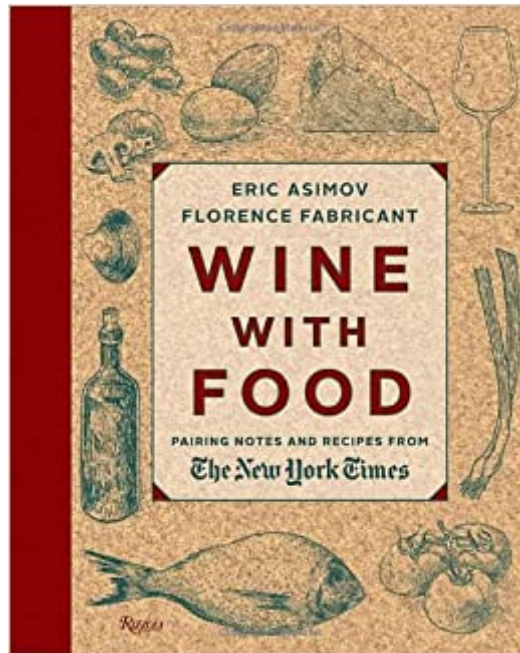


The book was found

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

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Customer Reviews

“Their 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 outside the box

Very well written, interesting and educating. If you are interested 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. Don't 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 Paillepière Muscadet Sèvre et Maine sur Lie 2012 (Les Gras Moutons 2013 (Louis/Dressner Selections, New York) \$17 Michel Brégeon Muscadet Sèvre et Maine sur Lie 2012 (Kermit Lynch Wine Merchant, Berkeley, Calif.) \$17 Jo Landron, Muscadet Sèvre et Maine 2011 (Le Fief du Breil 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 cuvées issued by La Paillepière and Jo Landron, who also makes wine under the label Domaine de la Louvetrie. Brégeon makes fewer cuvées, but any will be fine. In addition, any wines from these producers will also do quite well: Pierre Luneau-Papin, Domaine de la Roche 2011, Chateau-Carré and Vincent Caillat. Beyond oysters, Muscadet goes beautifully with a wide range of seafood. Don'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 don't believe me, try it straight out of the refrigerator. Then try it again after it's had 30 minutes to warm a bit. You'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: I'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, I'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. It'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 world'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 – beer and spirits, too. Yet 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

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