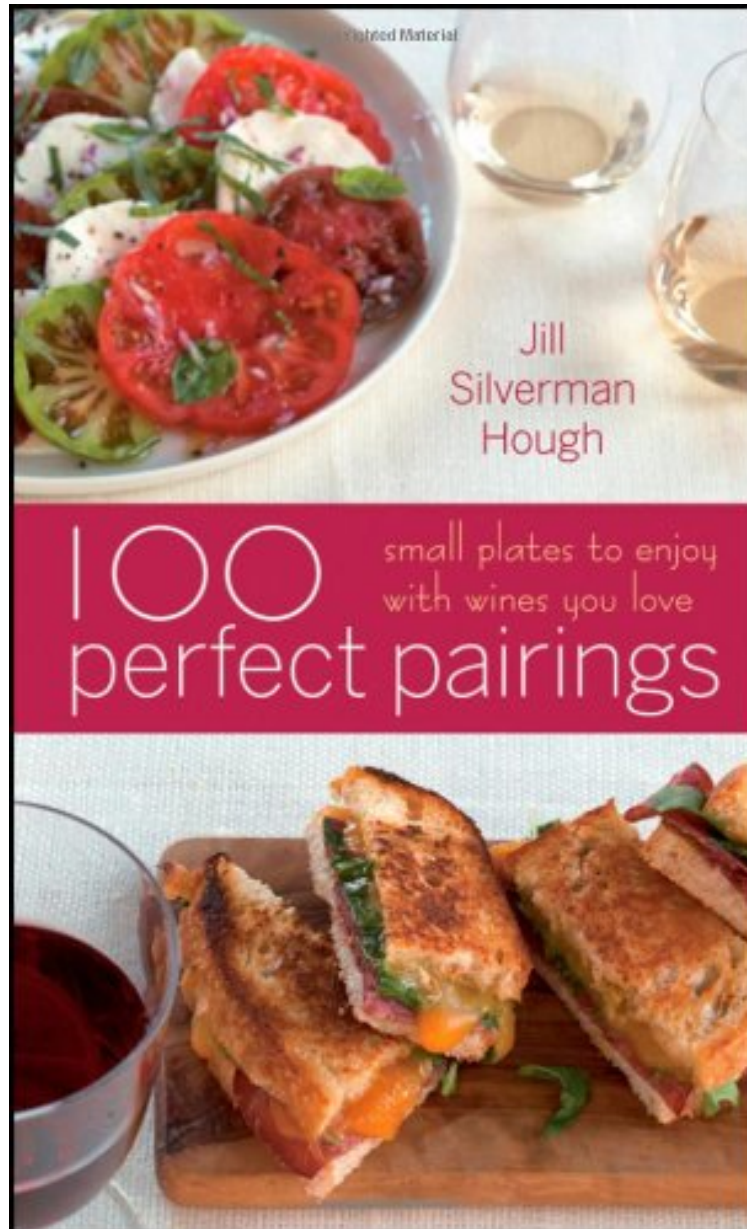


(Free) 100 Perfect Pairings: Small Plates to Serve with Wines You Love

## 100 Perfect Pairings: Small Plates to Serve with Wines You Love

*Jill Silverman Hough*

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**Jill Silverman Hough : 100 Perfect Pairings: Small Plates to Serve with Wines You Love** before purchasing it in order to gauge whether or not it would be worth my time, and all praised 100 Perfect Pairings: Small Plates to Serve with Wines You Love:

0 of 0 people found the following review helpful. Very impressed with author's down to earth approach. By

CustomerJust tried my first wine pairing recipe with Pinot Grigio. The baked shrimp with feta and wine was divine. I appreciate the author's down to earth approach and sense of humor. Also, being able to find the ingredients in my local supermarket. Can't wait to try more!0 of 0 people found the following review helpful. Good recipesBy BrandonI bought this for someone for Christmas. They liked it and I like that compared to others pair books I was considering, this one is less of an encyclopedic reference book. It's easy to quickly find a good recipe to go with a certain wine.0 of 0 people found the following review helpful. Wine Club Library MustBy CustomerOur wine club used it as a gift and later a reference. Wonderful!

The ideal pairing guide for wines of every kind 100 Perfect Pairings shows you how to spice up your anytime gatherings with delicious, creative small plates that make perfect companions your favorite wines. For anyone who ever wished that they had more options to go with their Chardonnay or Merlot than just a cube of cheese, this book presents 100 cosmopolitan, yet accessible recipes that put typical finger foods to shame. From food writer and recipe developer Jill Silverman Hough, this book is packed with enticing appetizer options like Green Apple Caesar Salad and Peppercorn-Crusted Tuna. Organized by common wine varietals and illustrated with 40 lush color photos, 100 Perfect Pairings makes it a snap to match the perfect appetizer with your favorite wine. Includes 100 sophisticated and satisfying recipes without fancy jargon or hard-to-find ingredients Packaged in a small format that makes it perfect for gifts and for taking with you when you shop for food and wine Offers pairings for perennial favorites like Chardonnay and Merlot, as well as lesser-known varietals like Voignier and GewurtztraminerWhether pairing with a white, a rose, or a red, 100 enticing recipes offer exciting alternatives to the run-of-the-mill cheese plate.

From the Inside FlapYou love food. You love wine. To serve them together, with confidence, this is the perfect cookbook for you.Sensational food and wine pairings don't require a sommelier's expertise. 100 Perfect Pairings makes them simple with a wide range of deliciously sophisticated but amazingly easy-to-make small plates to complement your favorite wines.Written for everyday wine lovers, this savvy, friendly cookbook features 100 recipes organized by twelve popular varietals. Want to know what to serve with Chardonnay? Or Merlot? Or Zinfandel? Just turn to that chapter, make any one of the creative, delectable snacks and appetizers you find there, and serve it with your favorite wine. It's that easy.Enjoy Smoked Trout Salad on Pumpernickel Toasts with Sauvignon Blanc; Gouda and Chutney Quesadillas with Gewuuml;rztraminer; and Pizza with Salami, Mozzarella, and Fresh Herbs with Syrah. But don't stop there;basic pairing advice is peppered throughout the book, so you can even develop your own perfect pairings.Whether you're serving Pinot Grigio or Pinot Noir, hosting a big party or simply sharing a bottle of wine with friends, 100 Perfect Pairings delivers incredible dishes that make every pairing perfect!From the Back CoverThe cookbook that makes pairing food and wine simple, enjoyable, and delicious.Spice up your parties and get-togethers with delectable, creative small plates that make perfect companions for your favorite wines. Whether you're serving Chardonnay, Cabernet, or any of ten other popular varietals, these recipes offer enticing alternatives to cheese and crackers.About the AuthorJILL SILVERMAN HOUGH is a food writerand recipe developer whose work has appeared in Bon Appetit, Cooking Light, FineCooking, Clean Eating, and U.S. Airways' Attache, among other publications. She also developed the recipes for the New York Times bestseller Skinny Bitch in the Kitch. Jill lives in Napa, California, and regularly teaches at Ramekins Culinary School in Sonoma and other locations throughout the San Francisco Bay Area. Visit her web site at JillHough.com, read her blog at JillHough.com/blog, and follow her on Twitter @JillSHough and the 100 Perfect Pairings Facebook page.