

(Download pdf) The Gourmet's Guide to Cooking with Wine

## The Gourmet's Guide to Cooking with Wine

*Alison Boteler*

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**Alison Boteler : The Gourmet's Guide to Cooking with Wine** before purchasing it in order to gage whether or not

it would be worth my time, and all praised *The Gourmet's Guide to Cooking with Wine*:

5 of 5 people found the following review helpful. Same premise as *The Spaghetti Sauce Gourmet*, turning simple into extraordinary. By kiwanissandy In this cookbook you use wine to flavor and enhance all your recipes. It's not meant to open a bottle of wine specifically to make a recipe but rather using up the last cup from the bottle you had a couple of days ago. This book takes simple recipes from simple to extraordinary by the addition of wine. You marinate meat, flavor stews, create sauces, and then add the punch to desserts all with the addition of a little wine. The Champagne dressing was wonderful. I also had the Burgundy Balsamic Chicken breasts and they were delish. All the pictures are nice, the pages are glossy for easy cleaning. The book is not a full size book it's half size. The front cover is a Fiasco bottle. This would be a great gift to give with a bottle of Chianti that is in a Fiasco bottle, I don't know if you can still find them anywhere. If you have any questions, leave in the comments and I'll try to answer. The wines included were all types, red, white, champagne. Some specifically listed a certain white (i.e. Chenin Blanc) while others just said white wine. Either way I think you'd have a winner. This is definitely the book to use to help use of that last little bit of wine...or better yet pop the cork and have the same wine with dinner! Another descent cookbook that takes the ordinary and makes it extra ordinary is *The Spaghetti Sauce Gourmet: 160 Recipes from Four Kinds of Sauce* that with a addition of a few simple ingredients you have something wow. 2 of 2 people found the following review helpful. Good cookbook By T. E. After ruining a dinner with the wrong wine I decided that maybe I should learn more about cooking with wine. I ordered three books. This was my second favorite. It tells the beginner about the different wines and recommends which ones to use with each recipe. It also describes how the wine changes with cooking time. It has 232 pages. Some of the recipes look a little sweeter than I would prefer. 2 of 2 people found the following review helpful. *Gourmet's Guide Cooking with wine* By Isabelle V. Sipperley I was looking for more of beginners book about specifically what wines are to be used in the cooking aspect and the reasoning behind the selection because of what the wine contributes to the dish. The book I got re Dummies and wine gave me basically what I got here.

*How to Use Wine to Take Simple Recipes from Ordinary to Extraordinary* Building on the concept of *The Spaghetti Sauce Gourmet*, this book shows how to use wine as the ultimate convenience ingredient that will add big impact to recipes and simple dishes. Why? 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 everyday to elegant. Add a splash (even from that half-drunk bottle in the fridge from two days ago) and you instantly add class to the most humble fare.

\*Boteler, Alison. *The Gourmetsquos Guide to Cooking with Wine: How To Use Wine To Take Simple Recipes from Ordinary to Extraordinary*. Quarry: Quayside. 2008. c.232p. photogs. index. ISBN 978-1-59253-470-8. \$20. BEVERAGES Boteler (The Great American Bake Sale) has produced a winner with this collection of classic recipes and innovative renditions. She gives a brief description of wine varietals and the wine regions of France and Italy as well as other parts of the world. Also included is a table for determining the percentage of alcohol that burns off during various cooking methods. Ten chapters are replete with appetizers and soups, salads and salad dressings, great European classics, main dishes, side dishes, brunch dishes, and desserts. The recipes for European classics, including beef bourguignon, coquilles Saint Jacques, and veal marsala, evoke memories of past elegance. Many recipes put a new twist on old favorites, such as adding mirin, Japanese rice wine, to green beans with slivered almonds and shiitake mushrooms. Food traditions from Europe, Asia, the American South, and other corners of the world are integrated. Both aspiring new nesters and seasoned cooks will appreciate the booksquos elegant simplicity. All instructions are easy to follow, and the ingredients are readily available. Highly recommended. mdash; Library Journal, October 2008