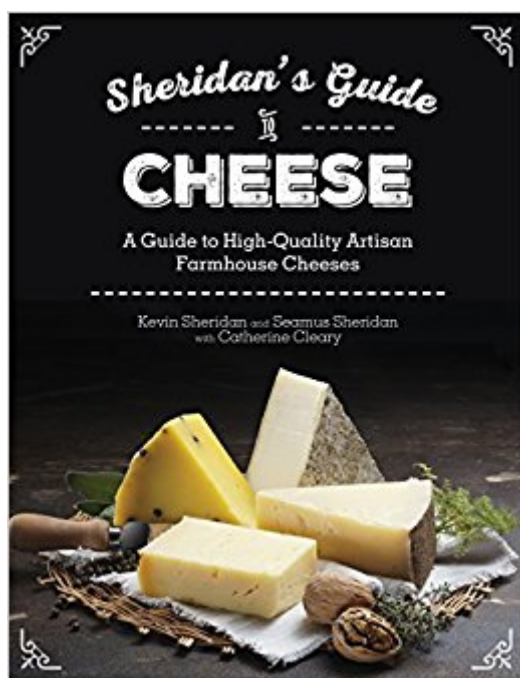


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Sheridans' Guide To Cheese: A Guide To High-Quality Artisan Farmhouse Cheeses



Synopsis

The brothers Kevin and Seamus Sheridan founded Sheridans Cheesemongers in 1995. Today, they are a brand name for cheese in Ireland, Europe, and the United States. Their distinctively branded crackers and biscuits are available at more than seventy retailers, such as Dean & DeLuca, Murrayâ™s, and Zingermanâ™s. Together, they are a veritable cheese master class: absolutely everything you could possibly want to know about not only the great cheeses of the world but also the fascinating little handcrafted cheeses, those individual masterworks that showcase some cheese makerâ™s genius, and also the specialty cheeses you may not think of first but may find that you enjoy far more than some of the bigger names. Sheridansâ™ Guide to Cheese is a complete guide to cheese for both novice cheese lovers and mature connoisseurs alike. Thereâ™s not much Kevin and Seamus have to say on the subject that isnâ™t worth hearing—or reading—and this compendium is an indispensable handbook on cheese. Inside youâ™ll find a country-by-country and style-by-style guide to cheeses of the world and heaps of practical advice on selecting, buying, aging, and storing cheese, as well as tasting notes to help you appreciate every kind you try. This is also an invaluable resource for assembling an ideal cheese plate, wine- and flavor-pairing notes, and even, here and there, a few useful recipes (such as a simply perfect risotto, which Seamus was taught in Italy by a parmesan maker). Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. Weâ™ve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Customer Reviews

Kevin and Seamus Sheridan are the co-owners of Sheridans Cheesemongers, an internationally well-known brand of high-quality Irish cheeses sold in the United States at Whole Foods and Zabarâ™s. They live in Galway, Ireland. Catherine Cleary is a journalist and food writer based in Dublin, Ireland.

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