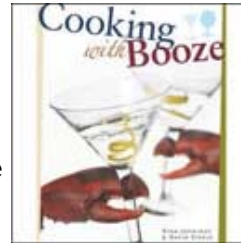


WEDNESDAY, AUGUST 16, 2006

## The Read: *Cooking with Booze*

Few things top a nice meal better than the right drink, but isn't it a pain that you have to put down your fork in order to pick up your glass? If only there were some way to eat and drink at the same time.

*Cooking with Booze* by Ryan Jennings and David Steele contains 96 recipes that combine great food with a wide range of alcohol. Flavours simple through exotic are covered in recipes such as Beer-Poached Sausage Jambalaya (for when you're feeling a little Creole, and Canadian Club with Maple-Glazed Salmon (to satisfy nationalist cravings). Vegetarians need not fret: Offers such as Mixed Greens with Chambord Vinaigrette mean you're well taken care of.



The book is broken into nine sections, including barbecue, pasta, and brunch — although if you're looking for ways to fit more alcohol into your mornings, you should probably avoid books like this.

*Cooking With Booze*, \$29.95, published by Whitecap. Available at [www.chapters.indigo.ca](http://www.chapters.indigo.ca) and other booksellers.

— Ken Carriere

Questions? Comments? E-mail [style@globeandmail.com](mailto:style@globeandmail.com).

THIS SUMMER FROM  
THE GLOBE AND MAIL:

*Great Fiction  
& Great Prizes*

JULY 22 - AUGUST 21

  
**Globe Summer Reading Series**  
*It's not just news. It's great summer reading.*

[CLICK HERE FOR DETAILS](#)



**About this E-Mail**

You received this because you have subscribed to StyleCounsel newsletter from Globeandmail.com.  
This newsletter is being sent to darren.cooney@sympatico.ca

**Sign up for more** free newsletters from globeandmail.com

**Remove me** from this newsletter

Copyright © 2006 Bell Globemedia Publishing Inc.

**Contact Us** | **Privacy Policy**