



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

By Sid Goldstein

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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.

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Editorial Review

Amazon.com Review

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*

Review

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.

Users Review

From reader reviews:

Nathan Jackson:

The book The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine give you a sense of feeling enjoy for your spare time. You should use to make your capable more increase. Book can being your best friend when you getting stress or having big problem with your subject. If you can make studying a book The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine to become your habit, you can get much more advantages, like add your capable, increase your knowledge about several or all subjects. It is possible to know everything if you like start and read a publication The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine. Kinds of book are several. It means that, science book or encyclopedia or some others. So , how do you think about this reserve?

Ethel Fung:

A lot of people always spent their very own free time to vacation or go to the outside with them loved ones or their friend. Are you aware? Many a lot of people spent they will free time just watching TV, or maybe playing video games all day long. If you wish to try to find a new activity honestly, that is look different you can read a new book. It is really fun for you. If you enjoy the book which you read you can spent all day long to reading a book. The book The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine it is very good to read. There are a lot of individuals who recommended this book. These people were enjoying reading this book. In the event you did not have enough space to deliver this book you can buy the particular e-book. You can m0ore very easily to read this book through your smart phone. The price is not to cover but this book provides high quality.

Mark Bottoms:

The book untitled The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine contain a lot of information on the idea. The writer explains the woman idea with easy way. The language is very straightforward all the people, so do definitely not worry, you can easy to read the idea. The book was

compiled by famous author. The author provides you in the new time of literary works. You can read this book because you can continue reading your smart phone, or gadget, so you can read the book throughout anywhere and anytime. In a situation you wish to purchase the e-book, you can open their official web-site and order it. Have a nice learn.

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On this era which is the greater individual or who has ability in doing something more are more valuable than other. Do you want to become one among it? It is just simple method to have that. What you must do is just spending your time not much but quite enough to get a look at some books. On the list of books in the top list in your reading list will be The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine. This book and that is qualified as The Hungry Inclines can get you closer in turning out to be precious person. By looking up and review this publication you can get many advantages.

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