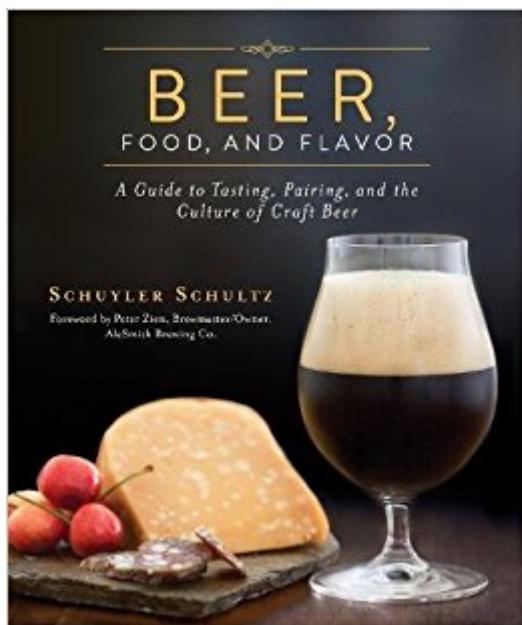


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# Beer, Food, And Flavor: A Guide To Tasting, Pairing, And The Culture Of Craft Beer



## Synopsis

&#147;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.â • &#151;Evan S. Benn, Esquire.com &#147;Yes, great beer can change your life,â • writes chef Schuyler Schultz in *Beer, Food, and Flavor*, an authoritative guide to exploring the diverse array of flavors found in craft beer&#151;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. Weâ™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: 4.3 out of 5 stars 6 customer reviews

Best Sellers Rank: #59,863 in Books (See Top 100 in Books) #18 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #43 in Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #84 in Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making

## Customer Reviews

"An engaging look at American craft beer through the eyes of a working chef. It's enthusiastic, opinionated, and analytical, teasing apart the mechanics of flavor combinations and then layering on recipes, brewery stories, interviews, tasting notes, beer dinner menus, and even a useful guide to cheese. If you want to know how to bring craft beer into your culinary life, this book will take you all the way there." *&#151;Garrett Oliver, brewmaster of The Brooklyn Brewery, author of The Brewmaster's Table, and editor in chief of The Oxford Companion to Beer*"The real gold is chapter 2, where Schultz navigates complementary and contrasting pairings, menu-building and choosing beer with food in mind (and vice versa) by channeling focus elements of each. Behind the casual guidance is the refreshingly unsnobby mantra that while it's pretty tough to really go wrong with beer/food pairing, you can always do better. Classic dishes and widely available beer suggestions make the whole thesis tangible." *&#151;Draft Magazine*"If all you do is read the 'Beer and Cheese' chapter in Schuyler Schultz's Beer, Food, and Flavor, you've gotten your money's worth from this thoughtful craft beer guide. . . . On either side of this practical primer, the book is filled with mini histories of American craft brewers and tasting notes on their signature beers. Schultz's descriptions are educations in themselves: ' . . . the flavor consists of a crisp malt core surrounded by mild earth and spice hops characteristics with inflections of orange peel and a mild, pleasant graininess.' We'll drink to that." *&#151;Culture Cheese Magazine*"A wonderful introduction to the world of American craft beer and its place in our nation's exciting local food movement. Schuyler Schultz brings a chef's palate, imagination, and vocabulary to the subject in ways that will expand your appreciation and knowledge of beer's place at the table." *&#151;Steve Hindy, co-founder and president of The Brooklyn Brewery*

Schuyler Schultz is a chef, sommelier, and craft beer enthusiast. He has worked in everything from small-town bistros to Las Vegas resort hotels and strives to spread the joys of sustainable, ingredient-driven cuisine paired with craft beer and wine throughout the country. He lives in San Diego, California. Peter Zien is the owner and brewmaster of the award-winning AleSmith Brewing

Company in San Diego, California.

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. This book instead recommends actual brands of beer, for a better match up between food and brew. It even includes recipes for the more creative types and is loaded with colorful photographic illustrations of food and beer for visual enhancement. This book includes a rundown of notable American craft breweries and of all the sections in the book, this is the one most likely to cause emotional reactions from readers, not because of what is included but because of what isn't included. There is no doubt that the breweries listed in this section rank among the best/most important, but craft beer aficionados are bound to argue that better breweries exist and were deserving of inclusion. Which are truly best and most notable is a matter of opinion and I know that some readers will not like what they read in this part of the book. Taken as a whole, however, Beer, Food, and Flavor is a very good guide to craft beer and its growing presence in homes, restaurants, and taverns across this land of ours. It's a great guide for educational purposes, useful as a reference tool, and very good for both rookies and seasoned craft beer junkies like me. Read it yourself, and discover what makes beer the greatest beverage known

to man.

Great quality book with awesome information. This was bought as a gift but I had a blast looking through this & I'm not even a beer drinker.

Amazing gift for food and beer lovers - it's great to flip through and come up with quick ideas for a snack and dinner

Easy read and very informative.

Great foray into the subject fit for both the novice and the Cicerone-ready. Perhaps a 'wee heavy' on the Alesmith, but understandably and reasonably understatedly. Some of the passages are particularly illuminating and including a good chunk of info on cheeses as well as a couple glimmers about wine, coursing and some recipes make it a pretty full study. The pics have a nice narrow field of focus and present the subjects appetizingly and with good color contrast.

Not the best book on beer pairing.

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