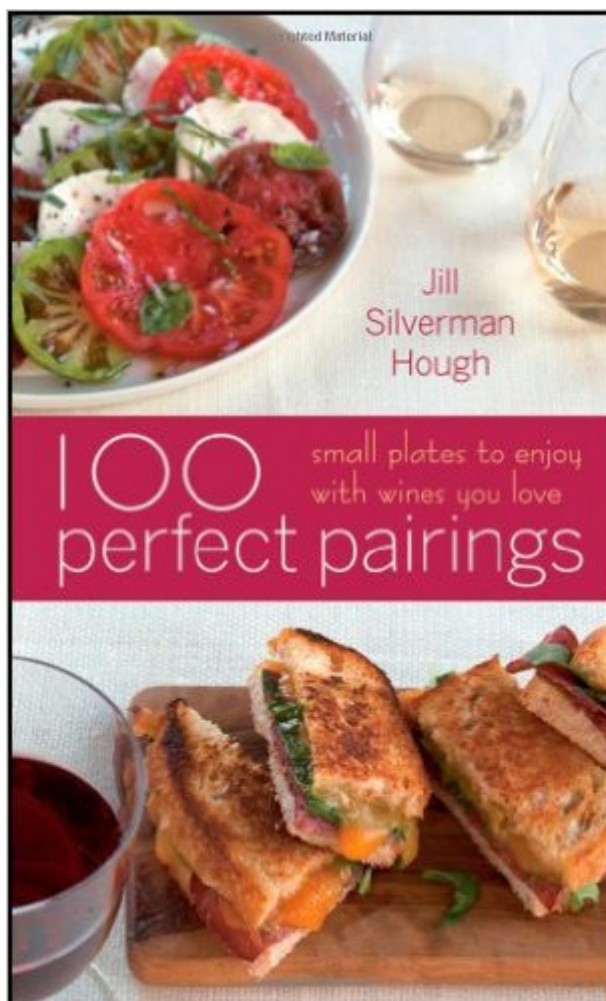


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# 100 Perfect Pairings: Small Plates To Serve With Wines You Love



## Synopsis

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 Gewurtztraminer Whether pairing with a white, a rose, or a red, 100 enticing recipes offer exciting alternatives to the run-of-the-mill cheese plate.

## Book Information

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## Customer Reviews

I really missed California as I was thumbing through Jill Silverman Hough's book, '100 Perfect Pairings.' Hough, a teacher and food writer from Napa, CA, has put together a book featuring dozens of easy yet artful recipes and provides just enough wine pairing information to enable a food lover to select a wine with confidence. The recipes that caught my eye were my kind of food - simple

to prepare, but had just one or two ingredients that vaulted them from "that tastes good" to "ooh, what's in there." The fresh corn with citrus butter, a match for Sauvignon Blanc, adds the zest of an orange, lemon and lime to unsalted butter. Cinnamon cream cheese sandwiches are recommended as an afternoon pairing with a glass of Gewurztraminer. Syrah is a match for a salami, mozzarella, walnut and herb topped pizza. The recipes are the star of this book, but I absolutely loved the way the author presented several essential food and wine pairing tips in the sections 'A Really Brief Discussion of Food and Wine Pairing,' and 'Fine Tuning Tips.' This part of the book, just a short four pages, gives food and wine pairing novices many of the tools I teach at my food and wine pairing classes. The book is small enough to keep in the kitchen or bring to the grocery store. 100 Perfect Pairings would make a great gift for a new bride, a housewarming gift for a friend who loves to entertain, or a solid culinary addition to a wine lover's bookcase.

When I first get a cookbook - I sit down with a pen - and scrawl the word "try" near the recipes that intrigue me. I have to admit - that I have totally defaced Jill Hough's wonderful "100 Perfect Pairings." I can't wait to make my way through her book. That said - here is my full disclosure!! I recently had the pleasure of taking a cooking class from Jill. The class was based on this little book and sprang from her love of food and wine - and the way they complement one another. Taking no credit for the idea - some foodie friends of mine and I decided to cook our way through Jill's book. We meet regularly and have tackled the recipes one-by-one starting with the very first recipe in the book. Thus far, we have had a deliciously educational time. And for these reasons - the recipes are well-crafted and easy to read. They are not complex - but lay a foundation for further creativity. Jill spurs this on!! And the acid test?? The end product is reliable and delicious. We took Jill's class - and bought the book to unravel the art of pairing wine and food. I have always thought of it as a mystery and a hard to learn skill. With Jill's guiding hand - we have learned what works, what doesn't work, what we like and most importantly, why we like it. Love the book and recommend it as an addition to any cook's shelf. What a great gift for a young couple exploring the world of wine and food. On the other hand - I am a tried and true cook, caterer, cooking teacher and personal chef - and have found the book to be a very tasty morsel.

I decided to purchase Jill's book while attending a cooking class given by her. I learned about the chemical changes that can occur between various wines, salt, sugar and acids. I was fascinated by the way ingredients in food could change my enjoyment of various wines. A group of friends gather once a week for a sampling of Jill's recipes and wine pairings. I am also thrilled with the small

portion recipes that are well suited for 6 or less guests. I have been able to adapt the recipes to accommodate a larger party. The photos are stunning. The recipes are precise and easy to follow. The ingredients are not overwhelming and can be easily found in my pantry or at the grocery store. I have since purchased two more copies to give as gifts for family and friends who also enjoy food and wine. 100 Perfect Pairings: Small Plates to Enjoy with Wines You Love is a thumbs up!!!

I have had such fun reading 100 Perfect Pairings. It's organized by varietal, so if you grabbed a nice-looking bottle of Pinot Grigio the other day and now don't know what to do with it, you can just open up the book and try your hand at a spring vegetable and prosciutto tart. I particularly love the writing and all of the flavor hints. Last week, I was going to grill lamb chops for friends and serve them with a balsamic syrup. Since I had just gotten the book, I thought I'd consult it to see the recommendations. The author's reminder to aim not-so-sweet caused me to go with an herb rub instead. Delicious, and I felt like I was doing my bottle of wine some justice. This book is for people who like to eat and drink but are still figuring out the nuances of different wines and how they go with food. Reading this book is a big shot of demystification.

I 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.

If you are one of those people who look at the wine list first and then choose a dish to pair with it, you're going to love this book. The author has some wonderful and fun ideas about pairing wine with food from the usual corn with Chardonnay to Riesling with potstickers. I can't wait to try them all!

This is a wonderful book for foodies and wine lovers. I wanted to learn more about wine and food pairings, and got this book before hosting a wine tasting. Great and easy recipes that go great with the suggested wine types. I actually now frequently make the eggplant caponata recipe from this book! Its amazing with or without wine!

I would recommend this book to anyone but perhaps in particular the pairing novice. Jill's recipe writing is always clear and concise. You feel that she is sitting in the room with you giving instruction and hints. Coupled with her clear and simple wine descriptions and why the foods included in the book pair well, you'll be on your way to pairing on your own. This little gem also works in reverse,

you have a bottle of wine and what would go well with it. One a recent afternoon three friends and I paired six dishes with five wines and (with minor recommended in the book tweaks to two) they were indeed perfect pairings.

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