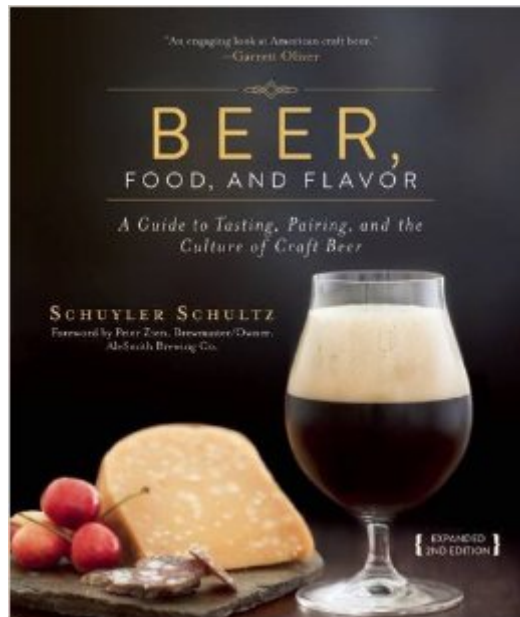


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# Beer, Food, And Flavor: A Guide To Tasting, Pairing, And The Culture Of Craft Beer



## Synopsis

From lessons in cheese-and-brew pairings to sketching a menu for a multi-course, beer-pairing dinner party . . . [this] excellent, 300-page guide to beer and food is a steal. • Evan S. Benn, Esquire.com • Yes, great beer can change your life, • writes chef Schuyler Schultz in *Beer, Food, and Flavor*, an authoritative guide to exploring the diverse array of flavors found in craft beer and the joys of pairing those flavors with great food to transform everyday meals into culinary events. Expanded and updated for this second edition, featuring new breweries and other recent developments on the world of craft beer, this beautifully illustrated book explores how craft beer can be integrated into the new American food movement, with an emphasis on local and sustainable production. As craft breweries and farm-to-table restaurants continue to gain popularity across the country, this book offers delicious combinations of the best beers and delectable meals and desserts. Armed with the precise tasting techniques and pairing strategies offered inside, participating in the growing craft beer community is now easier than ever. *Beer, Food, and Flavor* will enable you to learn about the top craft breweries in your region, seek out new beer styles and specialty brews with confidence, create innovative menus, and pair craft beer with fine food, whether at home or while dining out. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

## Book Information

Hardcover: 320 pages

Publisher: Skyhorse Publishing; 2nd ed. edition (November 3, 2015)

Language: English

ISBN-10: 1632203154

ISBN-13: 978-1632203151

Product Dimensions: 7.8 x 1 x 9.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂ Â See all reviewsÂ (4 customer reviews)

Best Sellers Rank: #393,097 in Books (See Top 100 in Books) #56 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #265 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #526 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making

## Customer Reviews

Beer is not the beverage it once was. American beer was once thought of as exclusively bland, fizzy, yellow liquid with little taste or character and there was almost no difference between brands. Only the most discernable palate could pick up on taste differences from one brand name to the next and preferences were usually a matter of brand loyalty more than anything. Today, the beer landscape is drastically different. There are now thousands of breweries and the people who run them have elevated beer to an art form. Beer is also associated more and more as a companion to food and this book, *Beer, Food, and Flavor*, is a very useful guide to understanding and appreciating the wide variety of styles, tastes, and nuances present in the thousands of beers currently on the market. This guide introduces readers to the sensory evaluation of beer; explains how best to pair specific styles and food; recommends notable breweries across the United States; and points out other things of beer related importance, like online communities, festivals worth attending, and other books on the subject. I have read a very large number of books on the subject of beer and this one easily ranks among the best. I like how the author steps you through the process, first explaining the meaning behind different tasting terms and then presenting some specific examples so that you, the reader, can grab a beer of your own and follow along; developing your personal palate and understanding the unique nose, body, finish, etc. that make each beer unique. Then, the book talks about food pairings and I like that the author includes specific examples that go great with certain cuisine. Other books will often speak in general terms, advising for example to drink pilsners with pizza.

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