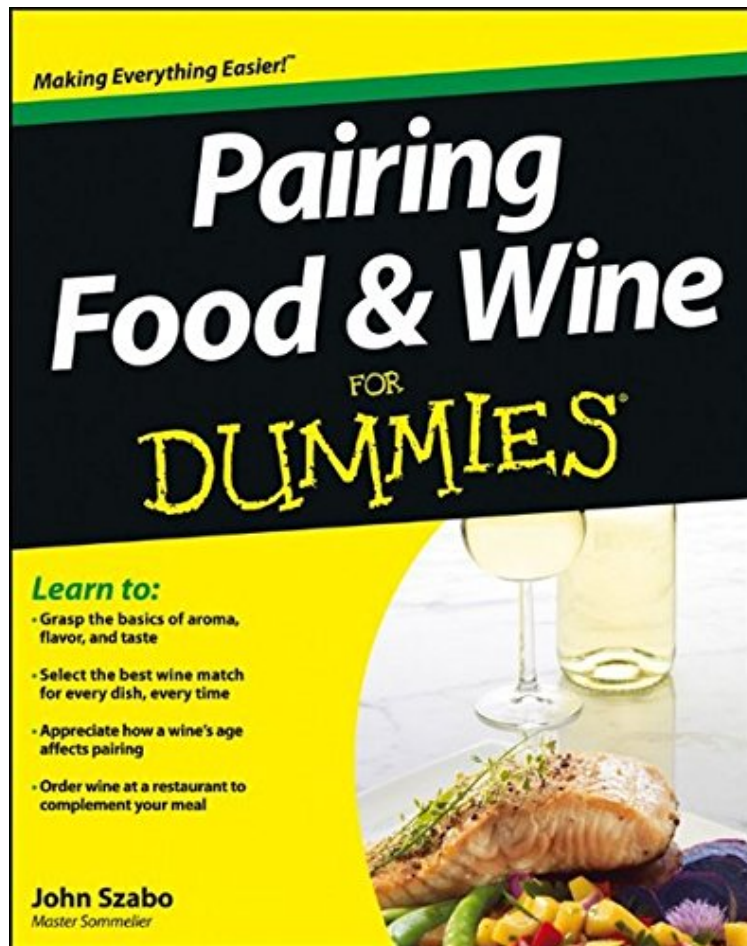


[Download] Pairing Food and Wine For Dummies

# Pairing Food and Wine For Dummies

John Szabo

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#441488 in Books 2013-01-01Original language:EnglishPDF # 1 9.30 x .85 x 7.40l, 1.32 #File Name: 1118399579408 pages | File size: 76.Mb

**John Szabo : Pairing Food and Wine For Dummies** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pairing Food and Wine For Dummies:

0 of 0 people found the following review helpful. A must for foodies, covers pairings for virtually every type of cuisine!By DianeI downloaded this book for free (14 day loan) from the library, but there is so much useful information in it that I just had to buy a copy to have on hand for reference.0 of 0 people found the following review helpful. Pairing Food and WineBy LucasLots of information about pairing wines with foods. Easy to understand also without feeling like a typical book1 of 1 people found the following review helpful. Good referenceBy TetchoI use this for a quick reference. So far, of the 3 choices for food pairings that I have made based on the books chapters, all three have worked out well. The latest was trying to pair Greek food with non-Greek based wines. Prior to that was looking for non-sake wine with Japanese food. And prior to that, I believe I got a good hint for spicy Chinese food. Pretty much already know what I like with steaks, fish, and fowl dishes so was looking for guidance on difficult

pairings.

The easy way to learn to pair food with wine Knowing the best wine to serve with food can be a real challenge, and can make or break a meal. Pairing Food and Wine For Dummies helps you understand the principles behind matching wine and food. From European to Asian, fine dining to burgers and barbeque, you'll learn strategies for knowing just what wine to choose with anything you're having for dinner. Pairing Food and Wine For Dummies goes beyond offering a simple list of which wines to drink with which food. This helpful guide gives you access to the principles that enable you to make your own informed matches on the fly, whatever wine or food is on the table. Gives you expert insight at the fraction of a cost of those pricey food and wine pairing courses Helps you find the perfect match for tricky dishes, like curries and vegetarian food Offers tips on how to hold lively food and wine tasting parties If you're new to wine and want to get a handle on everything you need to expertly match food and wine, Pairing Food and Wine For Dummies has you covered.

From the Back Cover Learn to: Grasp the basics of aroma, flavor, and taste Select the best wine match for every dish, every time Appreciate how a wine's age affects pairing Order wine at a restaurant to complement your meal Expert tips and strategies to help you create the perfect food and wine pairing every time! Knowing the best wine to serve with food can elevate the meal to another level of enjoyment. Pairing Food Wine For Dummies helps you understand the principles behind matching food and wine. From European to Asian, fine dining to burgers and barbeque, you'll learn strategies for knowing just which wine to choose with anything you're eating. Pairing Food Wine For Dummies goes beyond offering a simple list of which wines to drink with which foods mdash; we give you access to the principles that enable you to make your own informed matches on the fly, whatever wine or food is on the table. Start with the basics mdash; get familiar with different wine styles and learn which foods they complement Use your senses mdash; understand the aspects of smelling, tasting, and touching food and wine that help you create the desired match and enjoy the experience even more Travel the world mdash; learn the best food and wine matches for global cuisine, and for whatever's cooking in your own backyard Soak up the sommelier's strategies mdash; discover classic and modern pairings and your own new favorite combinations Dine out mdash; find out how to spot a wine-savvy restaurant and get the best wine deals Throw a food and wine tasting party mdash; figure out which kinds of wines to serve, how much, and with which foods Open the book and find: Tips, hints, strategies, and secrets for creating food and wine pairings Pairing suggestions for cuisines and wines from around the world The science behind why some pairings work, and others don't How wine changes with the food you're eating A few tasting experiments to grasp the basics of food and wine interaction Ways to select wines for a special occasion Why the size of a wine glass is important Tips on becoming a sommelier About the Author John Szabo is the original Canadian Master Sommelier, adding the credentials in 2004, and one of only 200 worldwide. He writes for WineAlign.com, NationalPost.com, TorontoStandard.com, Wine Access Magazine, Maclean's Magazine and Grapevine Magazine, and is wine editor for CityBites Magazine. John is also consulting wine director for the Trump Tower Toronto and Pearson International Airport.