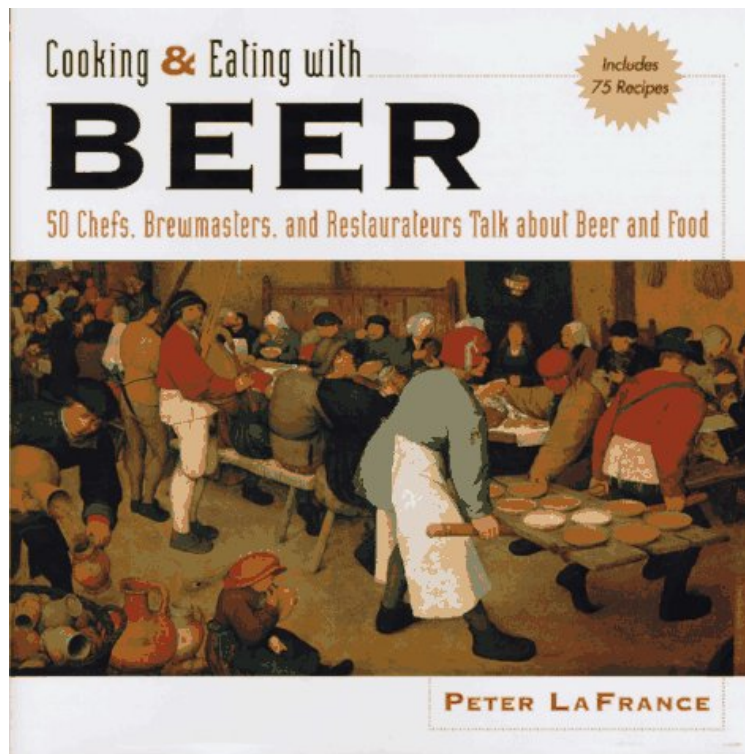


(Read ebook) Cooking Eating with Beer: 50 Chefs, Brewmasters, and Restaurateurs Talk about Beer and Food

## Cooking Eating with Beer: 50 Chefs, Brewmasters, and Restaurateurs Talk about Beer and Food

*Peter LaFrance*

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**Peter LaFrance : Cooking Eating with Beer: 50 Chefs, Brewmasters, and Restaurateurs Talk about Beer and Food** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking Eating with Beer: 50 Chefs, Brewmasters, and Restaurateurs Talk about Beer and Food:

From the author of Beer Basics, comes a similarly accessible treatment of beer and food. In the only available publication to explain how professional chefs appreciate and use beer with their cuisines, top food journalist LaFrance introduces the principles of matching beer with food and offers a host of recipes using beer as an ingredient. This intriguing book also boasts a chart showing the ideal pairings of beer styles and food.

From BooklistAlthough a host of books have celebrated the coupling of food and wine, few have examined how best to match food with beer. A few years ago, such an exercise would have been pointless, because beer dealers' shelves carried few alternatives to increasingly uniform, mass-produced American lagers. Then microbreweries boomed, beer imports soared, and consumers found themselves awash in torrents of distinctively different suds. LaFrance has scrutinized restaurants and breweries throughout the U.S. and Canada to uncover the latest efforts of chefs and brewers

to wed food and beer into gustatory harmony. LaFrance briefly outlines beer-and ale-making styles and techniques before presenting a baker's dozen menus pairing contemporary American cooking with specialty brews. Tasting notes detail the menus' successes, and chefs have ample space to justify their food choices. Recipes allow home chefs to reproduce the restaurant dinners. Mark KnoblachFrom the PublisherAn easy-to-read format book guides readers through the world of food and beer matching. Designed as a fundamental reference for persons who already have a respect for cooking and are discovering an interest in beer. Features interviews with 50 chefs, brewmasters, and restaurateurs from leading North American restaurants who share with you their special tips, techniques and recipes for using beer successfully in the kitchen and on the table. A flavor chart showing the styles of beer and foods best paired with each style helps explain how beer can be matched to the different foods.From the Back CoverBeer goes with everything on the menu. From the most delicate hors d'oeuvre to the richest dessert, every dish can find a perfect match in the versatile and dramatic range of beers available today. This exciting guide tells you everything you need to know about pairing the right beer with the right food, using beer to enhance your cooking, and much more. With the advice and recipes of over 50 top chefs, brewmasters, and restaurateurs, *Cooking Eating with Beer* will add a whole new dimension to your culinary skills, and, best of all, to your dining experience.Beer has once again caught the popular imagination—with an explosion of microbreweries, brewpubs, and restaurants producing brews based on every distinctive style of beer known in the world. From ethereal, straw-colored lagers to deep, garnet-colored pale ales, these beers challenge the palette with an extraordinary range of flavor and character.This comprehensive guide and cookbook explains the essential principles of matching the right beer with the right food, and unlocks the many exciting possibilities of cooking with beer. It features the expertise of over 50 chefs, brewmasters, and restaurateurs from leading North American restaurants who share with you their special tips, techniques, and recipes for using beer successfully in the kitchen and on the table.Dishes are featured from every part of the menu. Separate chapters are devoted to soups, fish, meats, salads, breads, desserts, and more, with dozens of easy-to-follow recipes representing the best of American regional and ethnic cuisine. For the uninitiated, there is a basic overview of brewing history and beer types, while the more experienced will find an irresistible wealth of practical advice and ideas to inspire new levels of culinary creativity.Come celebrate the classic combination of great food and great beer in *Cooking Eating with Beer*—delicious reading for beer lovers, gourmets, and professional chefs.