

Cheers!

**Brewing up a
Great Meal with Beer**



America's Beer Distributors are Cooking with Beer!



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Introduction

Enjoying a cold glass of your favorite brew isn't the only way to experience the wide range of flavors of beer—beer can also be used as a cooking ingredient to add a distinctive flair to your favorite recipes. With its unique flavors and so many styles, beer can be the secret ingredient that makes just about any recipe taste even better. From appetizers to desserts, a splash of beer can make the difference between a recipe that tastes good and a truly memorable culinary experience.

When you're planning a meal, remember the various tastes of the 13,000 beers available in the U.S. today, and consider how the flavors of beer and food work together. Not only does beer enhance the flavor of food, but food also enhances the flavor of beer.

The National Beer Wholesalers Association, which represents the interests of 2,750 licensed beer distributors across the United States, has developed the following recipes to highlight the array of beer available to American consumers and to demonstrate how beer enhances food. Serve these dishes with a cold glass of the beer used in the recipe, or one that compliments the flavors, to fully experience the abundant flavors cooking with beer creates. Cheers!

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Beer Pairing Tips

Pairing particular beers and foods can be an interesting and delicious experience. There are no absolute rules to proper pairings—the goal, after all, is personal taste satisfaction. Here are some brief descriptions of popular styles of beer and recommendations for getting started on making successful matches:

<p>Lambic</p> 	<p>Dry and light, very fruity beers, sometimes tart. Delicious with pastries and fruit desserts or as an aperitif. Also ideal for dishes with cream or butter sauces.</p>
<p>Lager</p> 	<p>One of the world's most popular styles of beer. Smooth, golden beers with a slightly tangy, light flavor and a clean taste. Goes well with fish and strong dishes like curry.</p>
<p>Pale Ale</p> 	<p>Lighter-bodied beers. Moderate tang, sometimes caramel or toasted with a spicy aroma. Great with a wide range of food such as soups, salads, pizza or a burger.</p>

<p>Wheat Beer</p> 	<p>Crisp, lighter beers with a mild flavors. American wheat beers have a distinct, citrus character. Delicious with foods such as salads, sushi or vegetable dishes.</p>
<p>Brown Ale</p> 	<p>Smooth and more full-bodied beers with a distinctive nutty or woody flavor. Goes well with hearty foods such as roast pork, grilled chicken or smoked sausage.</p>
<p>Bock</p> 	<p>Strong, heavy beers either sweet or dry, characterized by caramel, toffee and toasted malt flavors. Delicious with game, lamb, heavy sausage or creamy desserts.</p>
<p>Porter</p> 	<p>Dark ale beers with rich, slightly bitter sometimes sharp taste. Goes well with roasted or smoked foods or strong cheeses.</p>
<p>Stout</p> 	<p>Drier, intense ales with a coffee-like finish. The roasted coffee and chocolate notes in this beer provide a rich complement to shellfish, meat dishes or chocolate desserts.</p>

Pale Ale Beer

This is a classic English ale with a slightly bitter and malty finish. Look for a fruity or flowery aroma and a copper color.

Stout Steak Rolls with Spicy Ale Dipping Sauce

Serves 4

- 1½ pounds top sirloin steak
- 1 cup Stout Beer
- 2 TBLS soy sauce
- 2 TBLS BBQ sauce
- ½ cup mayonnaise
- 1 tsp garlic and parsley salt
- 1 tsp chili powder
- 1 tsp cayenne pepper
- 2 TBLS India Pale Ale Beer
- 3 TBLS olive oil
- 1 TBLS Cajun spice
- 8 flour tortillas, 8" each
- 4 individual string cheese strips, cut in half lengthwise

Trim steak and cut into thin ribbons, about 3/4" wide each. In large mixing bowl, combine Stout Beer, soy sauce and BBQ sauce; add steak and stir well to coat. Cover and refrigerate to marinate, at least 4 hours and up to 24 hours.

In small bowl, make dipping sauce by combining mayonnaise, garlic and parsley salt, chili powder and cayenne pepper. Stir well. Stir in India Pale Ale Beer. Cover and refrigerate.

In large fry pan over medium high heat, warm olive oil. Stir in Cajun spice. Add steak and ½ cup of marinade; stir fry until cooked throughout, about 3–5 minutes. Remove from heat and cool.

On edge of each tortilla, place one piece of cut string cheese and one-eighth portion size of the steak; roll tightly. Repeat to make a total of eight rolls. Wrap and refrigerate until ready to use.

Prepare gas or charcoal grill, or preheat broiler. Place tortilla rolls on grill or under broiler and cook, turning until browned on all sides with dark grill marks, about 2 minutes per side. Serve with mayonnaise/ ale dipping sauce.

