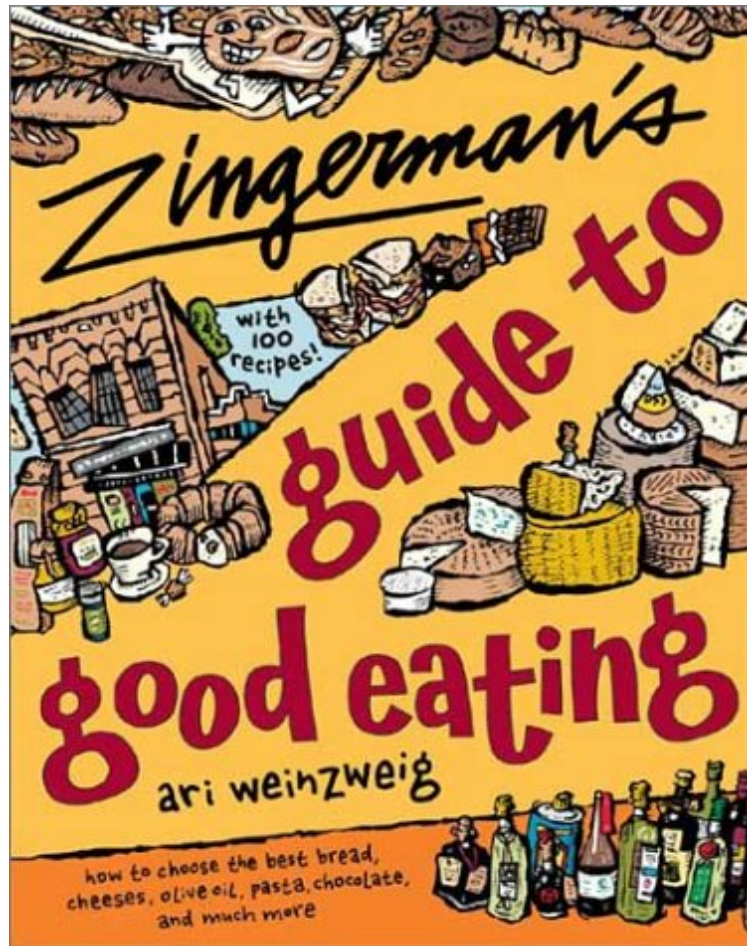


(Download) Zingerman's Guide to Good Eating: How to Choose the Best Bread, Cheeses, Olive Oil, Pasta, Chocolate, and Much More

Zingerman's Guide to Good Eating: How to Choose the Best Bread, Cheeses, Olive Oil, Pasta, Chocolate, and Much More

Ari Weinzweig

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#259061 in Books Ari Weinzweig 2003-11-14 2003-11-14Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.13 x 1.04 x 7.251, 1.90 #File Name: 0395926165512 pagesZingerman s Guide to Good Eating How to Choose the Best Bread Cheeses Olive Oil Pasta Chocolate and Much More | File size: 60.Mb

Ari Weinzweig : Zingerman's Guide to Good Eating: How to Choose the Best Bread, Cheeses, Olive Oil, Pasta, Chocolate, and Much More before purchasing it in order to gage whether or not it would be worth my time, and all praised Zingerman's Guide to Good Eating: How to Choose the Best Bread, Cheeses, Olive Oil, Pasta, Chocolate, and Much More:

2 of 2 people found the following review helpful. Should be a staple in every eater's library (yes, that means everyone!)By C. TiptonI don't think I've ever learned so much from one book. I've been going about this eating thing all wrong. You see, there's actually good food out there! You just have to know how to find it (and this book tells you

how). How could I have been buying this balsamic vinegar diluted with wine vinegar all this time, or worse yet, with sugar and caramel coloring added? There's more olives out there than just the green and black things you find in the supermarket? How could I have been so naive? Every page I turned in this book produced a similar expression of wonderment from me. I may have been seriously ignorant in some of my revelations, but I'd be surprised to see even the serious, professional chef not learn something from this book. Each chapter is devoted to a certain type of food and delves into many aspects from how it is made to how to find the best of that particular food. Honestly, I think this is the very first book anyone who wants to learn more about food and cooking should buy. It's one you will read and reread over and over. 0 of 0 people found the following review helpful. Fun book of food facts By Andrea O'Reilly An OK read. Some interesting facts about food but it gets a bit long winded and I have the attention span of a little kid so... Still fun to read and you can always jump around to the items you are interested in. 3 of 3 people found the following review helpful. Ingredient Book and Cook Book By K. Blakeley Finally I understand why sea salt is so good; and how to choose olive oil. And I now know a few good brands to look for on my gourmet items. This has really helped me shop for excellent ingredients. And the recipes, esp the roasted beet salad, are delicious and simple, relying on the very best ingredients for flavor instead of complicated instructions.

