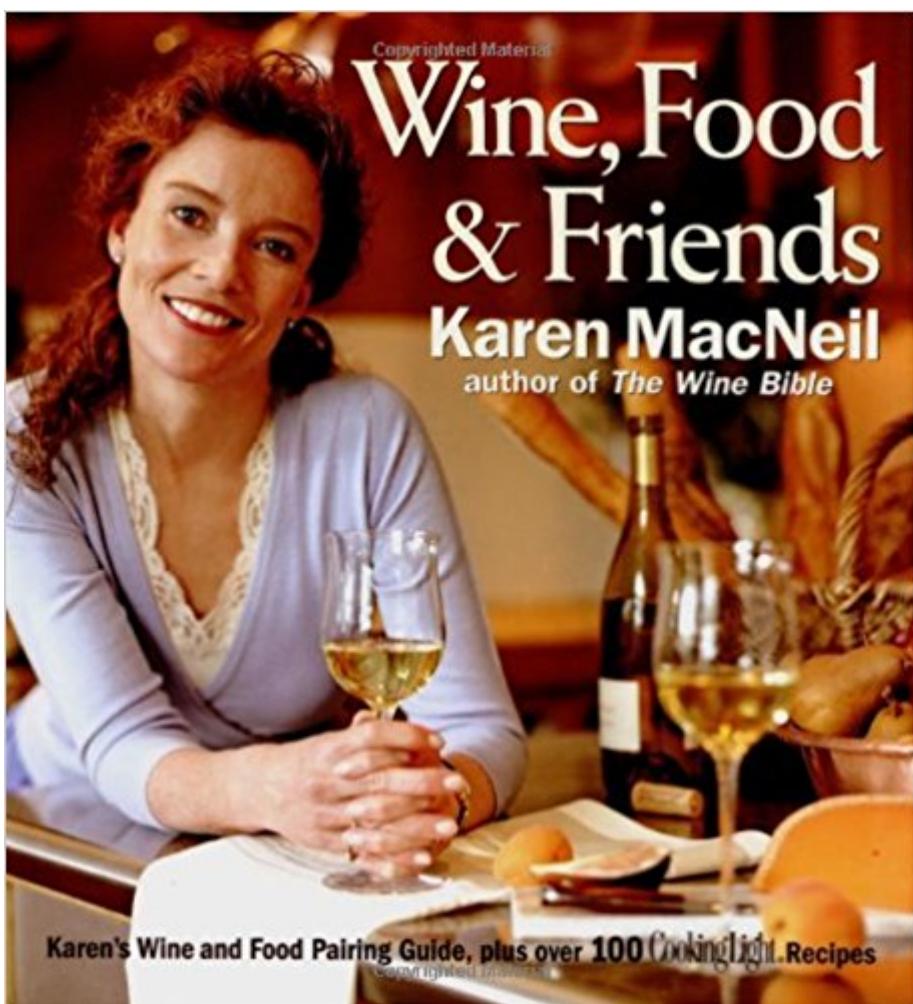


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# Wine, Food & Friends: Karen's Wine And Food Pairing Guide, Plus Over 100 Cooking Light Recipes



## **Synopsis**

Wine and cooking enthusiasts will know immediately that they have uncorked something truly magical with Karen MacNeilsWine, Food & Friends. This book combines the culinary expertise of Cooking Light with the wine connoisseurship of Karen MacNeil, todays preeminent wine authority. Award-winning author, lecturer, and television personality, Karen is a champion when it comes to the enjoyment of food and wine, which she summarizes in The Only Ten Principles of Matching Wine and Food Youll Ever Need. Pair Karens zeal for the art of wine with more than 150 Cooking Light kitchen-tested recipes and you have all the ingredients you need to reach new levels of gastronomical glory. Features n Build your culinary knowledge base by combining 30 top-rated menus and recipes with wine recommendations for every season and any occasion n More than 125 full-color photographs give visual cues for presenting casually elegant dishes n Demystifies wine terms with Karen MacNeils tried-and-true food and wine matchmaking concepts n Offers Karens own Sip Tipseasy-to-remember wine descriptors and non-intimidating advice on buying, ordering, and serving wine

