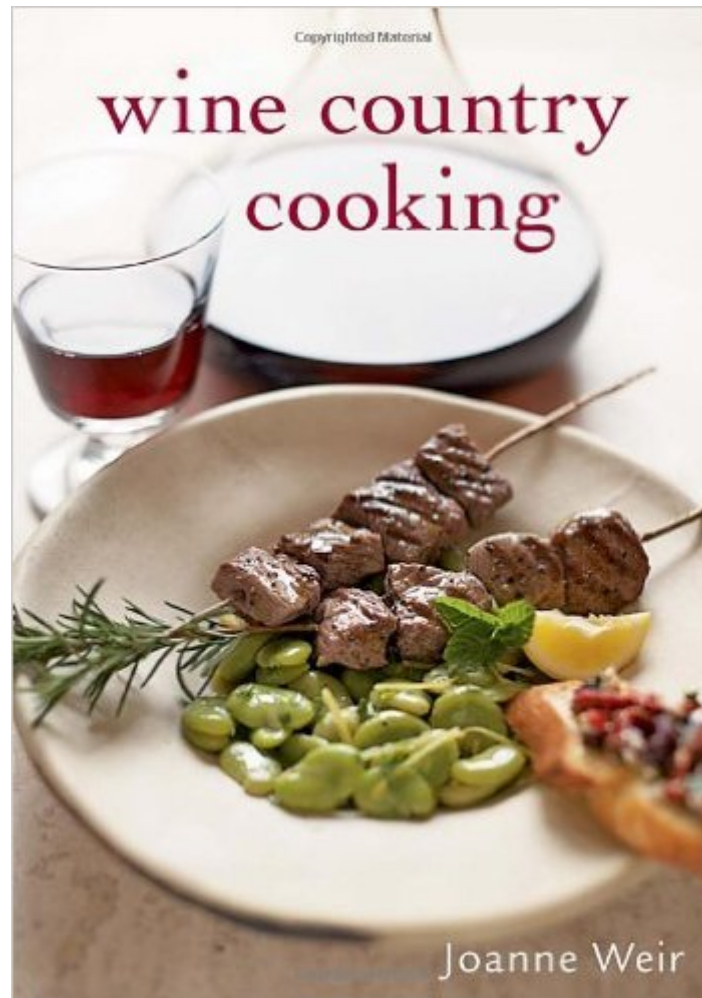


The book was found

Wine Country Cooking



Synopsis

Experience the Fresh, Vibrant Flavors of Wine CountryCalifornia's wine country boasts a mild Mediterranean climate with cool, foggy mornings and warm, sunny afternoons. Early European settlers, recognizing familiar weather and sloping hillsides, transposed the best of their native landscapes into these new, fertile fields. They planted groves of olive and nut trees, grape vines, and gardens bursting with tomatoes, garlic, peppers, squash, thyme, fennel, and lavender. The result is a wine country that rivals its cousins in Italy, Greece, and southern France for wine, olive oil, and colorful produce. The natural bounty of this region inspires what acclaimed chef Joanne Weir has termed "wine country cooking." It's a Mediterranean-influenced way of cooking and eating that celebrates seasonal produce, fruit-infused olive oils, wild-caught seafood, grass-fed cattle, artisanal cheeses, and rustic breads--all served with a perfectly paired glass of wine. In Wine Country Cooking, a refreshing collection of 150 recipes and wine pairings, you'll learn how to cook with the rhythm of the seasons. The abundance of fall squashes, carrots, and turnips become Chicken Ragout with Autumn Vegetables, a hearty dish that's well complemented by a splash of Chardonnay. In the wintertime, warm up with Shellfish Stew with Orzo and a glass of Pinot Noir. In the spring, take advantage of artichoke season by serving Artichoke Fritters with Lemon Mayonnaise accompanied by Sauvignon Blanc. On a hot, sunny afternoon, cool off with Raspberry and Zinfandel Sherbet with Warm Berry Compote and a flute of sparkling wine. Impressive enough for entertaining and easy to integrate into a healthy and active lifestyle, these casual and tasty recipes take full advantage of nature's gifts. Whether you're picnicking in a sunlit field, strolling through a farmer's market, or sitting on the back porch with friends, you'll find yourself taking time to savor every bold and divine wine country flavor.

Book Information

Paperback: 240 pages

Publisher: Ten Speed Press (August 1, 2008)

Language: English

ISBN-10: 1580089380

ISBN-13: 978-1580089388

Product Dimensions: 7.6 x 0.6 x 10 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (23 customer reviews)

Best Sellers Rank: #290,012 in Books (See Top 100 in Books) #40 in Books > Cookbooks, Food

& Wine > Regional & International > U.S. Regional > West #61 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #258 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine

Customer Reviews

A note on the difference between this title and Joanne's earlier book entitled *Weir Cooking: Recipes from the Wine Country* (found at Joanne's web site): "My new cookbook focuses on the fabulous ingredients found in the California wine country and uses some of my most favorite ingredients: olive oil, garlic, tomatoes, figs, lemons and herbs. My first TV companion book, *Weir Cooking: Recipes from the Wine Country* has been out of print for years, and this book includes those original recipes plus 50 brand new recipes, new headnotes, cooking tips, and of course fantastic wine pairings. Even the beautiful photos have taken on a new life! You will absolutely love cooking from this book!" Beyond that ... The book's content is superb, and there are some terrific, mouth watering food images inside, so it's a bit of surprise that they chose such a dowdy, washed out photo for the cover (it looks like a boring photo from the 1960s/1970s). They probably chose it because it includes wine and so goes with the title, but any number of colorful, impressive food images found inside the book would have been better than the one they chose -- so don't judge a book by its cover, as they say.

