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100 Perfect Pairings: Main Dishes To Enjoy With Wines You Love



Synopsis

A simple guide to matching main courses with easy-to-find wines
100 Perfect Pairings: Main Dishes to Enjoy with Wines You Love helps you prepare main dishes that will perfectly complement the wines of your choice. An ideal resource for both casual dinners and special occasions, this handy book presents 100 main dish recipes that pair deliciously with favorites like Chardonnay (Roast Chicken with Potatoes) and Merlot (Mixed Mushroom Pappardelle), as well as new varietals like Viognier (Lobster Tails with Vanilla Drawn Butter), and Syrah (Rib Eye Steaks with Green Olive Butter). Organized into 12 chapters (six for white, six for red) and illustrated with 40 lush color photos, 100 Perfect Pairings makes it easy to match a variety of main dishes with your favorite wines. Features 100 tempting recipes to suit many occasions from weekday dinners to celebration brunches. Offers simple pairing guidelines for white wines from Sauvignon Blanc to Gewürztraminer and red wines from Rosé to Cabernet Sauvignon. Packaged in a small format that's great for gift-giving and for taking with you when you shop for food and wine. Whether pairing with a white or red wine, these 100 delicious recipes offer exciting options that will make every meal an occasion to remember.

Sample Recipes

- Bacon and Blue Cheese Burgers ([Click for recipe](#))
- Fresh Tomato and Herb Fettuccine ([Click for recipe](#))
- Tilapia with Gazpacho Salsa ([Click for recipe](#))

Book Information

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Customer Reviews

Make the most of every meal! This is the perfect cookbook to help simplify pairing main dishes with

your favorite wines. Sensational food and wine pairings don't require a sommelier's expertise. 100 Perfect Pairings: Main Dishes to Enjoy with Wines You Love puts them at your fingertips with delicious dishes for just about every occasion. Written for everyday wine lovers, this simple but savvy cookbook features 100 recipes organized by twelve popular wine varieties, including six whites and six reds. To serve a dish that will pair perfectly with your favorite Chardonnay, Syrah, or Pinot Grigio, for example, just turn to that chapter, make any one of the exciting entrees you find there, and serve it with your wine. It's that easy. Try Pork Loin Roast with Dried Cranberry Stuffing and Pinot Noir, Cilantro-Lime Salmon Over Jasmine Rice and Riesling, and Bacon and Blue Cheese Burgers with Merlot. Or do your own thing; basic pairing advice is included for each wine, so you can create your own perfect pairings. Whether you're serving Cabernet Sauvignon or Sauvignon Blanc, hosting a fancy dinner party or sharing a meal for two, 100 Perfect Pairings: Main Dishes to Enjoy with Wines You Love delivers incredible dishes that will make every pairing perfect!

The cookbook that makes pairing food and wine fun, easy, and delicious. Make every meal that much better—whether it's Tuesday after work, Saturday night entertaining, or something in between—with amazing main dishes that perfectly compliment your favorite wines. Whether you're serving Chardonnay, Cabernet, or any of ten other popular wine varieties, these recipes mean you'll be sharing and pairing with ease.

This cookbook is perfect for anyone looking to make an impressive recipe from simple ingredients and tasks. I highly recommend it if you are looking to learn more about pairing each meal with wine. As a novice in the kitchen, this cookbook has really made me look entirely too good. The pairings are absolutely dead on and every recipe is delicious down to the last savory bite. I have cooked about half of the recipes from the book and have been impressed with them all-- it has made planning meals for the week so much fun! I recommend the Fish Burgers with Mint and Napa Cabbage Slaw, Curried Chicken and Avocado Salad, Lamb Burgers with Feta Sauce, Chicken Cocoa Vin, Merlot Braised Lamb Shanks and Gorgonzola Polenta... you really could not go wrong with any recipe from this book! I also highly recommend the 100 Perfect Pairings: Small Bites!

Simplicity of recipes with good ingredients. I like that the wines are posted first. No need to search for pairings. It's done for you. For anyone who likes good wine and enjoys cooking, this is a good book. I received this book as a birthday gift, and quickly ordered two more for gifts to family members who enjoy good wine and cooking.

I had the pleasure of taking a cooking class with the Chef and bought her books after the class. Great recipes and good pairing suggestions.

I took a class from Jill and immediately ordered these two books....I think I was still in the class when ordering it on line. They are great recipes, easy to prepare, and leave you time to enjoy your guests! What else could you ask for! Try them!

I like the small size of this book, the explanation of wine pairings, and of course the recipes. I recommend it to anyone getting started with how wine pairs with food.

Jill encourages the reader to have fun. In this book as the previous small plates book, the book is divided into varietals with foods that are natural matches. There are great hints for tweaks to make pairings work even better. I've given copies as gifts to people who are thrilled with their results.

easy purchase thanks for the service, your product works as advertised and looks and works well. I will make future purchase with complete confidence.

Have you ever had a crush on a book? Don't laugh but I have a crush on this book. It is gorgeous, smart, well-written, and has spectacular pictures. See? Crush!! Jill Hough, in her follow up to "100 perfect pairings: Small plates to enjoy with the wines you love" has written a well-thought-out book "100 perfect pairings: Main dishes to enjoy with wines you love." So I have to admit that usually when books show up that have a wine element, I am very hesitant to open them. I don't know a lot about wine and many books make me feel like I know even less! But Jill's book did not intimidate me, in fact, the friendly nature of the writing made me want to read more. Now, the dishes.. really are wonderful. Her tilapia with gazpacho has become a big hit with my family! The skillet roasted chicken breast with lavender was another hit in our house! I look forward to cooking more from her book.

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The Finest Wines of Burgundy: A Guide to the Best Producers of the C te D'Or and Their

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