## **Book Information**

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## **Customer Reviews**

Karen MacNeil is a Cooking Light columnist, host of the popular PBS series Wine, Food & Friends, author of the award-winning The Wine Bible, and 2004 winner of the "Outstanding Wine and Spirits Professional" award from the James Beard Foundation. She is currently the chairperson of the Wine Department at the Culinary Institute of America in Napa Valley, California, and is a frequent lecturer

and speaker. The pairing of Karen, with her evangelical zeal for wine, and Cooking Light, with its millions of devoted followers, is a match made in culinary heaven. Viewers who have enjoyed Karen's PBS program will love this gorgeously designed hardcover book even more.

For the last 30 years, Karen has been a writer, consultant, and educator whose articles on wine and food have been published in more than 50 United States magazines and newspapers including The New York Times, Food & Wine, Saveur, and Town & Country. She is the author of the award-winning book, *The Wine Bible*, a best-selling wine book in the United States that has sold more than 450,000 copies since it was released. Ten years in the making, *The Wine Bible* has been called the most comprehensive and authoritative book on wine written by an American author. Karen is the host of Emmy-award winning *Wine, Food & Friends* with Karen MacNeil, the first television series on wine in the United States. This thirteen-part series reached a national audience on PBS. In 2006 her companion book, *Wine, Food & Friends*, was released. An educator at heart, Karen is the creator and Chairman of the Rudd Center for Professional Wine Studies at the Culinary Institute of America in the Napa Valley. The multi-million dollar wine center has been called the 'Harvard of wine education.' In 2007, she launched the Napa Valley Wine Educators Academy, a global education initiative that attracts wine instructors from all over the world to the Napa Valley for a week of intensive study. She acts as the Academy's creator and director. Karen conducts wine seminars nationwide for individuals and corporations including Oracle, American Express, Lexus, Merrill Lynch, General Electric, Time Inc., NBC, Viking, and J.P. Morgan. She is also a wine consultant for Singapore Airlines and *Sunset Magazine*. In March 2008, Karen launched her website on [erobertparker.com](http://erobertparker.com), where she provides online wine education, food and wine pairing strategies, and video interviews and tastings with the icons of the wine industry. In 2004, Karen MacNeil received the highest honor awarded to a wine professional in the United States when the James Beard Foundation named her Outstanding Wine and Spirits Professional of the Year. The following year, she was named 2005 Wine Educator of the Year by the European Wine Council. Past recipients of the Council's awards have included journalist Morley Safer (*60 Minutes*), filmmaker Francis Ford Coppola, and winemaker Robert Mondavi. In 2007, Karen was honored with the Wine Literary Award by the Wine Appreciation Guild for her substantial contribution to the literature of wine, joining laureates such as Hugh Johnson, Robert M. Parker, Jr., and Jancis Robinson. The International Wine & Spirit Competition recognized Karen as 'the voice that has most effectively communicated wine or spirits to the public in the past year' by awarding her The 2008 Vinitaly Trophy for Communicator of the Year. In a profile featured in *Time Magazine* in

2004, Karen was named America's "Missionary of the Vine. She holds an Advanced Certified Wine Professional Degree.

While all of the included recipes have appeared in one form or another in Cooking Light Magazine or Books, the author's wine notes still make this a worth while purchase. There is an in depth discussion of the author's suggestions for pairings as well as a chart to guide the reader into making a selection. There are still very few good books that combine both an emphasis on the wine and the food. The author has wisely chosen Cooking Light recipes that avoid the use of fake fats (non-fat mayo or cream cheese for example) unlike so many of the recipes that tarnish that otherwise good publication. Thankfully, the recipes use real food, albeit food that certainly stands clear of fat, even olive oil. The calorie count for all the recipes will benefit all of us who need to diet. As noted by other reviewers, the author tends to favor expensive wines, and rarely does she give more affordable alternatives. This omission is the books biggest downfall. Why not include wines in the \$10-15 range that could be substituted for the many \$40-50 wines she suggests? It seems that an expert on wine pairing should be able to steer the reader towards a wine that fits any budget. So like so many books on wine, there is an air of pretension here that unfortunately, may turn some people away from the subject. And that is a shame because wine should not be an elitist enjoyment only. In addition, vegetarians and light meat eaters beware; this book is heavy on meat, albeit mostly lower fat cuts such as pork tenderloin and skinless chicken. Bacon and other smoked pork products also appear as flavorings quite often.

