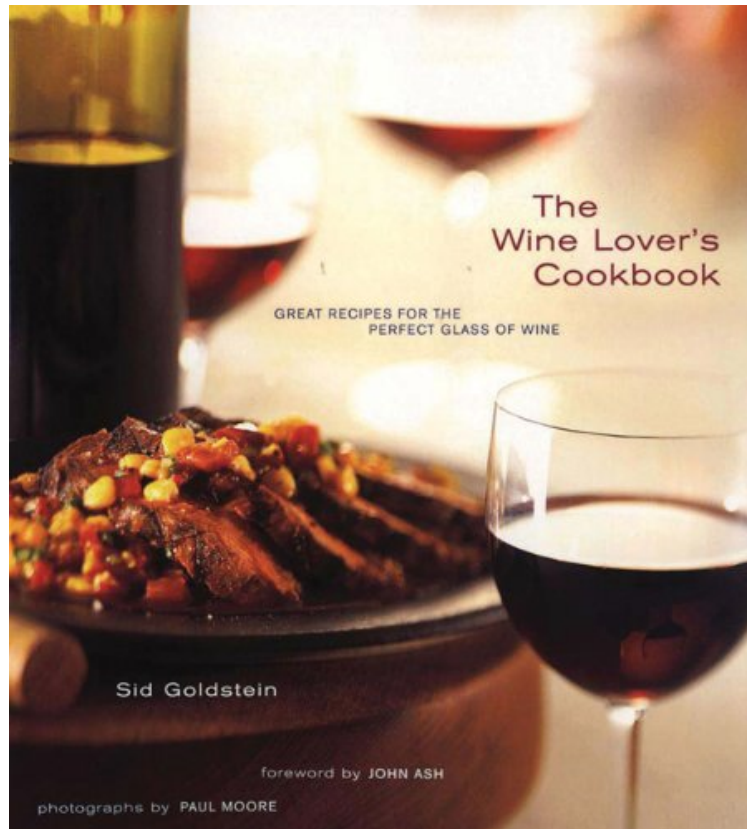


(Free read ebook) The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine

# The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine

*Sid Goldstein*

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**Sid Goldstein : The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine:

10 of 10 people found the following review helpful. Winederful Resource! By rodboomboom The combining of wine and food is a growing passion. It is not easy, with so many tastes and flavors going on in both areas. Here married together by author who knows much about both. In this well organized and beautifully prepared volume, the marriage of wine with recipes is here photographed for this wedding memory book. The grape types are matched with wines, with one alternative usually given for each, as well as starting dialogue, then typical aromas and flavors, base ingredients, bridge ingredients, sources regions, styles and successful matching tips listed before the recipes. And what a recipe listing! This is creative, broad representation of the pairing principles Goldstein has learned and wants to share. Tried several since purchase and they are spectacularly matched with the vino: Poached Swordfish with Champagne-Grape Sauce (Champagne); Ricotta-Stuffed Chicken Breast with Roasted Red Bell Pepper Sauce (Sauvignon Blanc); Crab, Jicama and Mango Salad with Lemon-Curry Dressing (Chardonnay); Coffee and Spice-Rubbed Lamb with Coffee-

Vanilla Sauce (Pinot Noir); Filet Mignon "Diana" (Syrah). The photography of many of the dishes is exemplary. Also nice is a "Seasonal Menu" with 13 such, many fun in title e.g. Red Wine with Fish; White Wine with Meat" or "Bastille Day in Provence". The choices are wide and varied so that this one won't lose its appeal or interest too quickly, and the wine styles are covered well. Excellent resource for growing food to wine contingent. Also check out Andrea Immer's work, esp. "Everyday Dining with Wine." 1 of 1 people found the following review helpful. Great gift By Sara Wood It's hard to find a decent wine themed gift, but my aunt was so excited about this book. I'm so glad I found it! 0 of 0 people found the following review helpful. Knowledgeable and delicious are a great pairing! By Alicia Jablonski I got this as a gift for my birthday and loved it so much that I bought a copy for my aunt at Christmas. Mother book is divided by types of wine and the foods that go with them. After a weekend in wine country, I immediately looked up a recipe to pair with it and it blew our minds. The author teaches you about the wines with each chapter and describes why the food works with that wine. The photos are lovely and it's a great book to leave out for guests to browse through. This book is written for the experienced cook, if you are new to the kitchen, you may be overwhelmed by the complexity of the recipes, but don't let that scare you away, challenge yourself!!!