Nutrition Information, Per Serving: 940 calories; 53 g fat; 12 g saturated fat; 58 g carbohydrate



German-Style
Beer Fondue
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German-Style Beer Fondue

Serves 6

- 1 clove garlic
- $\frac{3}{4}$ tsp caraway seeds
- 2 cups Pilsner Beer
- 1 TBLS lemon juice
- $\frac{1}{4}$ tsp sugar
- 1 pound fully-cooked turkey sausage, cut into $\frac{1}{2}$ -inch slices
- 4 cups shredded Cheddar cheese (2 8-ounce packages)
- 2 TBLS flour
- 1 TBLS Worcestershire sauce
- $1\frac{1}{2}$ tsps whole grain mustard
- $\frac{1}{2}$ tsp salt
- $\frac{1}{8}$ tsp cayenne pepper
- 1 loaf rye or pumpernickel bread, unsliced
- 3 Granny Smith apples, cut into chunks
- 2 potatoes, baked and cut into chunks

Rub bottom of heavy 4-quart saucepan with garlic clove; discard clove. Add caraway seeds to pan and toast over medium-high heat, stirring constantly, until fragrant, about 1–2 minutes.

Pour Pilsner Beer into pot; stir until foam dissipates. Stir in lemon juice and sugar. Bring mixture to a boil; add sausage pieces, reduce heat to medium-low and simmer, uncovered 8–10 minutes. Remove sausage from pot with slotted spoon; cover with foil to keep warm. Leave beer mixture over low heat.

In large bowl, toss cheese with flour until evenly coated. Slowly whisk in beer mixture, one-half cup at a time, stirring until melted. Whisk in Worcestershire sauce, mustard, salt and cayenne pepper until blended.

Transfer mixture to warm $1\frac{1}{2}$ quart fondue pot, or small slow cooker set on low. Serve with sausage slices, chunks of bread, apple slices and potato cubes.

Nutrition Information, Per Serving: 780 calories; 35 g fat; 18 g saturated fat; 64 g carbohydrate

Stout Steak Rolls with Spicy Ale Dipping Sauce

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Green Peppercorn– India Pale Ale Gourgères

Makes 44

- 1 TBLS dried whole green peppercorns
- 4 ounces Gruyère cheese, finely shredded (about 1½ cups)
- 3 TBLS Parmesan cheese, grated
- ¼ tsp ground nutmeg
- 1 cup India Pale Ale Beer
- ½ cup butter
- 1 cup all-purpose flour
- 1 tsp salt
- 4 eggs

Preheat oven to 400°F. Line two baking sheets with parchment paper or other nonstick liner.

With mortar and pestle, or in spice grinder, or with the side of a knife, smash peppercorns and finely mince. Place in medium bowl with Gruyère cheese, Parmesan cheese and nutmeg; toss with fork until blended.

In large saucepan, combine India Pale Ale and butter and bring to a boil. When butter is melted, stir in flour and salt. Lower heat and stir constantly until dough pulls away from the sides of the pan and forms a ball. Remove from heat and let cool one minute. Stir in one egg and vigorously beat with wooden spoon until incorporated. Stir in remaining eggs, one at a time, beating well, until the dough is smooth. Beat in cheese mixture and stir until incorporated.

Drop dough by rounded teaspoonfuls onto prepared baking sheets, spacing about 1½ inches apart. With fingers, smooth gougères into neat mounds.

Bake one sheet at a time in preheated oven 25 minutes, until golden brown and crisp. Transfer gougères to a wire rack and cool until just warm.

Nutrition Information, Per Serving: 50 calories; 3.5 g fat; 2 g saturated fat; 2 g carbohydrate



Green Olive
Chili Beer Dip

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Green
Peppercorn–
India Pale Ale
Gourgères

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Green Olive Chili Beer Dip

Serves 8 (makes 1¾ cups)

- 1 bottle (12 oz) pale Lager Beer
- 1 Serrano chili pepper
- 3 TBLS extra-virgin olive oil, divided
- 1 onion, chopped
- 4 cloves garlic, coarsely chopped
- 1 jar (16 oz) large pitted stuffed olives, drained
- ¼ cup tahini (sesame seed paste)
- 1½ TBLS lemon juice
- 1 tsp honey
- ½ tsp ground coriander
- ¼ tsp ground cumin
- ¼ tsp black pepper
- ¼ cup cilantro, finely chopped
- 1 plum tomato, diced
- 2 TBLS unsalted pistachios, coarsely chopped
- ½ tsp kosher salt

Make slit in one side of Serrano chili; place in small saucepan over medium heat. Add Pale Lager Beer; bring to boil. Remove from heat and cover. Let steep 1 hour to make Chili Beer.

In large skillet over medium heat, warm 2 tablespoons olive oil; add onion and garlic. Saute 3 minutes; add olives and sauté 2 minutes longer. Add Chili Beer (and chili pepper); boil 10 minutes, until most of the beer has cooked away. Cool to room temperature.

Transfer olive mixture to food processor; add tahini, lemon juice, honey, coriander, cumin and pepper. Process mixture until dip is smooth, with some pieces of olive still visible. Stir in cilantro. Spread mixture on plate or in shallow soup bowl, cover and refrigerate 1 hour to allow flavors to blend.

