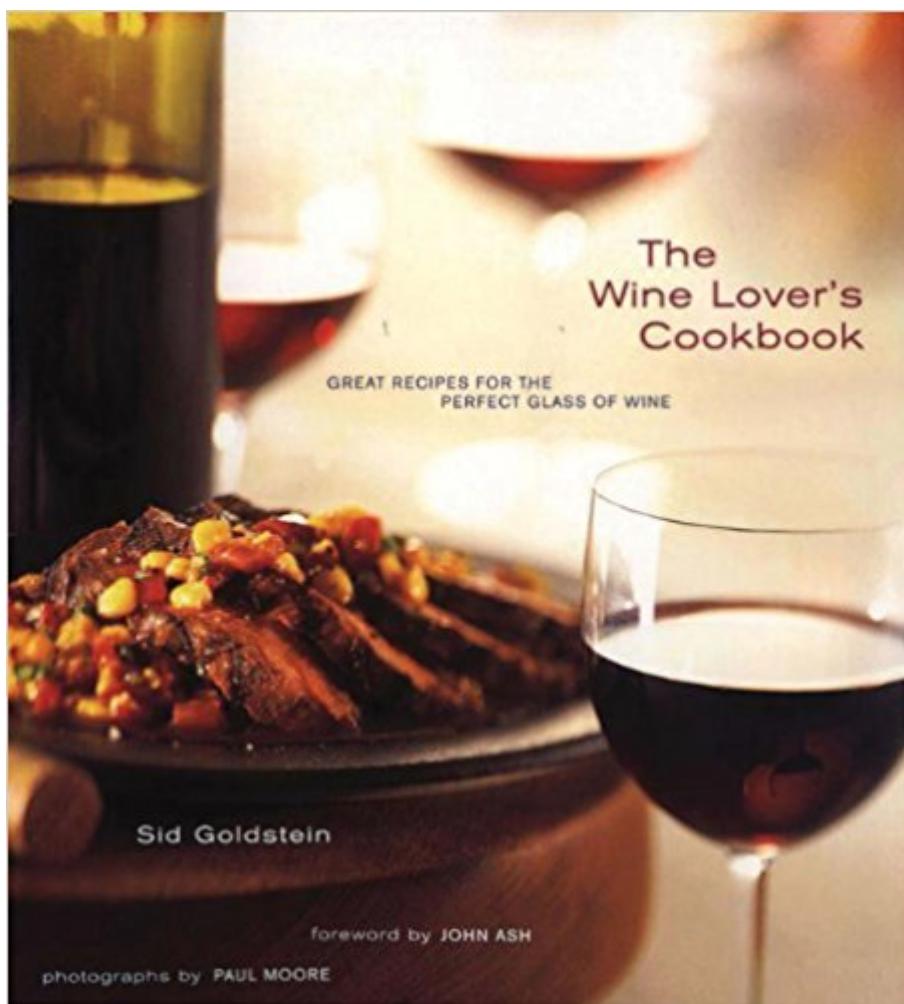


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# The Wine Lover's Cookbook: Great Recipes For The Perfect Glass Of Wine



## Synopsis

A glass of wine can be delicious, but when it is paired with the right dish, it can resonate in a magnificent way. This gorgeous cookbook lets any cook plan a meal in perfect concert with a favorite or special wine. Mystified by the art of choosing a wine to go with your meal, or vice versa? Is white wine with fish the only rule you know? The Wine Lovers Cookbook is a unique guide for the wine lover and cook who considers wine an essential part of a meal and wants to understand the dynamic interplay between wine and food. Author Sid Goldstein describes in detail the flavor profiles of 13 popular varietals, such as Merlot and Chardonnay, and explains which ingredients balance each wine, giving the reader a professionals foundation for planning meals with each kind of wine. Best of all, he offers 100 recipes, from appetizers to desserts, specifically created to complement a particular varietal. The Wine Lovers Cookbook is a truly essential reference, an irresistibly beautiful cookbook, and an inspiration for all who want to make the most of an excellent glass of wine.

## Book Information

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## Customer Reviews

Which came first: the chicken or the Eglise-Clinet? Well, if you're a disciple of author Sid Goldstein--and you will be--you've had that Bordeaux decanted long before you even thought of shopping for those Cacciatore ingredients. And "wine-first" cooking is precisely what Goldstein--vice president and director of marketing communications at Mendocino, California's Fetzer Vineyards--so ably demonstrates in The Wine Lover's Cookbook, soon to become indispensable to anyone who

has ever chosen the wine first and the groceries second. In 100 easy-to-follow-yet-impressive-as-heck recipes, Goldstein shows you how to exquisitely match the tastes and textures of wine varietals to food. In fact, if you want to find specific recipes, you have to look in the back index; the chapters themselves are divided into grape types! Serving a Chardonnay? Chapter 7's Spinach Fettuccine with Sea Bass and Lemongrass-Coconut Cream Sauce is seamless. Pinot Noir? Coffee-and-Spice-Rubbed Lamb with Coffee-Vanilla Sauce shouldn't work; and yet lamb marinated for hours in mint, pepper, red wine, freshly ground coffee beans, and rosemary, then grilled and sauced with a combination of honey, brewed coffee, shallots and vanilla bean--any one of which elements should have bullied a Russian River Pinot--provides a tightly woven hammock on which the wine can luxuriate. Chapters discuss the grape variety and list "Base Ingredients"--the main medium of the dish (Game Hen and Rabbit are a couple for Sangiovese)--as well as "Bridge Ingredients"--those connectors of food and wine (Plums, Fennel, and Green Peppercorns among those for Syrah). This "wine-first" regimen is not without pitfalls: it's fine to decide that tonight is Riesling or Pinot night, but if you can't find radicchio or pomegranate, you might as well skip a few pages. Yet if you've ever been made to feel immoral by cookbooks that give you the recipe first, then deign to suggest a "perfect" wine pairing beyond your means, let Father Sid absolve you of all your Zins (or Merlots or Viogniers). After all, the Bible talks of wine 650 times; food barely rates a mention. Perhaps if they'd had *The Wine Lover's Cookbook* in the Garden of Eden, Adam wouldn't have wasted all that time trying to pair ribs and an apple with a Sauvignon Blanc. --Tony Mason