A glass of wine can be delicious, but when it is paired with the right dish, it can resonate in a magnificent way. This gorgeous cookbook lets any cook plan a meal in perfect concert with a favorite or special wine. Mystified by the art of choosing a wine to go with your meal, or vice versa? Is white wine with fish the only rule you know? The Wine Lovers Cookbook is a unique guide for the wine lover and cook who considers wine an essential part of a meal and wants to understand the dynamic interplay between wine and food. Author Sid Goldstein describes in detail the flavor profiles of 13 popular varietals, such as Merlot and Chardonnay, and explains which ingredients balance each wine, giving the reader a professional's foundation for planning meals with each kind of wine. Best of all, he offers 100 recipes, from appetizers to desserts, specifically created to complement a particular varietal. The Wine Lovers Cookbook is a truly essential reference, an irresistibly beautiful cookbook, and an inspiration for all who want to make the most of an excellent glass of wine.

.com Which came first: the chicken or the Eglise-Clinet? Well, if you're a disciple of author Sid Goldstein--and you will be--you've had that Bordeaux decanted long before you even thought of shopping for those Cacciatore ingredients. And "wine-first" cooking is precisely what Goldstein--vice president and director of marketing communications at Mendocino, California's Fetzer Vineyards--so ably demonstrates in The Wine Lover's Cookbook, soon to become indispensable to anyone who has ever chosen the wine first and the groceries second. In 100 easy-to-follow-yet-impressive-as-heck recipes, Goldstein shows you how to exquisitely match the tastes and textures of wine varietals to food. In fact, if you want to find specific recipes, you have to look in the back index; the chapters themselves are divided into grape types! Serving a Chardonnay? Chapter 7's Spinach Fettuccine with Sea Bass and Lemongrass-Coconut Cream Sauce is seamless. Pinot Noir? Coffee-and-Spice-Rubbed Lamb with Coffee-Vanilla Sauce shouldn't work; and yet lamb marinated for hours in mint, pepper, red wine, freshly ground coffee beans, and rosemary, then grilled and sauced with a combination of honey, brewed coffee, shallots and vanilla bean--any one of which elements should have bullied a Russian River Pinot--provides a tightly woven hammock on which the wine can luxuriate. Chapters discuss the grape variety and list "Base Ingredients"--the main medium of the dish (Game Hen and Rabbit are a couple for Sangiovese)--as well as "Bridge Ingredients"--those connectors of food and wine (Plums, Fennel, and Green Peppercorns among those for Syrah). This "wine-first" regimen is not without pitfalls: it's fine to decide that tonight is Riesling or Pinot night, but if you can't find radicchio or pomegranate, you might as well skip a few pages. Yet if you've ever been made to feel immoral by cookbooks that give you the recipe first, then deign to suggest a "perfect" wine pairing beyond your means, let Father Sid absolve you of all your Zins (or Merlots or Viogniers). After all, the Bible talks of wine 650 times; food barely rates a mention. Perhaps if they'd had The Wine Lover's Cookbook in the Garden of Eden, Adam wouldn't have wasted all that time trying to pair ribs and an apple with a Sauvignon Blanc. --Tony Mason In a simpler time, we knew that red wine was meant for meat and white was to be served with fish. But now, as explained in this handy cookbook and reference tool, all bets are off because so many influences are at play in transforming American cuisine into a global smorgasbord. Using color-coding, select recipes and ample photographs, Goldstein leads readers through food wine and pairing in a systematic fashion. Even as the database format of this book proves Goldstein to be an exacting connoisseur, the variety of these dishes show him to be a multicultural man for all seasonings as well. Finally, a book that puts wine in its rightful place at the table as a food in itself, and an equal partner to the food on the plate! Rosina Tinari Wilson, Senior Editor, Wine X Magazine From the Inside Flap It's time to pull the cork on that special bottle of wine. The food you serve with it will play a crucial role in your enjoyment of the wine, helping to bring out its very best qualities. In this breakthrough book, wine expert and award-winning cookbook author Sid Goldstein takes the Mystery out of pairing food with wine, offering clear, lively descriptions of more than a dozen of the most popular varieties, from crowd-pleasers such as Merlot and Chardonnay to up-and-comers like Viognier and Syrah. Each chapter begins with a flavor portrait of the featured wine, including typical aromas, styles, flavor characteristics, and primary source regions, followed by an easy-

to-read list of base and bridge ingredients that help connect the wine with food. Then, of course there are the recipes—a delicious compendium of simple and elegantly stylish dishes created to balance or contrast with each wine. Been saving a great bottle of cabernet sauvignon? Make a toast over New York steaks with gorgonzola-walnut "butter." Curious to try a glass of Viognier? Surprise your guests with crunchy little wontons stuffed with smoked oysters and cream cheese. Bring the evening to a sweet conclusion with a glass of late-harvest riesling and a serving of peach and banana bread pudding. From Champagne to Zinfandel, *The Wine Lover's Cookbook* makes any meal an occasion for a perfect glass of wine.