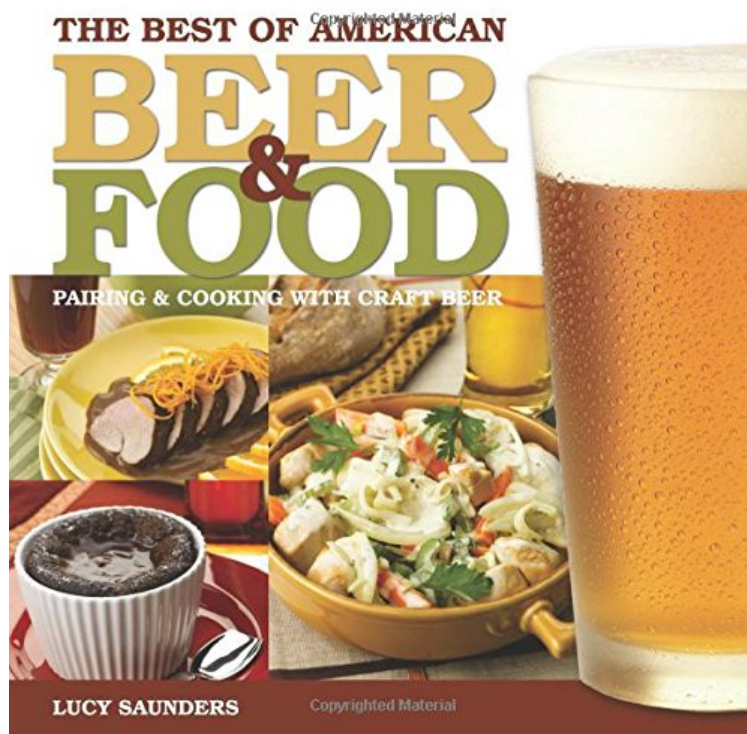


(Read now) The Best of American Beer and Food: Pairing Cooking with Craft Beer

The Best of American Beer and Food: Pairing Cooking with Craft Beer

Lucy Saunders

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#932418 in Books Brewers Publications 2007-09-12Original language:EnglishPDF # 1 9.13 x .61 x 9.131, 1.74 #File Name: 0937381918180 pages | File size: 45.Mb

Lucy Saunders : The Best of American Beer and Food: Pairing Cooking with Craft Beer before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best of American Beer and Food: Pairing Cooking with Craft Beer:

1 of 1 people found the following review helpful. A very informative and thorough book on Beer and Food.By BeertoddLucy Saunders is an excellent author, and an authority on the interplay of Beer and Food. She has done a wonderful job at bringing these two worlds together. This is her third book on the subject, and her best effort so far. I do not know why the Brewers Association does not pimp this book more (I fear a case of what is the latest book in their stable effect). I recommend this book to anyone interested in beer and cooking.1 of 1 people found the following review helpful. Beer FoodBy S. OakesVery nicely written book and nicely pairs foods with various beers, although it might help if you already have cooking experience. The bacon wrapped blue fish recipe called for an amount of habanero peppers that would have made the dish too intense for even those who enjoy spicy food. Fortunately, the recipe was made with a more reasonable amount of habanero pepper (less than 1/3rd of the amount specified, if I remember correctly) and it turned out very nicely, lively, and zesty.0 of 0 people found the following review helpful. We'll see what he thinks after the day arrives but after flipping through it I think he'll love it. Right up an aspiring cook/beBy jlove3Bought for Dad for his birthday. We'll see what he thinks after the day arrives but after flipping

through it I think he'll love it. Right up an aspiring cook/beer lover's alley.

In *The Best of American Beer and Food* Lucy Saunders covers both pairing food and beer and cooking with beer. She begins by exploring the art of pairing flavorful beers with specific foods, considering today's wide range of beer styles and the foods and flavors that they compliment from salad through dessert. She then turns to recipes that incorporate beer, using the diverse tastes available from today's ales and lagers as flavor components.

About the Author Lucy Saunders is the author of *The Best of American Beer and Food*, *Dinner in the Beer Garden*, *Grilling with Beer*, and editor of beercook.com. She thinks of beer as food and has championed the presence of craft beer at the American table for over 20 years. She now lectures and conducts tasting classes at cooking schools, retailers, book festivals, and nonprofits, including the benefits for the National Wildlife Federation, Wisconsin Public Television, the Smithsonian, Milwaukee Art Museum and more. She has worked with the International Association of Culinary Professionals, the Fancy Food Shows, the American Culinary Federation, and other food trade groups to conduct beer and food pairings. She lives in Milwaukee, Wisconsin, USA.