To serve, place on platter, scatter the top of the dip with tomatoes and pistachios, sprinkle with salt and drizzle remaining tablespoon of olive oil over the top. Serve with toasted bread, warm sliced pita or pita chips.

Nutrition Information, Per Serving: 170 calories; 15 g fat; 2 g saturate fat; 7 g carbohydrate

Porter Beer

According to legend, the name of this beer is derived from its status as a favorite drink of the porters at Victoria Station in London. Porters are dry beers and dark brown in color.

Sodnos

Beer and Peanut Soup with Roasted Sweet Potatoes

Serves 6

2 TBLS peanut oil
1 cup onion, finely chopped
1 small green bell pepper, finely chopped
3 cloves garlic, minced
1 TBLS fresh ginger, minced
½ tsp crushed red pepper flakes
3 cups canned chicken stock
1 bottle (12 oz) Bock Beer
2 cups mashed roasted sweet potato (from 2 large sweet potatoes)
2 tomatoes, chopped
¾ cup creamy peanut butter
2 cups cooked small shrimp
1½ tsp salt
6 TBLS scallions, chopped

In large soup pot over medium-low heat, warm peanut oil. Add onion, bell pepper, garlic, ginger and pepper flakes. Cook mixture, covered, eight minutes, stirring once or twice, until onions are translucent. Add chicken stock and Bock Beer; bring to a boil. Stir in sweet potatoes and tomatoes.

Cover pot and simmer soup for 15 minutes, stirring occasionally. Whisk in peanut butter, shrimp and salt, stir well until blended. Simmer two minutes longer.

Ladle soup into bowls. Garnish each with one tablespoon chopped scallions.

Nutrition Information, Per Serving: 410 calories; 22 g fat; 4.5 g saturated fat; 38 g carbohydrate

Oven Fish Chowder with Wheat Beer

Serves 4

2 slices bacon, cut into thin strips
2 yellow onions, sliced thin
1 bottle (12oz) Wheat Beer
1 russet potato, scrubbed and cut into small dice
1 can (7 oz) kernel corn, drained
5 sprigs fresh thyme
2 cloves garlic, finely chopped
2 pounds halibut, cod, grouper, tilefish, or red snapper, cut into 2-inch chunks
1½ cups heavy cream
1 tsp salt
1 tsp black pepper
¼ cup parsley, chopped

Preheat oven to 375°F.

In large, deep, ovenproof skillet, cook bacon over medium-low heat until just beginning to crisp. Remove from skillet with slotted spoon; drain on paper towels. Set aside.

To bacon pan drippings, add onion slices. Sauté over medium-low heat 5 minutes, until onions begin to soften, but not until turning brown. Pour in Wheat Beer and bring to full boil. Remove from heat. Stir in potato pieces, corn, thyme and garlic. Place chunks of fish on top. Cover pan and place in oven; bake 25 minutes, until fish and potato are fork-tender.

Remove from oven; discard thyme stems.

Gently stir in cream, salt and pepper, taking care not to break up pieces of fish. Ladle into soup bowls. Garnish with bacon and parsley.

Nutrition Information, Per Serving: 710 calories; 40 g fat; 22 g saturated fat; 900 mg sodium; 28 g carbohydrate

Avocado Lager Beer Gazpacho

Serves 4

- 3 avocados, ripe
- 1 cup buttermilk
- ½ cup vegetable broth
- 1 lime, juiced
- ¼ cup cilantro leaves
- 1 tsp sugar
- ¾ tsp salt
- ¼ tsp ground cumin
- ¼ tsp cayenne pepper
- 1 cup light Lager Beer
- 1½ cups cherry tomatoes, quartered

Halve avocados and remove pits; scoop out flesh with a spoon and place in food processor or blender. Add buttermilk, vegetable broth, lime juice, cilantro leaves, sugar, salt, cumin and cayenne pepper. Puree until smooth. Stir in light Lager Beer. Refrigerate soup until chilled, about 2 hours.

To serve, ladle soup into bowls. Top with cherry tomatoes.

Nutrition Information, Per Serving: 300 calories; 23 g fat; 3.5 g saturated fat; 0 g trans fat; 21 g carbohydrate; 7 g sugar

Avocado Lager Beer Gazpacho

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Beer and Peanut Soup With Roasted Sweet Potatoes

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Italian Meatball, Pasta and Wheat Beer Soup

Serves 6

- 2 cans (14.5 oz) reduced-sodium beef broth
- 1 can (14.5 oz) chicken broth
- 1 can (14.5 oz) diced tomatoes, Italian herb flavor, undrained
- 1 bottle (12 oz) Wheat Beer
- 1 bunch escarole, core removed, cut crosswise into 1-inch pieces
- 2 cups shredded or chopped carrots
- ½ cup chopped onion
- ¼ cup Parmesan cheese, shredded
- 1 pkg (1 lb) frozen Italian meatballs
- 1 cup dried small pasta, such as fiori, small penne or small shell

In a soup pot, combine beef broth, chicken broth, tomatoes and juices, Wheat Beer, escarole leaves, carrots, onion, Parmesan cheese and meatballs. Bring to a boil; reduce heat to low, cover pot and simmer 30 minutes.