This is absolutely my favorite cookbook. When I moved recently, this book was somehow lost. I just had to buy it again. I love the fact that it is arranged in menus instead of just recipes, and that the wine pairings are fantastic!

The other reviews I saw about this book only said it was a great book and applauded Ms. MacNeil but did so without giving any specifics. Well here's why it would be a good book to own. The menus are divided into seasons. So the food will be at its peak and then with Ms. MacNeil's wine pairings you just can't go wrong. The unfortunate thing is that she suggests specific wines. In my little town I can't find many of the wines she suggests. I try to go with a wine that is a similar grape varietal, region, etc but I've failed more than I've succeeded in this hit or miss pairing. However, it's been fun making new finds and we have found some of the specific wines that she has suggested and they were wonderful. For the holiday dessert menu, all 4 wines that were suggested were \$75+ dollars

each. I would have liked to have had different price points rather than blow out my budget on one gathering. I'm sure the \$75+ Port she suggests is outstanding but I still have to feed my family for the month and that's definitely a splurge rather than a frequent event. I wanted to find a book that I could use over and over and spending that kind of money is not something I could do on a regular basis. If there had been different price point suggestions then I could purchase one bottle that's pricey but these were all pricey. Just couldn't do it. But the dessert recipes were great and it gives me ideas and encourages me to broaden my wine/food repertoire. I made the garlic rosemary roasted chicken, spicy sweet potato wedges and then paired it with Cotes-du-rhones. I could not afford the \$\$\$ suggestion she made of Domaine Les Pallieres Gigondas. I'm sure it would have been good but \$35 for a weekday dinner wine is too stiff for my budget. The recipe for the classic french bread was excellent. I had the Alsace Riesling with it and a pork roast. It was delish but again I did not purchase the \$\$\$ bottle she suggested but a much cheaper bottle that was just as good. So this cookbook has certainly gotten me interested and motivated to try new things and provides the food recipes to do it. If you're looking for a book that includes recipes and wine pairings then I would suggest "This Food, That Wine" - it had more reasonably priced wines for everyday consumption as well as everyday type meals. "Wine, Food & Friends" is reserved for the special occasions when you want a presentation that includes expensive food and expensive wine.

This is one of my favorite cookbooks--that's why I have purchased 3 of them! The previous 2 each got chewed by the dog (my cookbook shelf is under the counter in the kitchen, where the dog stays while we are gone). Finally got smart and made a little curtain to hide the cookbooks, so the dog doesn't chew them any more, so hopefully this is the last time I will need to replace this one! But I have been tenacious about replacing this one because I like it so much--great recipes and great ideas about wine and food pairing. And I love that it gives you the whole dinner put together--we enjoy making complete dinners like that, especially on weekends.

I rarely buy books as I reason I can check most out at the library (or search for recipes online) so why clutter up the house? But this is a keeper I want on hand. I also recommend "Every Entertainer" by Bridget Jones, "Appetizers, Finger Food, Buffets and Parties". Great to have as a reference and inspiration. Tantalizing recipes, wonderful photography (I love to see what the food is supposed to look like), fabulous wine recommendations arranged by season. Beautiful and inspiring. It makes us want to plan a big dinner party asap!

I bought this book based on others' recommendations, and I'm glad that I did. The book is broken down into seasons, so it's easy to find recipes for whatever time of year it is currently. I like the descriptions of the wines and why they pair with the recipes included. It gives you the option of finding a similar wine that would fit your budget, although quite a few of the wines listed aren't very expensive. I found most the recipes very appealing. I plan to use this book to plan dinner parties with friends. I also like that these recipes are from Cooking Light, as opposed to most of the wine/food books that don't take in to account that people may want a reduced calorie meal option to pair with wines. Overall I would recommend this to friends and family and a few might be getting a copy of this as a gift in the near future.

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