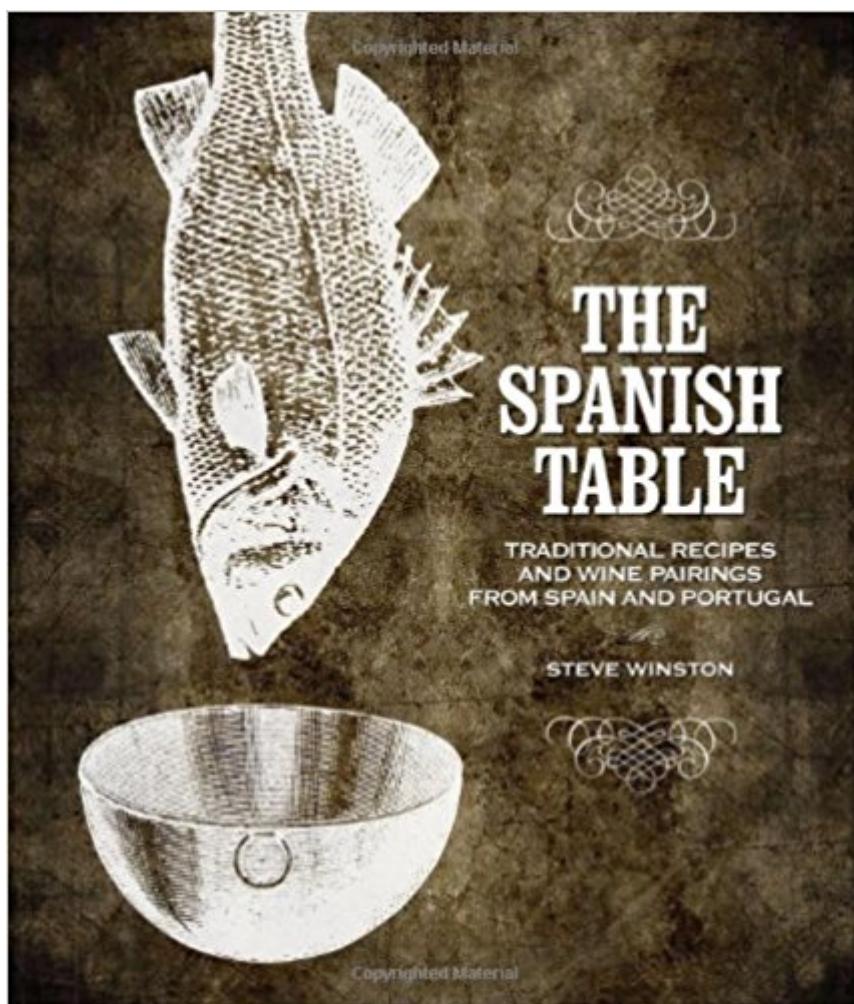


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# The Spanish Table: Traditional Recipes And Wine Pairings From Spain And Portugal



## 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 Ximenex 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

the spanish table traditional recipes and wine pairings from spain and portugal Take a culinary trip to the Iberian Peninsula and savor the experience! In *The Spanish Table*, author and entrepreneur Steve Winston offers more than just tasty recipes using specialty cookware unique to Spain and Portugal. He explains the history and culture of the utensils and gives helpful tips for using paella pans, cazuelas, cataplanas, and ollas. Winston also provides an excellent section on Iberian wines with ideas for hosting fun tasting parties complete with tapas and treats. So when you are in the mood for something a bit exotic, think of Spain and the Mediterranean, and try your hand at a traditional seafood paella, or Clams Medeira, or Black Oliveâ "Fig Tapenade served with a fine Pedro Ximenex sherry. Sit back, relax, and travel to the Old World without leaving your kitchen. Steve Winston and his wife, Sharon Baden, traveled to the Iberian Peninsula on a whim in 1985 and immediately fell in love with the food and the wine. Ever since then, they have returned at least once a year to eat, drink, and be merry. They also procure items for their chain of specialty cookware shops, *The Spanish Table*, located in Seattle, Berkeley, Santa Fe, and Mill Valley, California. The stores sell cooking utensils and pans, foods, and wines unique to Spain and Portugal. Winston is a true Iberianophile and is an expert on foods and wines from that region. He has led wine-tasting tours of the Mediterranean, Spain, and Portugal sponsored by such organizations as Lindblad National Geographic Expeditions. [www.gibbs-smith.com](http://www.gibbs-smith.com) [www.spanishtable.com](http://www.spanishtable.com) Jacket design by Debra McQuiston

Come let the heady spices, aromatic paellas, delicious meals baked in cazuelas, and fine wines from *The Spanish Table* transport you to the romance and passion of Spain and Portugal. â œA great collection of recipes . . . exciting food that will keep you cooking Spanish.â • â •Paula Wolfert, author of *The Cooking of the Eastern Mediterranean* and *The Cooking of Southwest France* â œAn absolutely stunning cookbook. Outstanding authentic recipes in a myriad of deliciously exciting variations.â • â •Penelope Casas, author of several best selling cookbooks on the foods of Spain

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.

Gave me just the recipes I needed for a holiday wine tasting/pairing

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.

I bought this for my boyfriend who loves Spain and adores Spanish food. He can't get enough of the book and all the recipes. They are authentic but practical.

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.

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...

Native Spanish cuisine from the Iberian peninsula is one of long tradition and distinction. In "The Spanish Table: Traditional Recipes And Wine Pairings From Spain And Portugal", author Steve Winston draws upon his many years of travel throughout the Iberian countryside and seashore communities to compile a 222-page compendium of truly outstanding recipes that perfectly

showcase the versatility, breath, and variety of Spanish and Portuguese fare for any and all dining occasions. Of special note are the wine-pairing suggestions, recommendations, and commentaries. With recipes ranging from The Spanish Table's Classic Paella; Azorean Beef Stew; Amy's Chorizo Bread Pudding; and Tortilla Espanola; to Blackberry-Saffron Sorbet; Artichoke Heart and Manchego Cheese Spread; and Chocolate Port Wine Cake, "The Spanish Table" is a highly recommended, 'kitchen cook friendly', and seminal addition to any personal, professional, family, or community library ethnic cookbook collection!

Portuguese is NOT Spanish!

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