



More Help

Marrying delicious food to the perfect beverage elevates the whole eating experience, but doing it alone is almost impossible. Luckily you don't have to.

With the new book, *What to Drink with What You Eat*, authors Andrew Dornenburg and Karen Page created a pairing bible that helps you get the best out of every meal. With advice from more than 70 top wine experts, chefs and other connoisseurs, Dornenburg and Page offer us a food and beverage thesaurus covering more than 1,500 categories, including 17 different cuisines and 100 cheeses. The guide also works in reverse, allowing readers to search by beverage to find the perfect food, and even includes advice on stocking up with the right beverages to ensure you're prepared for virtually any occasion. With this definitive guide, you'll be well on the way to taking every meal from mere sustenance to succulence.

MORE RESOURCES FOR MATCHING WINE AND FOOD:

- > The book *Perfect Pairings* by Evan Goldstein takes a sommelier's look at key flavors in wine and then suggests foods that will complement them. Buy it on amazon.com.
- > The Wisconsin Cheese and Dairy Web site (www.wisdairy.com) offers food pairing advice on every cheese from Asia to Swiss.
- > *The Beer Advocate* (beeradvocate.com/beer/style_pairings/) seeks to educate its visitors with beer and food pairing suggestions, along with general tips on getting the most flavors out of your lager, stout or ale.
- > Even teetotalers get set with the New World Tea Web site (www.newworldtea.com/teafoodpairings.htm) that lists of food pairings for teas.

-Jaymi Curley