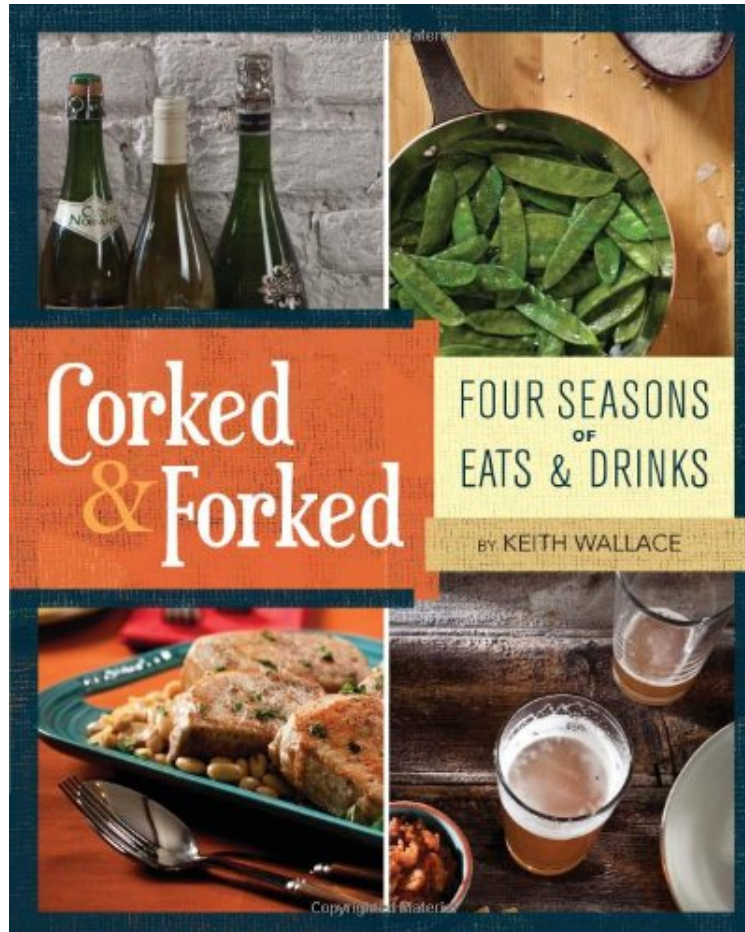


Corked Forked: Four Seasons of Eats and Drinks

Keith Wallace

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Keith Wallace : Corked Forked: Four Seasons of Eats and Drinks before purchasing it in order to gage whether or not it would be worth my time, and all praised Corked Forked: Four Seasons of Eats and Drinks:

2 of 3 people found the following review helpful. The book that made me buy a houseBy MaryI bought this book expecting just parings. Drink this wine with this meal.It has that, but it is really so much more.Divided into seasonal gatherings, this book makes you want to throw a party and use the relatively easy recipes as a guide.In fact, there is a brunch chapter that is so charming and well-done that I could completely visualize making every food and drink recipe. Soon, I was planning this brunch in my head. Only problem, my place is too small. I'd been casually house hunting this summer, but after reading this book, I started wondering if each property I looked at would be a good site for the brunch.I've finally found one...months ahead of my planned move time. I am so excited for the housewarming brunch!0 of 0 people found the following review helpful. Excellent condition.By winemakerGreat food and wine pairings. All are fairly easy to make and ingredients are easily accessible.I plan on making everything!6 of 8 people found the following review helpful. Corked ForkedBy Mary AnnThere is a built-in ease about using this cookbook.

The reader does not need to know what berries or grains are the basis of their favorite beverages, as the author has this knowledge and used it to select the wine or beer or spirits which enhance each recipe pairing. Also, the cookbook layout is guided by clarity. Each recipe is complete with a framed border, so at a single glance I see the ingredients list and recipe. This matters to me, as I am not an accomplished cook so I like to compare what is involved in each recipe before trying it. The author has a unique voice -- his humor combined with his depth of knowledge make him a delightful culinary guide.

From casual meals to springtime brunch, classy dinners, and summer grilling parties, learn how to bring in wines, cocktails, and beers with flexible pairings. Over 100 recipes jam-packed with tips and suggestions for every occasion from a Sunday supper to a savory brunch to a ten-minute feast offer up inventive dishes and drinks like grilled watermelon salad; a bloody Mary bar with all the fixins; “oysters Rockefeller”; ricotta gnocchi; fava beans with mint and bacon; rack of lamb; black pepper martinis; and chocolate and salt torte. The pairings are undemanding and educational, designed to teach the reader how to find great drinks for every meal.

Eric Arnold, author of *First Big Crush: The Down and Dirty on Making Great Wine* Down Under “I own two types of cookbooks: Those that are dog-eared and adorned with spills, splashes and burns, and those that barely have the spine cracked. *Corked Forked* is sure to be in the splashed-and-burned category. This is the first useful, smart, thoughtful guide to food and drink that I’ve seen in a long time. Thanks to Wallace, we’ll all be overweight and drunk in no time.” Michael J. Gelb, author of *Wine Drinking For Inspired Thinking: Uncork Your Creative Juices and How to Think Like Leonardo Da Vinci: 7 Steps to Genius Every day* “Keith Wallace presents a cornucopia of scrumptious, easy recipes with mouthwatering, tantalizing wine pairings. *Corked Forked* will bring more Dolce to your Vita!” Gregory Gilderman, senior editor at *The Daily Beast* “What makes *Corked Forked* so exciting isn’t just the mouth-watering recipes; it’s the knowledge and creativity Keith Wallace brings to everything he tackles here: food, wine, beer, cocktails, and how they can come together for a perfect meal. An outstanding book.” Patrick E. McGovern, author of *Ancient Wine: The Search for the Origins of Viticulture and Uncorking the Past: The Quest for Wine, Beer, and Other Alcoholic Beverages* “Keith Wallace takes us on a wonderfully innovative, seasonal journey of culinary delights. Many of the recipes, enticingly displayed in color, are of his own design, and incorporate fresh, flavorful ingredients from around the world. He washes all this down with the perfectly matched elixir—whether a fine Morellino di Scansano or Oregon Pinot, sinfully rich microbrew, or enticing cocktail.” George Taber, author of IACP award-winning *To Cork or Not To Cork: Tradition, Romance, Science, and the Battle for the Wine Bottle* “A delight for both the eye and the palate. Keith Wallace has put together a lovely book with wonderful recipes and interesting beverage recommendations including not just wines but a host of other appealing drinks. It’s a feast ready to be enjoyed.” Benjamin Wallace, author of *The Billionaire’s Vinegar* “Here, finally, is a book that puts wine in its proper place, showcasing it not in sterile isolation but as food’s boon companion. I want to make a ridiculous number of Keith Wallace’s recipes, and when I do, I’ll know just what to drink with them.” Jason Wilson, author of *Boozehound: On the Trail of the Rare, the Obscure, and the Overrated in Spirits* and columnist for the *Washington Post* “I trust Keith Wallace’s advice on what to drink and eat implicitly. So if the man tells me to pop open a French cider with my grilled kebabs or mix up a Sazerac to go with my burger, then dammit, that’s just what I’m going to do. Wallace is no drinks nerd, and *Corked Forked* never loses sight of the bigger picture, namely how drinks help create wonderful, memorable experiences at the table.”