

# Cooking with wine & spirits - a collection of easy & elegant recipes

PCI Publications - Cooking With Wine Recipes



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## Cooking with Wine Blog

Wine can add another layer of , the fun stuff in the wine can bring different flavors out of other ingredients in a dish, and wine is also used to add acidity to a dish! These wines display notes of nail polish remover, vinegar, and model-airplane glue.

## How to Cook With Wine: 10 Steps (with Pictures)

Saute Butterflied porkchops in red wine- along with a little basil or thyme or rosemary. Whether cooking with red or white wine, avoid oaky wines like Cabernet Sauvignon or Chardonnay , as these become bitter when cooked.

## 23 White Wine Recipes to Make All the Time

Depending on who you ask, some chefs will tell you never to cook with wine you wouldn't drink. When Rust makes risotto at home, she'll often use something from her list, like a Muscadet or Pinot Grigio. Pasta tossed with plenty of chopped clams, garlic, and tomato sauce is an iconic Italian-American dish.

## Why You Should Cook with Good Wine

The tannins in the wine become attracted to the proteins in the meat rather than the proteins in your saliva, which makes the wine seem like a softer experience in the mouth. This can make a dish more sophisticated and take your cooking to new levels. As they reduced, the color of the whites darkened to a more orange tone; the Chardonnay, which started out the most golden before cooking, took on the darkest tone of the three, as you can see in the photo above.

## The Best White and Red Wines for Cooking

Generally, dry red and white wines are recommended for savory dishes.

## **11 Ways to Cook With Red Wine**

Here are some tips that I think will work in most cases. Whether choosing a bottle from the list at a fancy restaurant, or deciding which one to pour into a braise, we can't seem to do it without fretting over whether we've made a good choice or not.

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