Hailed by the New York Times, Esquire, and the Atlantic Monthly as one of the best delicatessens in the country, Zingerman's is a trusted source for superior ingredients and an equally dependable supplier of reliable information about food. Now, Ari Weinzwieg, the founder of Zingerman's, shares two decades of knowledge gained in his pursuit of the world's finest food products. In this fascinating resource guide, he tells you everything you need to know about how to choose top-quality basics that can transform every meal from ordinary to memorable: oils, vinegars, and olives; bread, pasta, and rice; cheeses and cured meats; seasonings like salt, pepper, and saffron; vanilla, chocolate, and tea. How do you tell the difference between a great aged balsamic vinegar and a caramel-flavored impostor? How do you select an extraordinary olive oil from the bewildering array of bottles on the grocery shelf? Which Italian rice makes the creamiest risotto (and what are the tricks to making a terrific one)? Is there a difference between traditionally made pastas and commercial brands? How do English and American Cheddars compare? How do you make sense of the thousands of teas in the world to find one you love? What should you look for on the label of a good chocolate? In Zingerman's Guide to Good Eating, Ari Weinzwieg provides the answers -- and includes approximately 100 recipes, many collected from artisan food makers, from Miguel's Mothers Macaroni to LEO (lox, eggs, and onions) to Funky, Chunky Dark Chocolate Cookies. This book is not only an indispensable guide to pantry essentials, it's an enthralling read. You'll visit artisan food producers, learn fascinating facts, find sources for the best brands and food suppliers, and get valuable advice that will change the way you cook forever.

.com Located in Ann Arbor, Michigan, Zingerman's is a food emporium specializing in top-quality products. One of the store's founding partners, Ari Weinzwieg, is also the author of Zingerman's Guide to Good Eating, a key to the pleasures of the best breads, cheeses, olive oil, chocolate, and more, complete with 130 recipes. Like his store (whose name is a fanciful evocation of old-world delis), Weinzwieg is committed to the best. Why? "Ultimately, I could care less whether food is fancy," he writes. "I just want it to taste good." The better food tastes," he says, "the more zing [in your] daily routine." A too modest claim for the pleasures of getting to know your food. Beginning with an exploration of the why and how of better ingredients (if you think you can't recognize them, Weinzwieg offers "eating experiments," such as trying supermarket Swiss cheese versus a well-aged Gruyere), and other help (like "Saffron Superstitions Skewered"). He then presents food profiles--such as those for oils, olives, and vinegars, and grains and rices--with notes on production and exemplary types, brand information and other what-to-look-for info, plus suggestions for use. For example, readers learn about Italian rices such as arborio and carnaroli; discover how to recognize their impostors (look for the seal of the rice growers consortium); take a visit to a venerable rice grower; then receive thorough advice on risotto making. Simple, flavorful recipes that highlight food items, such as Roquefort and Potato Salad, Pasta with Pepper and Pecorino, and Buckwheat Honey Cake, follow. In addition, Weinzwieg also offers timelines like that for chocolate, plus technical tips such as those for brewing tea successfully. As sensible as it's informative, the book's a true blueprint for discovery. --Arthur Boehm From Publishers Weekly Weinzwieg is a founding partner of Zingerman's, a famed Ann Arbor, Mich., deli. His guide instructs on how to shop, not how to cook, and he opens up a world of gourmet particulars: he tells not just how to select a good olive oil or a real balsamic vinegar from the thousands on the shelf, but explains the differences among varietal honeys like chestnut, eucalyptus and lemon blossom; hot-smoked and cold-smoked salmon; Spanish and Iranian saffron; dry-cured and brine-cured olives. Weinzwieg, who has a certifiable obsession with artisanal products, is at his best describing the often painstaking processes that transform raw ingredients into culinary phenomena. If globalization has made many imported foods both more available and less authentic, Weinzwieg's paeans to San Daniele prosciutto and Cabrales blue cheese do much to restore the romance of the table. Weinzwieg occasionally waxes pedantic or obvious ("better fish tastes better"), but his mouthwatering brand of fanaticism speaks for itself. Does it make sense to spend money buying a book that simply impels you to increase your grocery budget by 50%? Well, as Weinzwieg would have it,

"good food is for everyone"; when it comes to the luxuries of the table, there's no disputing taste. Copyright 2003 Reed Business Information, Inc. "Great reading . . . it's full of useful information to help make choices when presented with the opportunity to spend money on the best basic ingredients." Cincinnati Inquirer "Not only an education in taste, it's as delicious and satisfying a read as the traditional foods it celebrates." The Detroit Free Press "Weinzwieg's book pays homage to culinary artisans and traditions with a sensibility only a Russian historian-turned-foodie could wield." - Gourmet News "Weinzwieg's paeans . . . do much to restore the romance of the table." Publishers Weekly