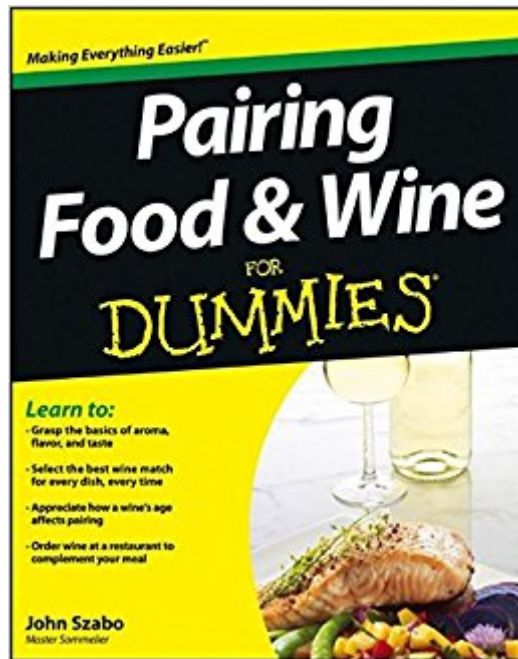




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# Pairing Food And Wine For Dummies



## 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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## Customer Reviews

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 – 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 – get familiar with different wine styles and learn which foods they complement Use your senses – 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 – 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 – discover classic and modern pairings and your own new favorite combinations Dine out – find out how to spot a wine-savvy restaurant and get the best wine deals Throw a food and wine tasting party – 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

John Szabo is the original Canadian Master Sommelier, adding the credentials in 2004, and one of only 200 worldwide. He writes for [WineAlign.com](http://WineAlign.com), [NationalPost.com](http://NationalPost.com), [TorontoStandard.com](http://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.

I 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.

Lots of information about pairing wines with foods. Easy to understand also without feeling like a typical book

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.

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.

My daughter was very happy I got this for her. She is a server in a steakhouse and feels more confident making recommendations since she received this

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.

Not very useful for me. It did arrive on time.

Good information

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