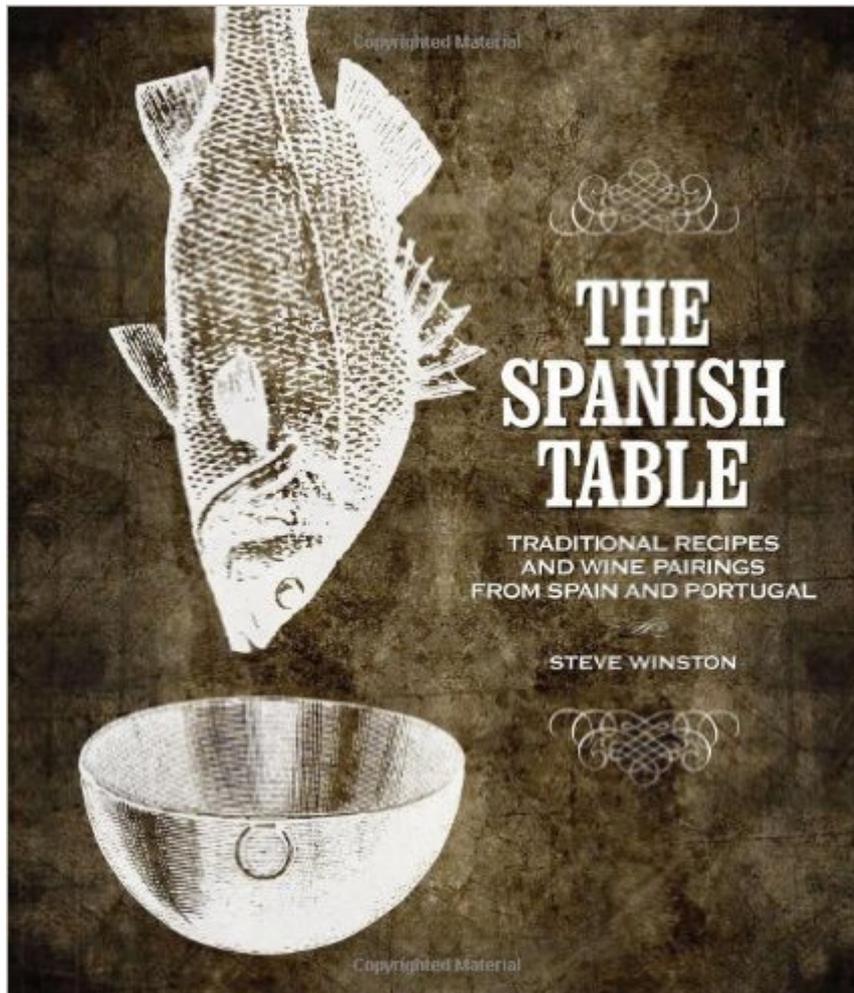


The book was found

The Spanish Table: Traditional Recipes And Wine Pairings From Spain And Portugal



Synopsis

THE SPANISH TABLE COOKBOOK Authentic Recipes and Wine Pairings IN RESPONSE TO THE REQUESTS of his patrons, Steve Winson has created a cookbook full of tasty recipes for those specialty cooking utensils unique to Spain and Portugal-paella pans, cazuelas, cataplanas, and ollas. In a cheery and informative way, he provides the history and culture of the pans and how to use them. He also offers an excellent section on Iberian wines and ideas for hosting fun tasting parties. So, when in the mood for something a bit exotic, this book makes it easy for home cooks to try their hand at a traditional seafood paella, or Clams Medeira, or Black Olive-Fig Tapenade served with a fine Pedro Ximenes sherry. It's a trip to the Old Country without leaving the kitchen.

Iberian/Spanish cuisine is currently "in fashion," with several top chefs garnering recent media attention. The self-published volume sold 5,000 copies. The self-published version of this book was listed as one of "1001 Cookbooks You Must Spatter Before You Die" in the San Francisco Bay Guardian. The author is an expert on Iberian wines, ports, and sherries and leads wine-tasting tours of Spain and Portugal. The author has stores by the same name in Seattle, Berkeley, Santa Fe, and Mill Valley, California. Online marketing and promotions. Print and web advertising campaign. National broadcast and print publicity. Co-op available. In 1995, Steve Winston opened his first The Spanish Table store in Seattle, and over the years has added shops in Berkeley, Santa Fe, and Mill Valley, California. His small chain specializes in selling cookware, foods, and wines unique to the Iberian Peninsula. Winston is a true Iberianophile and is an expert on wines from that region.

Book Information

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Customer Reviews

This is an American pretending to know how to make Spanish tapas or Iberian food in general. Btw: I'm from Barcelona - There's not originality on his recipes, looks like the recipes were copied or borrow from somewhere else - I could safely say that his recipes are taking from other public available sources. Yes, looks good, but these recipes are available anywhere on the net. Don't buy it, just Google "Paella Valenciana" or "Tapas Recipes", "Portuguese Country Recipes", etc. That being said, the book looks good, the directions are Ok, I think there're better books up there. Try one of Penelope Casas books E.g.: La Cocina de Mama or The Foods and Wines of Spain...

I was looking to host a Spanish dinner party and used this cookbook for most of my recipes. Overall, the book gave me some great ideas for tapas, paella, and sangria. However, several of the recipes did not offer much specificity but rather general guidelines ("Use a lot of oil"). I guess the point the authors were trying to make is that there are not always hard and fast guidelines for certain ingredients, but ultimately it's a cookbook! When people have not made these recipes before, specifics are necessary. Some of the recipes are better than others - the artichoke/manchego spread was terrible, but the sephardic migas were a huge hit. My guests also loved the traditional paella valenciana. Overall, the cookbook was helpful and the discussions at the beginning of each chapter were extremely informative. I would not recommend if you have never cooked spanish food before.

I bought this for a friend of mine who is a wine connoisseur. He felt that the pairings were reasonable but there was nothing particularly remarkable about the recipes. Aside from that the book was well written and illustrated and since they don't seem to be many good books on this particular subject, he's going to hold onto it for a while.

Excellent cookbook. I saw this in a Spanish store in LA for \$ 35.00. Got it on for about \$8 with shipping. Excellent shape, great pics and recipes. I highly recommend it, very authentic recipes. Great Paella recipes.

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