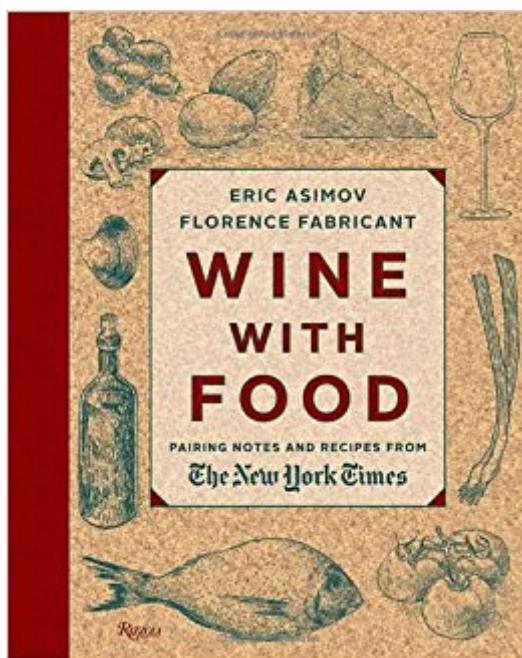


The book was found

Wine With Food: Pairing Notes And Recipes From The New York Times



Synopsis

INDIEFAB Book of the Year Awards -- 2014 GOLD Winner for Cooking 100 wines paired with more than 100 dishes, from two of the most respected experts in the business. Pairing wine and food can bring out the best qualities in each. But how do you hit upon the right combination? And is there just one? Do you fall back on the old rules or decide by cuisine or season? The choices can be perplexing, and fashions are constantly changing. Eric Asimov and Florence Fabricant have spent much of their careers enjoying this most delicious dilemma and now give readers the tools they need to play the game of wine and food to their own tastes. In this book, they sum up some of their most useful findings. Instead of a rigid system, *Wine with Food* offers guiding information to instill confidence so you can make your own choices. The goal is to break the mold of traditional pairing models and open up new possibilities. Asimov focuses on wines of distinction and highlights certain producers to look for. Fabricant offers dishes covering every course and drawing from diverse global influences—Clams with Chorizo, Autumn Panzanella, Duck Fried Rice, Coq au Vin Blanc, Short Ribs with Squash and Shiitakes. Sidebars explore issues related to the entire experience at the table—such as combining sweet with savory, the right kind of glass, and decanting. *Wine with Food* is both an inspiring collection of recipes and a concise guide to wine.

Book Information

Hardcover: 240 pages

Publisher: Rizzoli (April 8, 2014)

Language: English

ISBN-10: 0847842215

ISBN-13: 978-0847842216

Product Dimensions: 8.4 x 1.2 x 10.3 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 9 customer reviews

Best Sellers Rank: #582,767 in Books (See Top 100 in Books) #88 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Buying Guides #93 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #527 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine

Customer Reviews

âœTheir approach to wine and food is utterly relaxed and unfussy. The message of the book should put the most novice wine drinker among us at ease: There are no firm rules in wine pairing.

Drink what you like, and don't let others tell you otherwise. -New York Journal of Books
We love it for Asimov's descriptions of varietals that are accessible to wine newbs but still valuable to those in the know. "Food52"

Eric Asimov has been chief wine critic at The New York Times since 2004. He is the author of How to Love Wine: A Memoir and Manifesto. Florence Fabricant is an acclaimed food writer who contributes weekly columns to The New York Times. She is the author of nine cookbooks, including The New York Restaurant Cookbook and Park Avenue Potluck.

Gift for the GF. I don't have much to offer but it gets five stars from me because my Gf was happy, and if she's happy, then I'm allowed to be happy. Great book! :)

Informative and fun read. Love them both from The New York Times food section.

Lovely reading

This is a great cook book, lots to read ...love the commentary about wine and various regions...I am a novice in this respect but found the writing informative and easy to digest!!! Hmmm, pun intended! Of course I am slightly prejudiced in my appreciation of this book as my son Zachary Hewitt did the brilliant illustrations!!!

Love the openness and liberal approach to match wines with food and the encouraging notes to think out side the box

Very well written, interesting and educating. If you are intersted in wine and food, that's a book for you.

To be honest, I had another kind of book in mind when I purchased this one; I expected a down-to-earth guide to wine pairing but received an almost incomprehensible guide to wines I have never heard of and dishes that I'm sure I will never try. Dont waste your money unless you are an almost pro wine aficionado

Franklin Lakes Public Library. This fine collection of essays is essential a compilation, somewhat

