (800 Boylston Street, Boston, 617.247.6959) and read it while enjoying those Doritos you won't be needing for this weekend's fiesta, after all.

— Heather Bouzan