Stir in pasta. Raise heat to medium-low, cover and simmer 11 minutes or until pasta is just tender. Remove soup from heat; let stand 5 minutes before serving.

Nutrition Information, Per Serving: 420 calories, 21 g fat; 9 g saturated fat; 32 g carbohydrate; 1170 mg sodium

BBQ and Beer Chicken Soup

Serves 4

- 1 bottle (12 oz) Lager Beer
- ½ cup cheddar cheese, cut into 1" cubes
- 2 chicken breast halves, bone-in and skin-on
- 1 medium onion, diced
- 3 cups water
- ¼ cup lime juice
- ⅓ cup bottled barbeque sauce
- 1 can (15 oz) creamed corn
- 1 can (15 oz) black beans, rinsed and drained
- ½ cup Monterey Jack cheese, shredded
- 2 TBLS cornmeal
- 2 TBLS cilantro, chopped
- Tortilla chips

In small microwavable dish, pour 2 tablespoons Lager Beer. Add cheddar cheese cubes and set aside.

Pour remaining beer into soup pot. Add chicken breasts, onion, water, lime juice, barbeque sauce, creamed corn, black beans and Monterey Jack cheese. Stir well to combine. Bring to a boil; cover pot and reduce heat to low. Simmer 30 minutes. Remove chicken from pot and cool for 10 minutes. Add cornmeal and cilantro to soup; stir well to combine. Continue to simmer soup while chicken is cooling.

Place dish with cheese and beer in microwave; cook about one minute to melt cheese. Stir until smooth and set aside.

To serve, shred chicken and divide evenly among serving bowls. Ladle soup broth over chicken. Garnish each bowl with about 4 tortilla chips; drizzle with cheese-beer sauce.

Nutrition Information, Per Serving: 470 calories; 15 g fat; 7 g saturated fat; 53 g carbohydrate

Porter Beer Black Bean Soup

Serves 8

- 1 pound dried black beans, soaked overnight in cold water, drained
 - 8 cups cold water
 - 2 (12 oz) bottles Porter Beer
 - 1 (1 pound) smoked ham hock
 - 3 dried bay leaves
 - 1 green bell pepper, halved (one half quartered; other half diced)
 - 2 TBLS tomato paste
 - 6 TBLS olive oil, divided
 - 1 large white onion, chopped (about 2 cups diced)
 - 1 cup diced carrots
 - 1 cup diced celery
 - 1 red bell pepper, diced
 - 4 cloves garlic, minced
 - 1 TBLS dried oregano
 - 1 TBLS ground cumin
 - 1 TBLS salt
 - 2 TBLS red wine vinegar
 - 2 tsps hot pepper sauce
- Garnish (optional):*
diced red onion, tomato, chopped hard-boiled egg, cilantro sprigs

In heavy soup pot, bring to a boil over medium-high heat the beans, water, Porter Beer, ham hock, bay leaves, green bell pepper quarters and tomato paste. Reduce heat to low, cover pot and simmer 1½ hours, or until beans are firm-tender. Remove ham hock to cutting board; discard bay leaves and pepper quarters.

In large skillet, warm four tablespoons olive oil over medium-high heat. Add onion, carrots, celery, red bell pepper, diced green bell pepper and garlic. Cook, stirring frequently, for six minutes. Add oregano, cumin and salt; continue to cook 2 minutes more. Add to bean pot. Stir in vinegar, remaining two tablespoons olive oil and pepper sauce. Bring to a boil, reduce heat to low and simmer, partially covered with lid, one hour longer.

Transfer 3 cups of the beans with some of the liquid in pot to food processor; puree. Stir puree back into soup. Ladle into bowls; serve with optional garnishes of red onion, tomato, chopped egg and cilantro.

Nutrition Information, Per Serving: 440 calories; 18 g fat; 4 g saturated fat; 44 g carbohydrate

Wheat Beer

Wheat beers are very light, golden in color and have a dry, tangy finish.

Salads

Three Beer Spinach Salad with Porter Almonds, Wheat Beer Onions and Pilsner Grapefruit Vinaigrette

Serves 6

Croutons:

- 1 8 inch baguette, cut into ½ inch cubes
- 2 TBLS extra virgin olive oil
- ⅓ cup crumbled blue cheese
- ⅛ tsp salt
- ⅛ tsp black pepper

Wheat Beer Onions:

- 2 TBLS olive oil
- 1 onion, sliced into rings
- ¼ cup Wheat Beer
- ½ tsp salt
- ⅛ tsp black pepper

Porter Almonds:

- 2 TBLS sugar
- 1½ TBLS Porter Beer
- ½ cup sliced almonds
- 6 strips bacon, diced

Pilsner Grapefruit Vinaigrette:

- 3 TBLS Pilsner Beer
- ¼ cup grapefruit juice
- 1 TBLS lemon juice
- 2 TBLS white wine vinegar
- 1 shallot, finely chopped
- 1 clove garlic, minced
- ¾ cup extra virgin olive oil
- 1 TBLS tarragon leaves, finely chopped
- ¼ tsp salt
- ¼ tsp black pepper
- 1 package ready-to-serve fresh spinach leaves, about 10 ounces

Make croutons by preheating oven to 350°F. Combine in large bowl bread cubes, olive oil, blue cheese, salt and pepper; toss to coat evenly. Place on baking sheet and bake until browned and crisp, about 12 minutes, turning and stirring at 6 minutes. Remove from oven and set aside.

