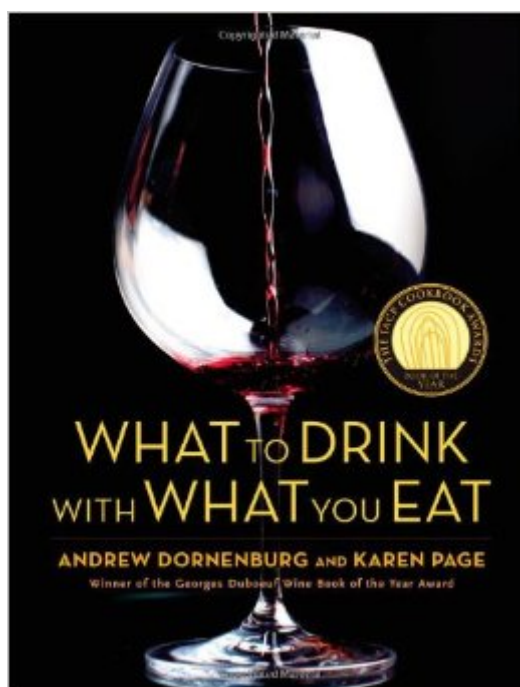


The book was found

What To Drink With What You Eat: The Definitive Guide To Pairing Food With Wine, Beer, Spirits, Coffee, Tea - Even Water - Based On Expert Advice From America's Best Sommeliers



Synopsis

Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

Book Information

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Best Sellers Rank: #20,374 in Books (See Top 100 in Books) #5 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #20 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine #27 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

I may run out of superlatives in the course of this review, so I'm just warning you now. What to Drink with What You Eat is absolutely the most spectacular book ever written about pairing food with wine. It will turn you instantly into a world-class sommelier, confidently able to pair virtually any cuisine with a compatible choice. What's more, the recommendations extend far beyond wine to include beer, sake, spirits coffee, tea and different types of water, so even a teetotaler can derive some value. There isn't a food- or wine-lover on the planet who wouldn't benefit from having the book always on hand as a resource. The secret sauce here is that the authors, who have great credentials themselves, have also enlisted the input of dozens of top sommeliers and other authorities to create an uber-reference, one that gains considerably from its generous tendency to be more rather than less inclusive in offering up suggestions. Think of the principle of "the wisdom of

crowds," but here the crowd are all experts and have the chops to back up their opinions. The list of foods, cuisines and beverages that are explored is truly encyclopedic, so odds are pretty good whatever you want advice on will be covered. For example, speaking of secret sauce, you'll even get suggested pairings with a Big Mac. The crowning glories of the book are chapters 5 and 6, which really should be turned into a searchable database online and made available via PDA. These chapters are mirror images, one that starts with the beverage and suggests foods, and the other that starts with the food and matches the drinks. I'm telling it to you straight: if you've ever had a moment's hesitation about what to bring to a dinner party or just flat out what might go best with your frozen pizza, the answer is at hand.

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