In a simpler time, we knew that red wine was meant for meat and white was to be served with fish. But now, as explained in this handy cookbook and reference tool, all bets are off because so many influences are at play in transforming American cuisine into a global smorgasbord. Using color-coding, select recipes and ample photographs, Goldstein leads readers through food wine and pairing in a systematic fashion. Even as the database format of this book proves Goldstein to be an exacting connoisseur, the variety of these dishes show him to be a multicultural man for all seasonings as well. Finally, a book that puts wine in its rightful place at the table as a food in itself, and an equal partner to the food on the plate! Rosina Tinari Wilson, Senior Editor, *Wine X Magazine*

I received this book just a few hours ago and I want to love it. IÃ¢Â™ve only thumbed through it so far but right away I need to take away one star for external presentation. There is a curved arrow indented in the cover like someone had used it as a solid surface to draw/write something on and

pushed too hard. Upon further inspection I noticed there was some sort of dirt or something spilled on the bottom edges of the book. Some of the pages inside the book also have deep folded marks on them. As someone who has a large collection of books in general, I'd never allow my books to end up like this and it's a disappointment that this was sent to me as being new. I've included pictures of all of these things. While there appear to be some good recipes in this, a lot of them are things I'd never consider eating. Everything is so over the top fancy. I listed a few of the recipe names to give you an idea. Poached Swordfish with Champagne-Grape Sauce, Marinated Mussels and Roasted Red Bell Peppers, Grilled Rabbit with Preserved Lemon-Toasted Pine Nut Couscous, Grilled Lamb with Roasted Garlic-Mint Sauce.

The combining of wine and food is a growing passion. It is not easy, with so many tastes and flavors going on in both areas. Here married together by author who knows much about both. In this well organized and beautifully prepared volume, the marriage of wine with recipes is here photographed for this wedding memory book. The grape types are matched with wines, with one alternative usually given for each, as well as starting dialogue, then typical aromas and flavors, base ingreds, bridge ingredients, sources regions, styles and successful matching tips listed before the recipes. And what a recipe listing! This is creative, broad representation of the pairing principles Goldstein has learned and wants to share. Tried several since purchase and they are spectacularly matched with the vino: Poached Swordfish with Champagne-Grape Sauce (Champagne); Ricotta-Stuffed Chicken Breast with Roasted Red Bell Pepper Sauce (Sauvignon Blanc); Crab, Jicama and Mango Salad with Lemon-Curry Dressing (Chardonnay); Coffee and Spice-Rubbed Lamb with Coffee-Vanilla Sauce (Pinot Noir); Filet Mignon "Diana" (Syrah). The photography of many of the dishes is exemplary. Also nice is a "Seasonal Menu" with 13 such, many fun in title e.g. Red Wine with Fish; White Wine with Meat" or "Bastille Day in Provence". The choices are wide and varied so that this one won't lose its appeal or interest too quickly, and the wine styles are covered well. Excellent resource for growing food to wine contingent. Also check out Andrea Immer's work, esp. "Everyday Dining with Wine."

It's hard to find a decent wine themed gift, but my aunt was so excited about this book. I'm so glad I found it!

I got this as a gift for my birthday and loved it so much that I bought a copy for my aunt at Christmas. The book is divided by types of wine and the foods that go with them. After a

weekend in wine country, I immediately looked up a recipe to pair with it and it blew our minds. The author teaches you about the wines with each chapter and describes why the food works with that wine. The photos are lovely and it's a great book to leave out for guests to browse through. This book is written for the experienced cook, if you are new to the kitchen, you may be overwhelmed by the complexity of the recipes, but don't let that scare you away, challenge yourself!!!

Wonderful cookbook with great pairings suggestions. I've had the cookbook myself for quite some time, and wanted to share it with friends. So I bought a number of these books as Christmas presents. Everyone was thrilled with their gift.

I've never seen a better book for learning to pair food and wine. After providing a thorough introduction to wine and food combinations, Sid Goldstein discusses the characteristics of each varietal in detail. Dedicating a chapter to each of some 14 wine types, he lists the different aromas and flavors typical of that wine, suggests foods and ingredients that will best complement it, indicates the regions that produce the best examples, and discusses the different styles found. I particularly appreciate that he concentrates on wine varietals, rather than vineyards or years, as many other wine books do. He then continues with a number of mouth-watering dishes ranging from appetizers to desserts suited for the wine. I have made many of these dishes and served them alongside the wines he suggests, and each has earned rave reviews. This book is sure to please anyone who loves good wine as much as they do great food.

This cookbook is absolutely fabulous. I've owned the book a year; I bought it last Christmas for my sister who raved about it so much I bought it for myself. Everything I've cooked from this cookbook has been really good! I've learned a lot in this book, not only about the wines themselves but why certain wines pair well with certain foods, tastes to look for when pairing wines and foods, and wines to use as a substitute if you don't have a recommended bottle on hand. The recipes are relatively simple, some more complex than others. But each is very distinctive in flavors and instructions are clear and easy to follow. Also included are recipes for salads, appetizers and desserts which makes it a well rounded book! I highly recommend it. I wish they had another book out! I'd buy it in a second.

Seemed to have a lot of unusual recipes that my family wouldn't try. We will use a few of the recipes and wine pairings, but expected more from it.

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