edited, of the weekly column on food and wine by Asimov that appears in "The New York Times". Readers who know the column may find the book useful, especially the Kindle version, which makes it very easy to find either a food or a wine that you need to match in either the grocery store or the wine shop. Here is a fair sample of what is on offer here; Muscadet: La PÃ©piÃ©re Muscadet SÃ©vre et Maine sur Lie Ã¢ Les Gras MoutonsÃ¢ Â™Ã¢ Â™ 2013 (Louis/Dressner Selections, New York) \$17 Michel BrÃ©geon Muscadet SÃ©vre et Maine sur Lie 2012 (Kermit Lynch Wine Merchant, Berkeley, Calif.) \$17 Jo Landron, Muscadet SÃ©vre et Maine Ã¢ Le Fief du BreilÃ¢ Â™Ã¢ Â™ 2011 (Martin Scott Wine, Lake Success, N.Y.) \$20 As is so often the case with small-production wines, these bottles may not be so easy for everybody to find. As alternatives, I recommend any of the many cuvÃ©es issued by La PÃ©piÃ©re and Jo Landron, who also makes wine under the label Domaine de la Louvetrie. BrÃ©geon makes fewer cuvÃ©es, but any will be fine. In addition, any wines from these producers will also do quite well: Pierre Luneau-Papin, Domaine de LÃ¢ Â™Ã‰cu, ChÃ¢reau-CarrÃ© and Vincent CaillÃ©. Beyond oysters, Muscadet goes beautifully with a wide range of seafood. DonÃ¢t hesitate to drink it with light chicken preparations, seafood and vegetable pastas and cheeses. And please, drinking the wine too cold will mute the subtleties of these wines. If you donÃ¢t believe me, try it straight out of the refrigerator. Then try it again after itÃ¢s had 30 minutes to warm a bit. YouÃ¢ll find two different wines. *** Asimov's introduction to his blog, and the basis for his frequent public appearances -- I saw him at the New York Public Library two years ago -- captures his approach beautifully: IÃ¢m not a wine or food writer who tries to convince you that my job is far more difficult and unpleasant than you can imagine. I have no patience with that. How many people have the privilege of immersing themselves in what they care most deeply and passionately about? Since I was a teenager, IÃ¢ve been fascinated by eating and drinking, and, by extension, ingredients and cooking. In the most enlightened households and cultures, wine belongs on the table as part of a meal. ItÃ¢s a staple, like bread, rice, potatoes or salt, and this is the basis of how I understand wine. Of course, wine can be so much more. Like food, wine has a social role to play. It brings people together. It can increase happiness, amplify a sense of well-being and even comfort sadness. By evoking these simple social and emotional responses, wine can be said to have a spiritual component. Wine is also a global commodity with ups and downs that reflect the state of the wine-drinking worldÃ¢s economy. It runs the gamut from mass production to artisanal craftsmanship, and so offers insight at every level to successes and failures in human organization, determination and vision. The wine business, from agriculture to winemaking to sales and education, is rich with powerful personalities. Beyond this, wine offers culture and

connoisseurship, while touching on art and philosophy. At its highest level, wine can bewitch and bewilder, transfix and inspire. Each year, new books about wine pour forth, with no end in sight, discussing and describing a beverage while using language that paradoxically struggles to articulate its appeal. Scientists are discovering that wine can be physically beneficial. Yet wine can be dangerous, too, and out-of-control consumption can be a menace. How societies balance the benefits and the dangers of alcohol is the subject of constant revealing debate. I find wine endlessly engaging. I don't think of myself as a connoisseur at least, not in the way the term is generally used to indicate a stuffy concern with old and expensive wines. Good wines all have their role, especially humble, everyday wines. Great wines occupy an exalted place because of the discussions they provoke and the context they provide, but they can never overshadow the daily pleasures of a good bottle. From grape to glass, wine is a wonderfully expansive topic. It hurts me to see it reduced so often to tasting notes, those comically over-specific efforts to capture aromas and flavors in a phrase. If you want to know whether a wine smells more like guava or jackfruit, I'm afraid I'm not your guy. Frankly, wine is greater and more interesting than that. An excellent introduction to wine, and a great refresher for the more experienced wine lover. Robert C. Ross March 2015

[Download to continue reading...](#)

WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Wine: Ultimate Wine Handbook âœ Wine From A-Z, Wine History and Everything Wine (Wine Mastery, Wine Sommelier) Wine With Food: Pairing Notes and Recipes from the New York Times Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching The New York Times Guide to New York City Restaurants 2002 (New York Times Guide to Restaurants in New York City) Wine, Food & Friends: Karen's Wine and Food Pairing Guide, Plus Over 100 Cooking Light Recipes The New York Times Monday Through Friday Easy to Tough Crossword Puzzles: 50 Puzzles from the Pages of The New York Times (New York Times Crossword Puzzles) The New York Times Wonderful Wednesday Crosswords: 50 Medium-Level Puzzles from the Pages of The New York Times (The New York Times Smart Puzzles) The New York Times Smart Sunday Crosswords Volume 6: 50 Sunday Puzzles from the Pages of The New York Times (The New York Times

Crossword Puzzles) The New York Times Large-Print Stay Sharp Crosswords: 120 Large-Print Easy to Hard Puzzles from the Pages of The New York Times (New York Times Crossword Collections) The New York Times Sunday Crossword Omnibus Volume 9: 200 World-Famous Sunday Puzzles from the Pages of The New York Times (New York Times Sunday Crosswords Omnibus) The New York Times Best of Thursday Crosswords: 75 of Your Favorite Tricky Thursday Puzzles from The New York Times (The New York Times Crossword Puzzles) The New York Times Acrostic Puzzles Volume 9: 50 Challenging Acrostics from the Pages of The New York Times (New York Times Acrostic Crosswords) Wine Making: The Ultimate Beginner's Guide To Wine Making - Learn How To Make Delicious Wine At Home (Home Brew, Wine Making, Wine Recipes) New York City Travel Guide: 101 Coolest Things to Do in New York City (New York Travel Guide, NYC Travel Guide, Travel to NYC, Budget Travel New York, Backpacking New York) Wine Making: For Beginners - Discover The Joyfulness Of Home Wine Making (Home Brew, Wine Making, Wine Recipes) Beer Pairing: The Essential Guide from the Pairing Pros Wine Isn't Rocket Science: A Quick and Easy Guide to Understanding, Buying, Tasting, and Pairing Every Type of Wine

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)