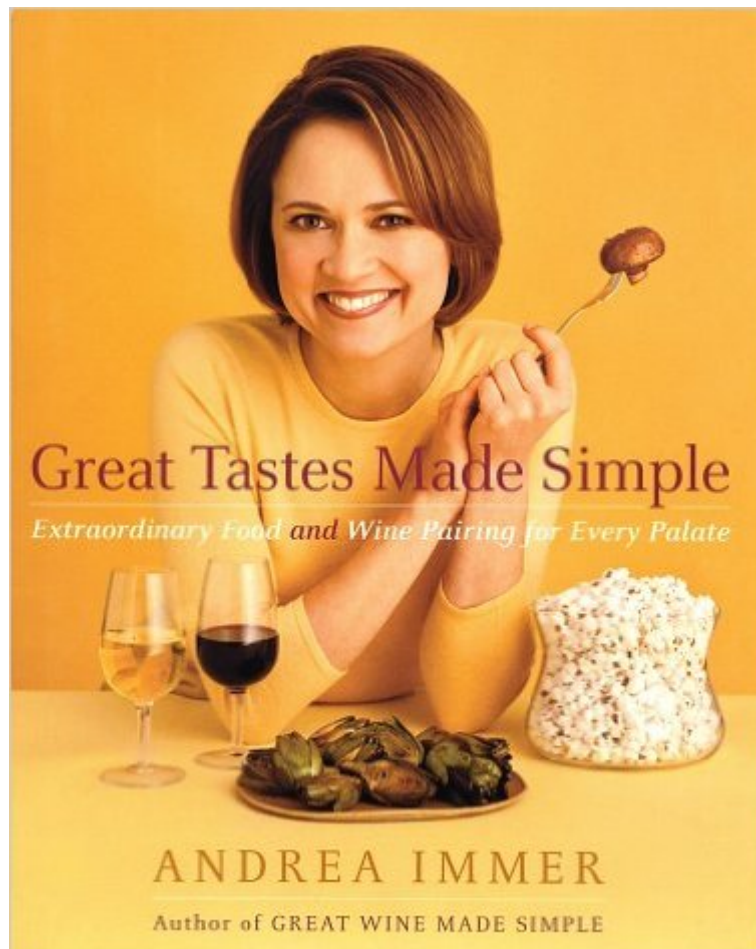


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Great Tastes Made Simple: Extraordinary Food And Wine Pairing For Every Palate



Synopsis

The author of *Great Wine Made Simple* now adds great eating to her repertoire, showing how to enhance the flavor of even the most casual meals with winning wine selections. Most wine experts' advice on wine and food pairings consists of rigid rules that apply largely to haute cuisine and luxury wines. But, in her trademark accessible style, Andrea Immer now takes the mystery out of choosing wine for food—and vice versa. *Great Tastes Made Simple* unlocks the secrets of basic food tastes—sweet, earthy, savory, buttery, tart, and spicy—and their particular wine affinities. Giving even ordinary meals extraordinary flavor, Immer shows readers how to bring the flavor alchemy of wine to everyday fare from burgers (with Zinfandel) to macaroni and cheese (with Rioja Crianza). She calls Pinot Grigio her "œtuna helper" and likes barbecued brisket with Valpolicella. There's also plenty of more sophisticated eating, including smoked salmon and Riesling; asparagus hollandaise and Champagne; wild mushroom risotto and California Pinot Noir, to name a few upscale matches. In fact, there isn't a food or category of food—including a panoply of cheeses, ethnic foods, and desserts—for which Immer doesn't provide a match and the reasons why they work so well. Chart of mouthwatering pairings and an easy-to-use index make finding wonderful wine and food combinations a snap. Zeroing in on "those flavors, textures, and cooking techniques that truly dazzle when paired with wine" Immer demonstrates how to get the maximum enjoyment out of every food and wine encounter. A selection of twenty recipes—Low Country Shrimp and Grits (think Chardonnay), Beet Risotto (Pinot Noir), Short Rib Ragù (brawny reds), and Warm Chocolate Torte (Madeira)—provides delicious examples of wine-loving dishes and cooking techniques that will become part of every wine-loving cook's repertoire. Invaluable in restaurant settings and at home, this innovative guide can make every meal a cause for celebration.

Book Information

Hardcover: 304 pages

Publisher: Clarkson Potter; 1 edition (October 8, 2002)

Language: English

ISBN-10: 0767909070

ISBN-13: 978-0767909075

Product Dimensions: 7.3 x 1.1 x 9.2 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (7 customer reviews)

Best Sellers Rank: #1,033,703 in Books (See Top 100 in Books) #70 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Collecting #127 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #148 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting

Customer Reviews

With this book Immer provides still more useful information for people interested in making wine part of the dinner table. Quite an accomplishment, considering her "Great Wines Made Simple" was for me the most useful wine volume ever encountered. Here, Immer moves beyond the beverage and provides the reader with her accessible theories about how food flavors connect to wine flavors. For someone like me, someone interested in home entertaining and striving to give a guest a memorable dining experience, this book moves past anything else I've read concerning the wine arena. Unlike other authors who provide esoteric descriptions of wines-- descriptions they don't seem to realize may vary according to the individual inclinations of the taster-- Immer acknowledges the variety of preferences amongst diners. She does not come from an attitude of "informing" readers of her Vast Knowledge; rather she lends teaching tools that enable readers to form their own intelligent opinions of what works and does not work for their particular tastes. A natural educator, she alternates between easily-digested theories, theories often summarized in simple chart form, and hands-on, effective experiments. Her experiments are the most pragmatic kind: tastings. In this way, she promotes an understanding of flavor combinations in a way that is most visceral-- through the mouth. Her theories make sense, and they work-- I know because I've tried them! Her reading inspired me to spend way too much on sample wines and test them with various foods.

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