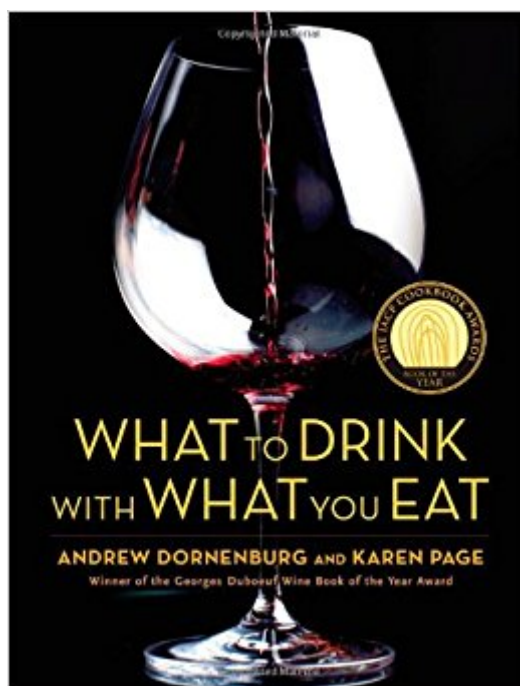


The book was found

What To Drink With What You Eat: The Definitive Guide To Pairing Food With Wine, Beer, Spirits, Coffee, Tea - Even Water - Based On Expert Advice From America's Best Sommeliers



Synopsis

Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

Customer Reviews

Dornenburg and Page, authors of *Becoming a Chef and Culinary Artistry*, demystify the challenge of food and beverage pairing in this exhaustive, accessible resource. Believing that the best matches create peak experiences, the authors consult with the world's most discriminating palates, who see food and drink as inseparable. With stories from such noted chefs as Daniel Boulud, Traci Des Jardins and Patrick O'Connell and a host of top sommeliers, this comprehensive collection provides a wealth of guidelines for pairings, not only by specific food, but by food type, time of day, characteristics, season and personal mood. From fast food to ethnic cuisine, they include unlikely entries such as Kentucky Fried Chicken (Pinot Noir, Gewürztraminer), oxtails (Barolo), moussaka (Retsina, Rioja), potato chips (beer, champagne) and saag paneer (Pinot Gris). While focusing primarily on wine, the authors include matches for a variety of other beverages, including tea, water, coffee, beer and spirits, and offer the pairings in reverse--what to serve if you've already selected your beverage. This encyclopedic collection is highly recommended for those who give serious thought to the flavor of each dish. 70 full-color photographs. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

2007 IACP Cookbook of the Year Award 2007 IACP Cookbook Award - Best Book on Wine, Beer or Spirits 2006 Georges Duboeuf "Wine Book of the Year" Award 2006 Gourmand World Cookbook Award --Book Awards Andrew and Karen killed it with this book...I am pretty darn impressed...It rocks, it really does...A killer, killer book. (Gary Vaynerchuk, Wine Library TV) The world's greatest book on the subject. Robert Whitley in Copley News Service At the moment the most useful wine-with-food guide in English. Edward Behr in *The Art of Eating*

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

What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine, Beer, Spirits,

Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Tea Cleanse: 7 Day Tea Cleanse Diet Plan: How To Choose Your Detox Tea's, Shed Up To 10 Pounds a Week, Boost Your Metabolism and Improve Health (Tea Detox, ... Body Cleanse, Detox Tea, Flat Belly Tea) My Takeya Cold Brew Iced Coffee Recipe Book: 101 Astounding Coffee & Tea Recipes with Pro Tips! (Takeya Coffee & Tea Cookbooks) My Takeya Cold Brew Iced Coffee Recipe Book: 101 Astounding Coffee & Tea Recipes with Pro Tips! (Takeya Coffee & Tea Cookbooks) (Volume 1) Wine: Ultimate Wine Handbook - Wine From A-Z, Wine History and Everything Wine (Wine Mastery, Wine Sommelier) My AeroPress Coffee & Espresso Maker Recipe Book: 101 Astounding Coffee and Tea Recipes with Expert Tips! (Coffee & Espresso Makers) Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching Beer Pairing: The Essential Guide from the Pairing Pros Beer, Food, and Flavor: A Guide to Tasting, Pairing, and the Culture of Craft Beer You Wouldn't Want to Be at the Boston Tea Party!: Wharf Water Tea You'd Rather Not Drink Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals Wine, Food & Friends: Karen's Wine and Food Pairing Guide, Plus Over 100 Cooking Light Recipes Wine Making: The Ultimate Beginner's Guide To Wine Making - Learn How To Make Delicious Wine At Home (Home Brew, Wine Making, Wine Recipes) Pure Water: The Science of Water, Waves, Water Pollution, Water Treatment, Water Therapy and Water Ecology Pairing with the Masters: A Definitive Guide to Food and Wine First Steps Sommeliers: How to Learn to Understand Wine (Books about wine) A Coffee Lover's Guide to Coffee: All the Must - Know Coffee Methods, Techniques, Equipment, Ingredients and Secrets

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)