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r/Cooking • 1 yr. ago

kl2467



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Non-drinker: What is good wine for cooking?

I don't drink, but I've been wanting to experiment with adding a bit of wine to various recipes. I don't want to use bottled "cooking wine" because of the iffy quality and high salt content. I'm thinking white would probably be best for most (non-beef) dishes. I want to use it in pasta sauce, Asian-inspired stuff, maybe scallops, soups, chicken marinades, etc.

What is a good, moderately priced wine for this purpose?



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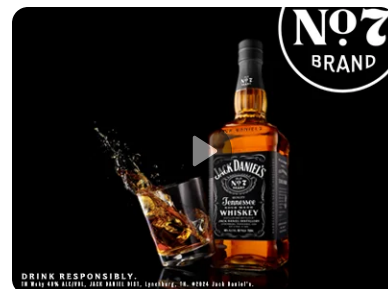
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simvike • 1y ago •

I get 4 pack of single serve bottles. They're a good size for cooking



145



fattymcbuttfac69 • 1y ago •

This is the way. No home recipe calls for a bottle of wine and wine goes downhill quickly. I don't really like wine so this has been my go to for years.



35



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**Breakfastchocolate** • 1y ago • Edited 1y ago •

Seconding this. Most stores will let you mix the bottles of the same brand/ price. For cooking a lot of recipes ask for dry wines- OP should pick a Cabernet and Chardonnay/ Sauvignon blanc that would work for most American style recipes. (I don't think I've seen very expensive wines in the small bottles- sutter home/ barefoot/ Cavit are all good for cooking)

Madeira and Marsala are nice to have for specific pan sauces (chicken Madeira from Cheesecake Factory style dishes).

If you ask at the liquor store what do the restaurants buy, they'll show you... also Costco has good prices on full bottles/ boxed wine.. just don't buy Kirkland sangria to cook with- it already has juice mixed in.

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**CoastalPizza** • 1y ago •

Go with a bag-in-a-box wine; a dry white, like Chardonnay or Sauvignon Blanc. They cost less and stay fresh over a long time. Here are some good ones: <https://www.mashed.com/629528/popular-boxed-wines-ranked-worst-to-best/>

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[Log In](#) 27  ... 5 more replies**hobohobbies** • 1y ago •

Go to the grocery store and whatever bottle is normally \$10-15 and is on sale for \$8-12, buy that one. It is good enough to drink (which is supposed to be an indicator as to whether you should cook with it) and affordable enough to cook with. While you don't have to use the beef=red, fish=white, it is a good to remember that reds are typically heavier and whites are lighter. I do Coq a Vin with red wine.

 8  ...**96dpi** • 1y ago • Top 1% Commenter

Fortified wines are good options if you're not using them often, they will last much longer in the fridge than a standard drinking wine.

Vermouth, Sherry, Madeira, Marsala, and Port are all in my fridge at all times. They don't really go bad, they just turn more sour/vinegary, which isn't really a bad thing for savory cooking.

My wife is a white wine drinker, so we always have Sauvignon Blanc in the fridge as well, this is another great "light" white wine option.

Shaoxing (Chinese cooking wine) is a great option as well, but good luck finding an unsalted version.

 13  ... 7 more replies**UroplatusFantasticus** • 1y ago •

You might not necessarily care about the specific grape variety once you've established whether your recipe needs a white or a red wine, and a dry or a sweet one. Usually it's dry.

The key difference between white and red is that red contains tannins: the same things that make your mouth dry when eating a quince, drinking espresso or a strong black tea etc..

That gives a taste that I'd describe as "heavier", and red wine's definitely more assertive than white in a dish.

Don't follow the silly old "red wine for red meat, white for white meat". White is more versatile. It doesn't really have anything that red doesn't have, it's just a simpler product. So, you use red when you specifically want the things white doesn't have. White wine is perfectly fine with any type of protein. A lot (possibly the majority) of chefs in Bologna prefer white over red for bolognese ragu.

 6  ...

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