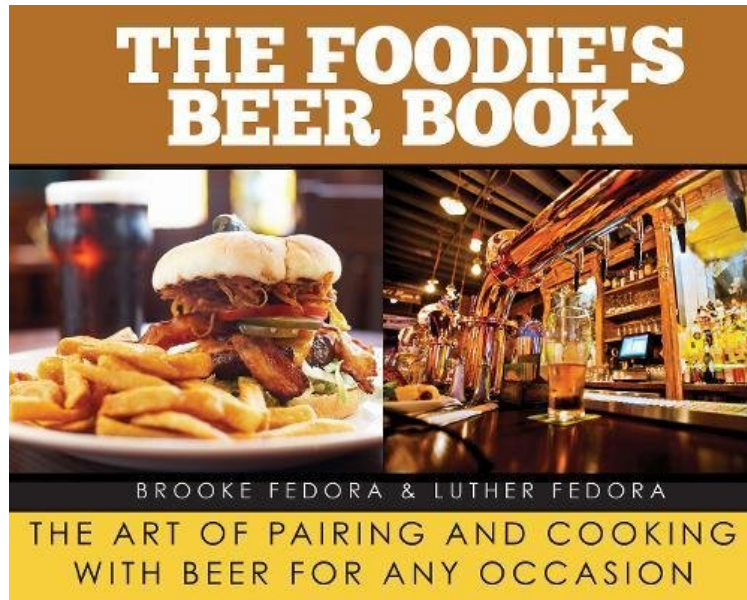


(Ebook pdf) The Foodie's Beer Book: The Art of Pairing and Cooking with Beer for Any Occasion

The Foodie's Beer Book: The Art of Pairing and Cooking with Beer for Any Occasion

Brooke Fedora, Luther Fedora
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Brooke Fedora, Luther Fedora : The Foodie's Beer Book: The Art of Pairing and Cooking with Beer for Any Occasion before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Foodie's Beer Book: The Art of Pairing and Cooking with Beer for Any Occasion:

1 of 2 people found the following review helpful. Great Xmas present choice By LadyGem6 Bought this as a gift for my beer loving friends. Nice quality binding on the book, and sturdy. Shipped quickly too. 0 of 0 people found the following review helpful. Good recipes, easy to follow and make By P. Mulloy Brooke and Luther Fedora trained at the Culinary Institute of America and worked in London and New York prior to opening the Horse and Hound Gastropub in Charlottesville, Virginia. In this book they feature 20 beer menus with five for each season with each season's menus featuring that season's fresh ingredients. Their discussions of beer styles and the principles of pairing beer food are a little skimpy but their beer selections for each meal are good and make sense for the particular meal. About 90% of their beer selections are widely available. The recipes are tasty, clearly written and easy to follow. While the book is attractively illustrated some of the photography is murky.

Epic Beer Dinners is the ultimate celebration of beer and food pairings. A glass of beer alone can be a splendid thing, but when incorporated into your cooking and served alongside the dish, it can be a symphony of flavor. Chefs Brooke and Luther Fedora explain the many ways beer can enrich and enhance a dish or an entire meal by providing a wealth of recipes and suggested pairings. Begin by exploring beer varieties and their characteristics; helping you to learn the various flavor notes that are the foundation for cooking and pairings. A hoppy beer, for example, can add bite to a dish and is best for batters and light dishes, but is inappropriate for long simmering dishes where it instead strengthens the inherent bitterness of the dish. Malt, on the other hand, can add a mellow sweetness that is pleasing in stewed dishes

and marinades. Have fun with dinner again, as you explore the wide variety of flavor profiles made possible through the addition of beer—from a traditional cassoulet laced with a malty dark ale to the lemony snap of a light Berliner Weisse paired with a lemon sorbet. Recipes are broken down by various regions and seasons. Making it possible to drink your way through the calendar year with recipes and tips for various events and holidays, including: St. Patrick's Day, New Year's Eve, Mardi Gras, Christmas, and Oktoberfest. So grab yourself a pint and dig in! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

About the Author Brooke Fedora is a graduate of the Culinary Institute of America, who worked in London and New York City before settling in Virginia. Where she now is the chef-owner of The Horse and the Hound Gastropub. Luther Fedora is a graduate of the Culinary Institute of America, who worked in London and New York City before settling in Virginia. Where she now is the chef-owner of The Horse and the Hound Gastropub.