Make Wheat Beer Onions by warming olive oil in large non-stick skillet over medium-high heat. Add onion slices and sauté until they begin to turn brown, about 5 minutes. Add Wheat Beer; continue cooking until most of the liquid has evaporated. Add salt and pepper and stir. Remove from heat and set aside.

Make Porter Almonds by combining sugar and Porter Beer in small saucepan. Add almonds and cook over medium-high heat, stirring, about 5 minutes. Transfer almonds to sheet of wax paper. Using a spoon, spread almonds into thin layer and allow to cool. Set aside.

Place bacon pieces in nonstick skillet and cook over medium heat, stirring frequently, until browned and crisp, about 5 minutes. Remove to plate lined with paper towels. Set aside.

Make Pilsner Grapefruit Vinaigrette by placing the Pilsner Beer, grapefruit juice, lemon juice, vinegar, shallot and garlic in small saucepan over high heat. Bring to a boil; cook to reduce by half. Remove from heat. Whisk ¾ cup olive oil into mixture slowly. Add salt and pepper and continue to stir. Cool; add tarragon leaves.

To serve salad, arrange spinach on six individual serving plates. Sprinkle with Porter Almonds and bacon. Top with rings of Wheat Beer Onions; spoon Pilsner Grapefruit Vinaigrette over salad. Top with equal amounts of croutons.

Nutrition Information, Per Serving: 550 calories; 46 g fat; 8 g saturated fat; 27 g carbohydrate



Three Beer
Spinach Salad
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Couscous-Lentil Salad with Wheat Beer

Serves 6, as side-dish

- ¼ cup extra-virgin olive oil, divided
- 1½ tsps salt, divided
- 2 cloves garlic, minced
- 1 tsp ground cumin
- ½ tsp chile powder
- 1⅓ cups couscous
- 1 bottle (12 oz) Wheat Beer
- ½ cup chicken broth
- 1 can (15.5 oz) lentils (green pigeon peas), drained and rinsed
- 3 tomatoes, diced and juices removed
- 6 oz feta cheese, crumbled
- ½ cup mint, chopped
- ½ cup parsley, chopped
- ¼ cup chives, chopped
- 1 tsp grated lemon zest
- 1 TBLS lemon juice

In large nonstick skillet with tight-fitting lid, combine over medium heat 1 tablespoon olive oil, ½ teaspoon salt, garlic, cumin and chile powder. Stir in couscous. Cook 3 minutes, stirring constantly, until couscous is lightly toasted and seasonings are well-integrated.

Raise heat to high. Stir in Wheat Beer and chicken broth; bring mixture to a simmer. Cover skillet; remove from heat and let stand 5 minutes until beer mixture is absorbed into the couscous. Transfer couscous to large bowl; fluff with fork and cool completely.

To couscous, add lentils, tomatoes, feta cheese, mint, parsley, chives, lemon zest and lemon juice, stirring well after each addition. Add remaining 3 tablespoons olive oil and remaining teaspoon salt. Toss to combine.

Nutrition Information, Per Serving: 390 calories; 16 g fat; 6 g saturated fat; 45 g carbohydrates

Bistro Salad with Cream Stout Beer Vinaigrette

Serves 4

- 6 TBLS extra-virgin olive oil, divided
- 2 slices sourdough bread, approximately 6" x 1/2" each
- 1 clove garlic, halved lengthwise
- 5 slices bacon, cut into 1/2" wide strips
- 1 shallot, chopped
- 1 bottle (12 oz) Cream Stout Beer
- 1/4 cup red wine vinegar
- 2 tsps whole grain mustard
- 2 tsps fresh thyme leaves, chopped
- 1/4 tsp salt
- 10 cups frisee or other salad leaves
- 3 sprigs fresh thyme
- 4 large eggs, very cold

Heat oven to 350°F. Brush two tablespoons of olive oil over both sides of bread; place on baking sheet. Bake 16 minutes, turning slices over halfway, until lightly toasted. Rub bread all over with cut side of garlic. Reserve garlic. Cut bread into 1/2" croutons.


Fill a deep, medium-sized skillet or saucepan with 2 1/2" cold water; bring to a simmer over low heat.