While this cookbook contains some interesting food and flavor combinations, it is very confusing to use, possibly due to sloppy editing and proofreading. For example, in the recipe for "Pears and figs with pecorino, walnuts and honey", the first instruction is to preheat the oven to 350 degrees. It then continues with the preparation of the fruit and cheese - slicing, coring and shaving. It goes from there to "to serve, place fig leaves on a platter. Top with the pears. Disperse the figs between the pears. Top with the shaved pecorino. Drizzle warmed honey over the top, and scatter the walnuts before serving. At no point does it mention when it should be put in the oven, or for how long. Do you use a roasting pan, or a rack set inside the pan? Do you roast just the fruit, or roast the walnuts as well? I have found similar errors and omissions in other recipes in the book, so I do not recommend it for beginning cooks. An experienced cook who has some knowledge of how and why things "work" in food preparation might find the concepts interesting. This is a book for inspiration rather than practical advice for food preparation.

Joanne Weir has certainly done it again by producing yet another wonderful cookbook. The

beautiful pictures definately do the recipes justice! Everything is so fresh and delicious. Joanne's writing makes the cookbook even more enjoyable. Two of my favs include the goat cheese gallette and the panna cotta! Out of all the cook books I have, I always find myself reaching for Joanne's. Please keep writing!

I have really enjoyed using this cookbook. The recipes are full of fresh seasonal ingredients. There are a lot of pictures which I really like in a cookbook so that I have an idea how the dish is going to look once I am done. Plus the pictures are just so beautiful and mouth watering. I have tried some of the recipes but not all and found them very easy to follow. The Rice Olives were a big hit at a party I made them for.

I ordered this about a year ago based on the reviews. This cookbook has been a staple in my kitchen ever since. EVERY recipe we've tried has been amazing. And I've probably made 15-20 different things... but we tend to gravitate towards a few that we really like. I really like that I can go through the book, find several recipes for the week, and make a grocery list with lots of overlapping ingredients. I use up the food I buy easily instead of trying to find a way to avoid waste. I love the use of fresh herbs in her recipes. And based on what we normally eat I can generally find several recipes that don't require a run to the store. I have also been able to cut the recipes in half with no problem (there are just 2 of us). Just enough for dinner plus leftovers for DH's lunch the next day. I have started buying this book as an "add-on" wedding gift for our friends. If you're kind of on the fence and like fresh ingredients that give big flavor, please give this book a try. I don't think you'll be disappointed!

Great recipes, Love her ideas! She knows how to cook healthy and cut carbs and still have food your family and friends should love! I actually took one of her courses years ago and I watch her PBS shows!

I have been a fan of Joanne's for 15 years! Live from Cleveland, Ohio I cannot say enough about Jo-Jo's latest book! Outstanding! She has out done herself; a big hand to Ten Speed Press for a beautiful book! From Joanne's Golden Gazpacho to her Pineapple Sorbet with Fleur de Sel, and everything in between it is absolutely scrumptious! I adore Joanne's passion for food and method of teaching people that the world is full of wonderful flavors! She is a fourth generation cook and that innate instinct shows with this collection of recipes. This is a must have book for anyone who loves

food!

I can't say enough about Joanne Weir's latest triumph! These recipes are amazing (no surprise, all of her books are incredible). I've proudly added this to my Joanne Weir cookbook library and can't wait to get cooking.

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes When Wine Tastes Best 2016: A Biodynamic Calendar for Wine Drinkers (When Wine Tastes Best: A Biodynamic Calendar for Wine Drinkers) Teeny-Tiny Wine Guide: A Must for Beginners, Wine Experts and Wine Snobs Alike (Refrigerator Magnet Books) Wine Trails: 52 Perfect Weekends in Wine Country Wine Country Cooking Wine Folly: The Essential Guide to Wine Wine: Everything You Need to Know About Wine from Beginner to Expert Wine for Dummies Pocket Edition (Wine for Dummies) Hugh Johnson's Pocket Wine 2015 (Hugh Johnson's Pocket Wine Book) The Complete Guide to Wine Tasting and Wine Cellars The Wine Press and the Cellar: A Manual for the Wine-Maker and the Cellar-Man Wine Spectator 2013 October 31 (On the cover: Contemporary Cellars. Collectors talk about wine & Design) How and Why to Build a Passive Wine Cellar: and Gold's Guide to Wine Tasting and Cellaring Hugh Johnson's Pocket Wine 2017: 40th Anniversary (Hugh Johnson's Pocket Wine Book) Food & Wine Annual 2011: An Entire Year of Recipes (Food & Wine Annual Cookbook) Wine Bites: Simple Morsels That Pair Perfectly with Wine Pizza & Wine: Authentic Italian Recipes and Wine Pairings Wine Making 101: The Ultimate Guide to Making Delicious Wine at Home Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking)

[Dmca](#)