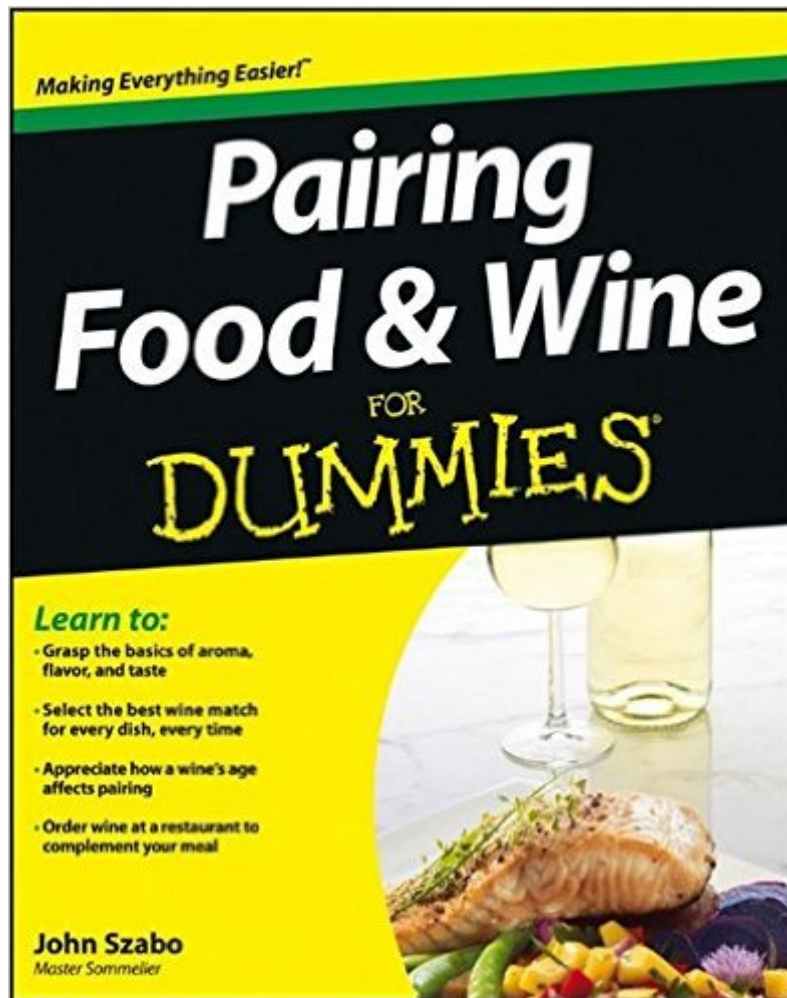


The book was found

Pairing Food And Wine For Dummies



Synopsis

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.

Book Information

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Average Customer Review: 4.4 out of 5 stars Â Â See all reviews Â (7 customer reviews)

Best Sellers Rank: #395,526 in Books (See Top 100 in Books) #57 in Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #80 in Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting #384 in Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine

Customer Reviews

Great book, great information and is easy to read for anybody without all the fancy terms that you may not understand. But they do bring up fancy words and phrases and explain them too. Really good for the novice through intermediate wine drinker who just wants to pair everyday food with everyday different types of wine without the "snob factor" associated with many wine books.

I 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.

I bought this for work and it is a great book for people who are beginners at pairing food and wine. It is a very easy read and the way the book is set up it is set up well.

Everything you ever wanted to know or didn't realize you should know in order to fully appreciate how wines can be paired with an endless variety of foods. Written in a breezy conversational style that is easy to follow, as though you had a friendly sommelier who stopped by your kitchen by time to time to chat. Author Szabo is one of only 200 Master Sommeliers globally, so he really knows his business and is very adept at teaching it to those with very little experience.

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