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Matching Food and Wine:

Sandy O'Byrne

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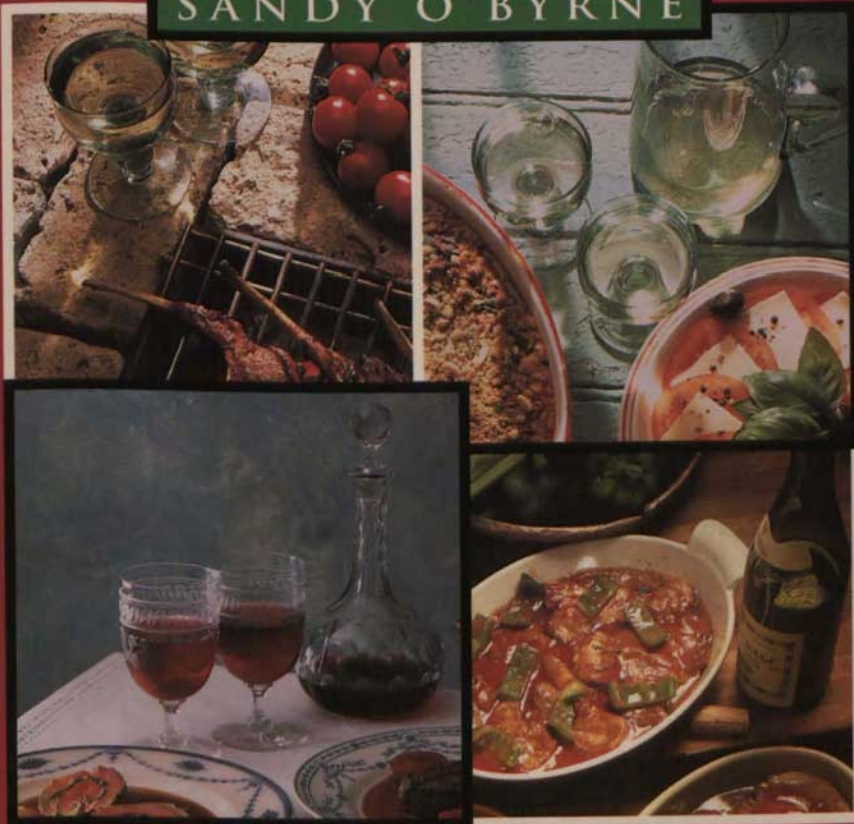
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MATCHING FOOD AND — WINE —

SANDY O'BYRNE



HOW TO MAKE THE MOST OF
GOOD WINE AND GOOD FOOD

WITH 70 DELICIOUS RECIPES

Matching Food and

Wine

Matching Food and Wine



A. & A. Farmer

Also by Sandy O'Byrne

The Irish Table

Easons 1985

With Jacinta Delahaye

Wining and Dining at Home in Ireland

A. & A. Farmar 1994

Matching Food and Wine

Sandy O'Byrne



A. & A. Farmar

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CONTENTS

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Sandy O'Byrne

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4. Choosing Wine 57

5. White Wines 59

6. Red Wines 61

7. Sparkling, Sweet, Sherry and Port 71

8. Planning a Menu 78

THE RECIPES

9. Aperitif Food and Wine 86

10. First Courses 92

11. Main Dishes 110

12. Wine-friendly Desserts 141

Index 157

CONTENTS



1. Introduction 9
2. Why Wine Tastes as it does 17
3. Combining Food and Wine 29
4. Choosing Wine in Restaurants 46
5. White Wines 50
6. Red Wines 61
7. Sparkling, Sweet, Sherry and Port 71
8. Planning a Menu 78

THE RECIPES

9. Apéritif Food and Wine 88
10. First Courses 92
11. Main Dishes 110
12. Wine-friendly Desserts 141

Index 157