



Beer, Food, and Flavor: A Guide to Tasting, Pairing, and the Culture of Craft Beer

By Schuyler Schultz

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“Yes, great beer can change your life,” writes chef Schuyler Schultz in *Beer, Food, and Flavor*. Here is your authoritative guide to exploring the diverse array of flavors found in craft beer—and the joys of pairing those flavors with great food to transform everyday meals into culinary events. 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.

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- Sales Rank: #887590 in eBooks
- Published on: 2012-10-01
- Released on: 2012-10-01
- Format: Kindle eBook

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Editorial Review

Review

"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." - *Draft Magazine*

"Chef Schuyler Schultz writes about craft beer from a food perspective, from lessons in cheese-and-brew pairings to sketching a menu for a multi-course, beer-pairing dinner party. His excellent, 300-page guide to beer and food is a steal." - *Evan S. Benn, Esquire.com*

"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." - *Culture Cheese Magazine*

"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."

—Garrett Oliver, brewmaster of The Brooklyn Brewery, author of *The Brewmaster's Table*, and editor in chief of *The Oxford Companion to Beer*

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From the Back Cover

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About the Author

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.

Peter Zien is the owner and brewmaster of the award-winning AleSmith Brewing Company in San Diego, California.

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