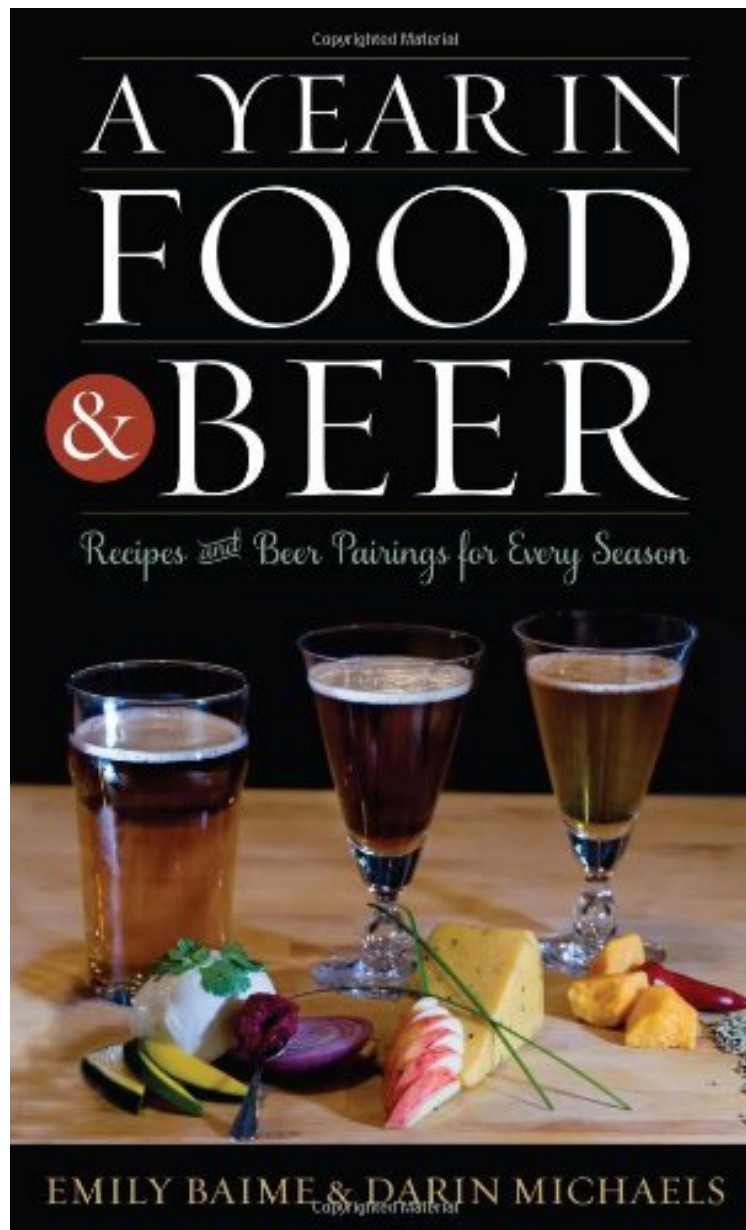


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A Year in Food and Beer: Recipes and Beer Pairings for Every Season (Rowman Littlefield Studies in Food and Gastronomy)

Emily Baime, Darin Michaels

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Emily Baime, Darin Michaels : A Year in Food and Beer: Recipes and Beer Pairings for Every Season (Rowman Littlefield Studies in Food and Gastronomy) before purchasing it in order to gage whether or not it

would be worth my time, and all praised *A Year in Food and Beer: Recipes and Beer Pairings for Every Season* (Rowman Littlefield Studies in Food and Gastronomy):

1 of 1 people found the following review helpful. Fantastic! By Kellie Q Who woulda thought about right a book about beer food would be incredible! Super fun, totally real for everyday people those with the cultured palate. Put it on your kitchen counter next gathering watch the intrigue as they gather around to check it out, plan the next dinner party based on one of the ideas in this book. Get it!!! 1 of 1 people found the following review helpful. Fantastic recipes and beer pairings. By Stephanie Aulwurm Feels like you have an expert by your side, offering unique recipes, techniques, and fantastic beer pairings. A must for beer and food lovers. Makes a great gift, too! 3 of 3 people found the following review helpful. Must buy!!! By Jori Rice Delicious recipes!!! Perfect food and beer pairings for any tummy to love!!! Great cookbook put out by an amazing couple!!!

Beer and food pairing can be as much an art form as wine and food pairing. With the explosion in craft beers and interest in seasonal cuisine, *A Year in Food and Beer* perfectly fills a niche. It instructs readers how to identify flavors in specific American and European-style beers and how to complement those with gourmet foods and cooking techniques by season. Home cooks, beer drinkers, and curious foodies will be fortified learning about beer and breweries and sampling the 40 enticing recipes and more than 100 beer-pairing suggestions.

From Booklist As the nation's craft breweries proliferate and home beer making becomes even more popular than it was in the days of Prohibition, consumers are becoming ever more sophisticated. No longer do Americans drink industrially produced lagers with their meals; they demand brews especially designed to complement gourmet dinners. Baime and Michaels follow the seasons to offer beers specifically paired to recipes. They compare beers' variations in taste and aroma to the complexity of chords in the notes of a symphony and encourage readers to explore widely. Fruity apricot ale softens the heat of spicy peel-and-eat shrimp. Very ambitious cooks may feel compelled to churn up some of the author's homemade butter to drench summer lobster. To harmonize with this shellfish's richness, they suggest the spicy notes of chili beer. Recipes assume some expertise on the part of anyone wanting to replicate these dishes at home. --Mark Knoblauch As the nation's craft breweries proliferate and home beer making becomes even more popular than it was in the days of Prohibition, consumers are becoming ever more sophisticated. No longer do Americans drink industrially produced lagers with their meals; they demand brews especially designed to complement gourmet dinners. Baime and Michaels follow the seasons to offer beers specifically paired to recipes. They compare beers' variations in taste and aroma to the complexity of chords in the notes of a symphony and encourage readers to explore widely. Fruity apricot ale softens the heat of spicy peel-and-eat shrimp. Very ambitious cooks may feel compelled to churn up some of the author's homemade butter to drench summer lobster. To harmonize with this shellfish's richness, they suggest the spicy notes of chili beer. Recipes assume some expertise on the part of anyone wanting to replicate these dishes at home. (Booklist) [*A Year in Food and Beer*] starts off strong as Baime and Michaels open with a useful rundown of beer styles, adequately informing amateur beer enthusiasts and everyday cooks alike of the various qualities of porters, pilsners and lambics. (Publishers Weekly) A delicious offering, reinforcing the reality that beer truly is the most divine and versatile of drinks and the preferred accompaniment to foods of all kinds. In *A Year In Food and Beer*, the world's favorite alcoholic beverage gets the respect and reverence it deserves. (Charlie Bamforth, professor of Malting and Brewing Sciences, University of California, Davis) About the Author Emily Baime and Darin Michaels are founders of Community Tap and Table, a mission-oriented business offering hands-on cooking classes, beer dinners, culinary trips, and beer-food education.