In large skillet, cook bacon until crisp. Drain bacon on paper towel and set aside. In same skillet, add shallot and sauté 2 minutes until fragrant. Deglaze skillet with one cup Cream Stout Beer, stirring up brown bits from the bottom of the pan. Bring mixture to a boil; boil 6 minutes or until beer is reduced by half and is syrupy. Remove from heat; whisk in vinegar, mustard, chopped thyme and salt. Slowly drizzle in remaining 4 tablespoons olive oil; whisking, until combined. Pour dressing into a large salad bowl; place frisee on top. Scatter bacon and croutons over frisee. Do not toss.

When water is simmering, pour in remaining 1/2 cup Cream Stout Beer; add thyme sprigs and reserved garlic clove. Simmer 5 minutes to flavor poaching water. Crack eggs into 4 individual small cups. Slide eggs from cups into simmering water. Poach 2 1/2-3 minutes, or until whites are completely set and yolks begin to thicken but are still soft in center.

Toss salad. Divide among 4 plates. With slotted spoon, top each salad with an egg. Serve immediately.

Nutrition Information, Per Serving: 470 calories; 30 g fat; 6 g saturated fat; 32 g carbohydrates



Bistro Salad with Cream Stout Beer Vinaigrette

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Warm Wheat Beer Potato Salad

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Warm Wheat Beer Potato Salad

Serves 4, as entrée

2 bottles Wheat Beer, White Beer or Lager Beer (12 oz each)
4 cloves garlic, smashed with side of knife
2½ pounds baby red and baby Yukon gold potatoes, quartered
1 orange bell pepper, diced
3 scallions, sliced thin
5 all-beef frankfurters, cut into ¼ inch slices
2 TBLS butter
1 TBLS flour
¾ cup water
¼ cup cider vinegar
¾ tsp salt
¼ tsp black pepper

Pour beer into large pot with colander insert; add garlic cloves. Bring to a boil over medium-high heat. Place potatoes in colander or steam basket and place over simmering beer. Cover tightly with lid. Reduce heat to low and steam about 18–20 minutes, until just tender when pierced with fork. If beer begins to evaporate while cooking, add water to the pot.

Transfer cooked potatoes to large bowl; add bell pepper and scallions. Cover bowl with foil to keep warm. Remove garlic from pot; mince. Reserve ¼ cup of reduced beer from pot.

In large skillet, melt butter over medium-high heat; add frankfurters and cook until lightly browned, about four minutes. Remove from skillet with slotted spoon and add to potato mixture; recover potato mixture to keep warm. Whisk flour into skillet drippings and whisk one minute, or until blended and creamy. Add minced garlic, water, vinegar and reserved beer reduction.

Bring dressing to a boil; simmer two minutes, until dressing is thick and smooth. Stir in salt and pepper. Pour dressing over potato salad and toss well to coat. Serve immediately, while still warm.

Nutrition Information, Per Serving: 480 calories; 23 g fat; 11 g saturated fat; 0 g trans fat; 57 g carbohydrate

German Potato Salad with Wheat Beer

Makes 6 servings

2–2½ pounds Yukon gold potatoes, diced and peeled if desired
4 slices thick bacon, diced
1 onion, diced
3 cloves garlic, diced
3 eggs
3 TBLS white vinegar or apple cider vinegar
¾ cup Wheat Beer
¼ cup parsley, chopped

In large saucepan over medium-high heat, place potato pieces in water and bring to a boil. Reduce heat to simmer, cover, and cook until potatoes are fork-tender, about 5 minutes. Drain and set aside potatoes.

In large fry pan, place bacon and cook until barely crisp, about 1 minute. Add diced onions and garlic; continue cooking until onions are translucent, about 3 minutes more. Break eggs, one at a time, and scramble into mixture.

Place potatoes in large mixing or serving bowl. Add onion and bacon mixture to potatoes; toss well to combine. Add vinegar and toss well. Stir in Wheat Beer and combine. Sprinkle parsley on top before serving.

Nutrition Information, Per Serving: 220 calories; 5 g fat; 1.5 g saturated fat; 33 g carbohydrate

Pilsner Beer

The grandfather of light Lagers, true Pilsners have a light to medium body; a flowery, hoppy aroma; and a soft texture.

Grilled Beer-Glazed Pork Chops

Serves 4

- ¾ cup Porter Beer or Stout Beer
- ½ cup soy sauce
- ⅓ cup light brown sugar, packed well
- ¼ cup rice wine vinegar
- 1 TBLS diced fresh ginger
- 1 TBLS sesame seeds
- 2 cloves garlic, crushed through a press
- 1 tsp toasted sesame oil
- 4 pork chops, center-cut, about 1 inch thick

Make glaze by combining in deep saucepan the beer, soy sauce, brown sugar, vinegar, ginger, sesame seeds, garlic and sesame oil. Bring to a boil. Reduce heat to medium-low; simmer 15 minutes or until mixture thickens and reduces to about 1 cup. Remove from heat and cool to room temperature.

Place pork chops in shallow baking dish in single layer. Pour half of sauce over chops, turning to coat thoroughly. Cover dish with plastic wrap. Marinate in refrigerator at least 4 hours or up to overnight.

