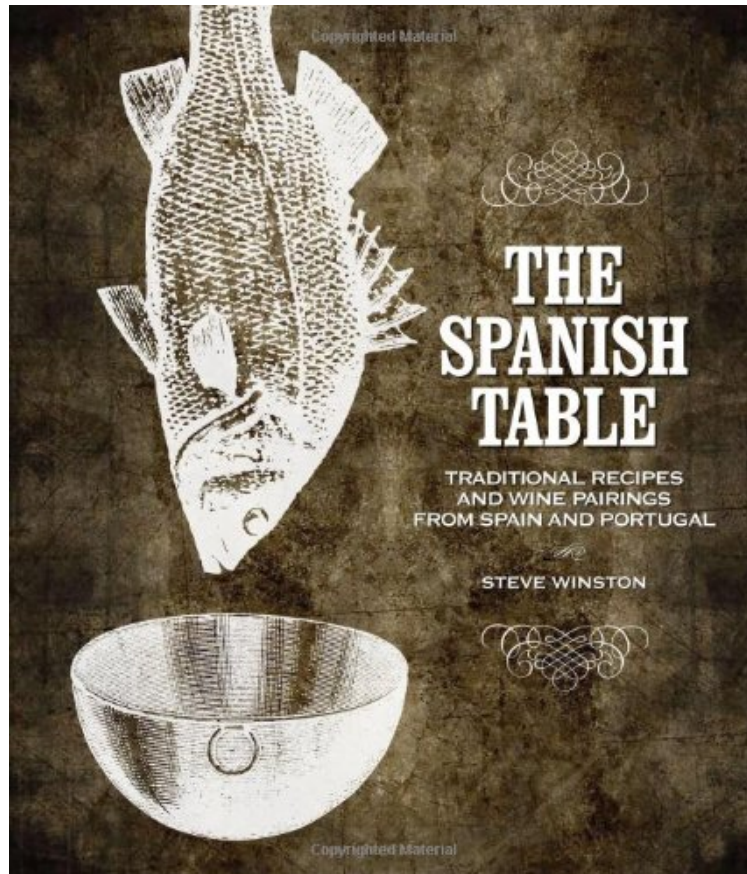


[Library ebook] The Spanish Table: Traditional Recipes and Wine Pairings from Spain and Portugal

# The Spanish Table: Traditional Recipes and Wine Pairings from Spain and Portugal

Winston Steve

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**Winston Steve : The Spanish Table: Traditional Recipes and Wine Pairings from Spain and Portugal** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Spanish Table: Traditional Recipes and Wine Pairings from Spain and Portugal:

0 of 0 people found the following review helpful. Spanish Wine PairingsBy Rafael MoscatellI bought this for a friend of mine who is a wine connoisseur. He felt that the pairings were reasonable but there was nothing particularly remarkable about the recipes. Aside from that the book was well written and illustrated and since they don't seem to be many good books on this particular subject, he's going to hold onto it for a while.0 of 0 people found the following review helpful. Five StarsBy tedGave me just the recipes I needed for a holiday wine tasting/pairing0 of 0 people found the following review helpful. The Spanish TableBy Food ZootExcellent cookbook. I saw this in a Spanish store in LA for \$ 35.00. Got it on for about \$8 with shipping. Excellent shape, great pics and recipes. I highly recommend it, very authentic recipes. Great Paella recipes.

**THE SPANISH TABLE COOKBOOK** Authentic Recipes and Wine Pairings **IN RESPONSE TO THE REQUESTS** of his patrons, Steve Winson has created a cookbook full of tasty recipes for those specialty cooking utensils unique to Spain and Portugal—paella pans, cazuelas, cataplanas, and ollas. In a cheery and informative way, he provides the history and culture of the pans and how to use them. He also offers an excellent section on Iberian wines and ideas for hosting fun tasting parties. So, when in the mood for something a bit exotic, this book makes it easy for home cooks to try their hand at a traditional seafood paella, or Clams Medeira, or Black Olive-Fig Tapenade served with a fine Pedro Ximenes sherry. It's a trip to the Old Country without leaving the kitchen. Iberian/Spanish cuisine is currently "in fashion," with several top chefs garnering recent media attention. The self-published volume sold 5,000 copies. The self-published version of this book was listed as one of "1001 Cookbooks You Must Spatter Before You Die" in the San Francisco Bay Guardian. The author is an expert on Iberian wines, ports, and sherries and leads wine-tasting tours of Spain and Portugal. The author has stores by the same name in Seattle, Berkeley, Santa Fe, and Mill Valley, California. Online marketing and promotions. Print and web advertising campaign. National broadcast and print publicity. Co-op available. In 1995, Steve Winston opened his first The Spanish Table store in Seattle, and over the years has added shops in Berkeley, Santa Fe, and Mill Valley, California. His small chain specializes in selling cookware, foods, and wines unique to the Iberian Peninsula. Winston is a true Iberianophile and is an expert on wines from that region.

From the Inside Flap: the Spanish table traditional recipes and wine pairings from Spain and Portugal. Take a culinary trip to the Iberian Peninsula and savor the experience! In *The Spanish Table*, author and entrepreneur Steve Winston offers more than just tasty recipes using specialty cookware unique to Spain and Portugal. He explains the history and culture of the utensils and gives helpful tips for using paella pans, cazuelas, cataplanas, and ollas. Winston also provides an excellent section on Iberian wines with ideas for hosting fun tasting parties complete with tapas and treats. So when you are in the mood for something a bit exotic, think of Spain and the Mediterranean, and try your hand at a traditional seafood paella, or Clams Medeira, or Black Olive-Fig Tapenade served with a fine Pedro Ximenes sherry. Sit back, relax, and travel to the Old World without leaving your kitchen. Steve Winston and his wife, Sharon Baden, traveled to the Iberian Peninsula on a whim in 1985 and immediately fell in love with the food and the wine. Ever since then, they have returned at least once a year to eat, drink, and be merry. They also procure items for their chain of specialty cookware shops, *The Spanish Table*, located in Seattle, Berkeley, Santa Fe, and Mill Valley, California. The stores sell cooking utensils and pans, foods, and wines unique to Spain and Portugal. Winston is a true Iberianophile and is an expert on foods and wines from that region. He has led wine-tasting tours of the Mediterranean, Spain, and Portugal sponsored by such organizations as Lindblad National Geographic Expeditions. [www.gibbs-smith.com](http://www.gibbs-smith.com) [www.spanishtable.com](http://www.spanishtable.com) Jacket design by Debra McQuiston

From the Back Cover: Come let the heady spices, aromatic paellas, delicious meals baked in cazuelas, and fine wines from *The Spanish Table* transport you to the romance and passion of Spain and Portugal. "A great collection of recipes . . . exciting food that will keep you cooking Spanish." —Paula Wolfert, author of *The Cooking of the Eastern Mediterranean* and *The Cooking of Southwest France* "An absolutely stunning cookbook. Outstanding authentic recipes in a myriad of deliciously exciting variations." —Penelope Casas, author of several best-selling cookbooks on the foods of Spain

About the Author: His small chain specializes in selling cookware, foods, and wines unique to the Iberian Peninsula. Winston is a true Iberianophile and is an expert on wines from that region.