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Cooking with beer

Carole Fahy

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Carole Fahy : Cooking with beer before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking with beer:

0 of 0 people found the following review helpful. A forgotten goddess of cooking with beer.By P. MulloyAfter reading this book, I am convinced that Carole Fahy is the forgotten goddess of cooking with beer. Carol Fahy developed her cooking skills living in Paris for several years. She has written at least 14 cookbooks and was the editorial manager of an international cookbook club. She is obviously British and at times you will need to google ingredients to find out what they are. You can usually find a US substitution. She published Cooking With Beer in 1972 in an era before Michael Jackson when five basic styles - pale ale, mild or brown ale, stout, old ale and lager covered the world of beer. Her US publisher advises the readers that if you cannot find any of these styles, virtually all American beers are Lager beers and can be substituted for any beers called for in the recipes.Fahy knows her way around a cookbook and knows how to clearly write recipes. I could not find anything in the book that would require skills beyond those of the average home cook nor ingredients beyond the average supermarket, butcher shop or fish shop.Her three page introduction provides some quick advice on how to use beer while cooking. Fany provides 300 recipes divied up between soups and starters; meat, poultry and game; fish and shellfish; cheese and cheese dishes; desserts, breads and cakes; and punches and beer based mixed drinks. Each chapter starts with an introduction on the category of food with useful pointers and advice on using beer with that food. After reading the meat, poultry and game chapter, I soaked chicken breasts in beer for 12 hours then grilled them, and thoroughly enjoyed the moist and

tender result. Fahy learned to cook using real food and continually advises the reader against using tinned (canned) ingredients. Her European 1960s style cooking avoids the flourishes of some modern cooks but her attention to fresh ingredients fits right in with the kinds of craft foods that go with modern craft beer.

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