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## The Gourmet's Guide to Cooking with Beer: How to Use Beer to Take Simple Recipes from Ordinary to Extraordinary

*Alison Boteler*

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before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Gourmet's Guide to Cooking with Beer: How to Use Beer to Take Simple Recipes from Ordinary to Extraordinary*:

0 of 0 people found the following review helpful. Great as a gift. By lake grammy I bought this as a gift and put it in a shadowbox frame with a little hammer on the top. Put a tag on the inside of the frame above the book (which just rested on the bottom so it could be taken out at anytime). The tag read, "In case of the urge to cook, break glass". The gift was a hit. Don't know if they've actually used the recipes. 2 of 2 people found the following review helpful. Beer rules! By Lizette M. Brink I really never tried fancy beers before I got this book. The two recipes I tried were superb! I'm looking forward to trying more. 0 of 0 people found the following review helpful. Easy to Follow Recipes By PW recipes are flavorful and easy to follow. Book contains introduction and description of beer flavors to help with food pairing. Perfect size to travel for any start up beer connoisseur.

Building on the concept of *The Spaghetti Sauce Gourmet* and *The Gourmetsquos Guide to Cooking with Wine*, this book shows how to use beer, ale, stouts, ciders, and nonalcoholic brews such as ginger and root beer as a convenience ingredient that will add nuanced flavor and earthy flair to your cooking and baking repertoire. Why? Beer, like wine, is versatile. It can be used with nearly every type of food. Use it to marinate meats, flavor stews, punch up sauces for fish, chicken, pasta, vegetables, and take desserts from standard to savvy.

About the Author Alison Boteler