



Use the Correct Wine with Cooking

White Wine

Fruity whites, like a Sauvignon Blanc or Chardonnay, work best. Don't use acidic or sweet wine; those qualities will become heightened during cooking.

Red Wine

Again, use fruity wines low in tannins. Try Pinot Noir or a light-bodied Zinfandel.

Port

Use the inexpensive Ruby Port. Its fruitiness, sweetness and color will enhance your dish.

Brandy

When Brandy is called for, try an intense Cognac.

Sparkling Wine

Don't buy anything very expensive if this is called for, because heat eliminates the alcohol in the wine. Try a fruity Californian with high acidity.