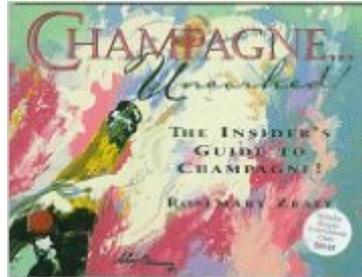


The book was found

Champagne Uncorked



Synopsis

An instant guide to the world of champagne and how to enjoy it, with cocktails with dinner, with recipes, and with quotes. Lots of sparkling information that will help you save and serve.

Book Information

Hardcover: 128 pages

Publisher: Favorite Recipes Press (FRP); First Edition edition (January 1996)

Language: English

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Product Dimensions: 5.7 x 7.6 x 0.6 inches

Shipping Weight: 11.2 ounces

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (11 customer reviews)

Best Sellers Rank: #3,591,425 in Books (See Top 100 in Books) #57 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Champagne](#)

Customer Reviews

This book is a classic example of an essentially useless, overly fru fru, and largely vapid book that's suitable for adorning one's coffee table, but not much else. I own, and have reviewed (on various sites), a fairly substantial number of culinary books, and this one falls firmly in the bottom 10%, with regards to substance and usefulness. Weighing in at a paltry 128 pages, most of it the result of gratuitously large fonts, wasted white space, and pictures of wine, this lightweight offering gives readers a brief and mildly diverting overview of basic champagne terminology (none of it in depth), and then goes on to offer some breezy comments on how the authoress designs menus for parties and pairs them with assorted sparkling wines. Also included, almost as an after thought, is a small section of recipes by various 'celebrity' chefs (a few of them recognizable, mostly not) in which champagne is supposedly the star player, but when examined more closely, are just run of the mill nouveaux recipes that can all be made with a dry bright white wine ... in short, most of them only include champagne in the recipe for the sake of including champagne in the name of the recipe - which in turn enables them to charge more for the dish when listing it on a menu by virtue of making it sound somehow more exciting and expensive. **BOTTOM LINE:** If you're a doctor or dentist who routinely keeps long lines of fidgeting patients waiting in your lobby, go ahead and buy this book.

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