Prepare gas or charcoal grill; lightly oil grill rack. Place chops on grill and cook, turning, about 6–8 minutes per side. Baste with remaining half of beer glaze sauce during last 5 minutes of cooking. Cook until chops are just cooked through in the center, and are nicely glazed.

Nutrition Information, Per Serving: 230 calories; 8 g fat; 2.5 g saturated fat; 0 g trans fat; 15 g carbohydrate

Bock Beer-Braised Chicken with Peppers and Plantains

Serves 4

- 4 bone-in, skin-on chicken breast halves
- ½ tsp Kosher salt
- 2 TBLS canola oil
- 1 large onion, diced
- 1 red bell pepper, seeded and cut into large chunks
- 1 poblano pepper, seeded and diced
- 1 ripe (black mottled) plantain, peeled and chunked
- 3 cloves garlic, finely minced
- 1 TBLS tomato paste
- 1 can chipotle pepper pieces, small size, drained
- 1 cup Bock Beer
- ½ cup unsweetened coconut milk
- ¼ cup chicken broth
- ¼ tsp freshly ground black pepper.
- ¼ cup cilantro, chopped

Season chicken with ½ teaspoon Kosher salt. In large, deep sided sauté pan, warm canola oil over medium-high heat for 1–2 minutes, until pan and oil are hot. Add chicken skin side down and cook, turning once during cooking, until chicken is evenly browned, about 10–15 minutes. Remove chicken from pan and set aside.

To same pan, add onion, red pepper, poblano pepper and plantain pieces and cook, stirring frequently, until vegetables are softened and plantains are slightly browned, about 10 minutes. Add garlic and cook one minute longer.

In large bowl, whisk together tomato paste, chipotle pepper pieces, Bock Beer, coconut milk and chicken broth. Pour over vegetables in pan and scrape up any browned bits from the bottom of the pan. Return chicken to pan and bring liquid to a boil.

Reduce heat to low, cover pan and simmer, basting chicken occasionally, for about 15–20 minutes, or until chicken juices run clear when pierced with knife. Remove chicken from pan and cover to keep warm. Remove lid from pan, increase heat to medium and boil liquid until reduced and thickened, about 6 minutes more. Add black pepper.

To serve, top chicken with vegetables and sauce. Sprinkle with cilantro.

Nutrition Information, Per Serving: 480 calories; 23 g fat; 9 g saturated fat; 29 g carbohydrate

Bock Beer-Braised Chicken with Peppers and Plantains

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White Beer Seafood "Risotto" with Fresh Herbs

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White Beer Seafood “Risotto” with Fresh Herbs

Serves 6

- 1 bottle (12 oz) White Beer
- ½ cup clam juice
- 12 large scallops, halved
- 12 shrimp, shelled and deveined
- 3 TBLS olive oil
- 1 cup thinly sliced shallots
- 4 cloves garlic, minced
- 1 package (5.4 oz) Boursin-style herb and garlic flavored cheese, crumbled
- ½ cup sun-dried tomatoes packed in oil, drained and sliced thin
- 3 cups hot cooked orzo (about ½ of a one-pound package)
- 2 cups baby arugula
- ¼ cup basil, chopped
- 2 TBLS minced cilantro
- 2 TBLS minced dill
- 1 tsp kosher salt
- ¼ tsp black pepper
- ¼ cup grated Parmesan cheese

In large sauce pan over medium–high heat, bring White Beer and clam juice to a boil. Reduce to simmer and add seafood; cook 2–3 minutes or until just opaque. Remove seafood with slotted spoon and set aside. Increase heat and return liquid to boil. Cook until reduced by half, about 6–8 minutes.

In large deep skillet over medium–high heat, warm olive oil. Add shallots and sauté until caramelized, about 4–5 minutes. Stir in garlic and cook one minute more. Stir in cheese, tomatoes, beer and stock reduction, orzo and seafood. Heat throughout. Stir in arugula, basil, cilantro and dill. Season with salt and pepper. Stir in Parmesan cheese and continue warming until cheese is slightly melted.

Nutrition Information, Per Serving: 390 calories; 18 g fat; 7 g saturated fat; 39 g carbohydrate

Slow-Cooked Mediterranean Brown Ale Beef

Serves 8

- 1 bottle (12 oz) Brown Ale Beer
- 1 envelope dry onion-mushroom soup mix (1.8 ounce size)
- ½ cup sun-dried tomatoes (not in oil)
- 2 TBLS flour
- 4 cloves garlic, sliced
- 2 tsps dried rosemary, crumbled
- 2 TBLS olive oil
- 3 pounds beef chuck stew meat, cut into 2-inch chunks
- 1 onion, halved and sliced
- 2 orange bell peppers, cut into strips
- ½ cup pitted Kalamata olives
- ½ cup pitted green olives
- ¼ cup chopped parsley

In 5–6 quart slow cooker, combine Brown Ale Beer, soup mix, sun-dried tomatoes, flour, garlic and rosemary.

