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nothing more delicious and satisfying than a great marriage between food and drink. And that 'drink' most certainly includes cider. Matching the liquid in your glass to the food on your plate is well worth aiming for - it can help bring out the very best in both. In fact, a great pairing enhances the whole meal.

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Try to match a wine's body to the power of the strongest ingredient in the food. Serve delicate-flavoured foods such as simple white fish or poached chicken with lighter bodied wines and stronger, more robust foods such as grilled tuna with spiced lentils or osso buco with full-bodied wines .

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Two principles can help in matching wine with food: the complementary principle and the contrast principle. The complementary principle involves choosing a wine that is similar in some way to the dish you plan to serve, while the contrast principle (not surprisingly) involves combining foods with wines that are dissimilar to them in some way.

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Match food. Gear up for the game with our match munchies.

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There is nothing more delicious and satisfying than a great marriage between food and drink. And that 'drink' most certainly includes cider. Matching the liquid in your glass to the food on your plate is well worth aiming for - it can help bring out the very best in both. In fact, a great pairing enhances the whole meal.

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Also—you can tweak mixed drinks to match your food, meaning if you want something light and acidic to go with, say, ceviche or tempura, you can actually build a cocktail from the ground up. Mainly,...

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Acidic food. Acidic food Acidity in food is a double-edged sword when it comes to wine matching. On one hand it can be a bit of a nightmare, as competing sharpness in a vinegar-based dressing, lemon juice or even tomatoes can make your wine seem lacking in vibrancy or a bit 'flat'.

Matching food and wine: The A-Z of wine pairings

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