In large skillet over medium-high heat, warm oil. Add one-third of beef chunks and brown all over, about 3–4 minutes. Transfer beef to slow cooker. Brown remaining beef in two batches; transfer to cooker.

In same pan, sauté onion drippings in skillet 3 minutes or until lightly browned. Scatter onions over beef in slow cooker. Cover and cook on low heat setting for 6 hours.

Stir in bell peppers and olives. Cover; cook 45 minutes longer to low setting. To serve, spoon beef over hot pasta or rice. Sprinkle with chopped parsley.

Nutrition Information, Per Serving: 380 calories; 19 g fat; 5 g saturated fat; 14 g carbohydrate



Mexican Stout Burgers with Grilled Onion and Avocado

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Mexican Stout Burgers with Grilled Onion and Avocado

Serves 6

- ½ cup Stout Beer
- 1 TBL unsweetened cocoa powder
- ⅛ tsp cinnamon
- ½ tsp cumin
- ½ tsp granulated garlic
- 1 tsp brown sugar
- 1 tsp salt
- 2 pounds ground sirloin
- 2 red onions, sliced into thick rings
- 6 slices Monterey Jack cheese
- 2 avocados, sliced
- 6 hamburger buns

In small mixing bowl, stir together Stout Beer, cocoa powder, cinnamon, cumin, granulated garlic, brown sugar and salt. Place ground sirloin in large mixing bowl; pour beer mixture into meat. Stir gently until well-combined. Form meat into six patties.

Prepare gas or charcoal grill, or pre-heat broiler.

Place meat patties on grill or under broiler and cook about 5–7 minutes. Add onion rings to grill. Turn burgers and cook additional 5–7 minutes until cooked through to desired doneness. During final minutes of cooking burgers, top each with a slice of cheese. Add opened buns to grill, toasting just until golden.

To assemble, place burgers on grilled buns and top with grilled onion and avocado slice.

Nutritional Information, Per Serving: 500 calories; 24 g fat; 8 g saturated fat; 33 g carbohydrate

Caribbean Chicken with Bock Beer

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Caribbean Chicken with Bock Beer

Serves 6

5–6 chicken leg quarters (about 4.5 pounds), skin removed
2 TBLS dry Jamaican jerk seasoning
1 TBLS olive oil
1 large onion, diced
2 jalapeno chiles, seeded and diced
1 TBLS peeled and chopped fresh ginger
3 cloves garlic, chopped
1 tsp salt
1½ cups parboiled rice
1 bottle (12 oz) Bock Beer
½ cup unsweetened coconut milk
1 can red or pink beans (16 oz), rinsed and drained
½ cup roughly chopped cilantro, divided

Coat chicken all over with jerk seasoning.

In large Dutch oven or other large pan with lid, warm oil over medium heat. Cook chicken in two batches, turning frequently, until well browned, about 8–10 minutes per batch. Remove chicken to plate. Pour off all but about 2 tablespoons pan oil.

To drippings in pan, add onion, chiles, ginger, garlic and salt. Cook, stirring 3–4 minutes, until onion is lightly browned. Stir in rice and cook for additional minute. Add Bock Beer, coconut milk, beans and half of cilantro. Return chicken to pot along with any accumulated juices.

Bring chicken mixture to a boil, cover pot and reduce heat to low. Simmer 30–35 minutes, or until liquid is absorbed, rice is tender and chicken is cooked through. Stir in remaining cilantro.

Nutrition Information, Per Serving: 620 calories; 20 g fat; 8 g saturated fat; 55 g carbohydrate

Pan-Asian Beer Glazed Pork Chops with Pineapple-Black Bean Salad

Serves 6

Marinade:

1 tsp grated fresh ginger
¾ tsp curry powder
¾ tsp cloves
½ bottle Lager Beer (6 oz)
2 TBLS Worcestershire sauce
2 TBLS fresh lime juice
1 TBLS finely chopped garlic
6 boneless pork chops, cut ¾" thick

Glaze:

½ bottle (6 oz) Lager Beer
2 TBLS hoisin sauce
2 TBLS light brown sugar
1 TBLS light soy sauce
1 tsp grated fresh ginger

In large re-sealable plastic bag, combine ginger, curry powder and cloves. Reserve ½ teaspoon spice mixture for salad. Add ½ bottle Lager Beer, Worcestershire sauce, lime juice and garlic to remaining spice mixture. Seal bag and shake to blend. Add pork chops to bag; reseal and turn well to coat. Refrigerate 2 hours.

Prepare glaze by combining in medium saucepan ½ bottle Lager Beer, hoisin sauce, light brown sugar, soy sauce and ginger. Bring to a boil; reduce heat to medium. Boil 10 minutes until reduced and thickened to a glaze.

While glaze is reducing, in medium bowl combine all salad ingredients with reserved ½ teaspoon of spice mixture. Cover and refrigerate until ready to cook pork.

Prepare gas or charcoal grill, or pre-heat broiler.

Remove pork from bag; discard marinade. Grill pork over medium-hot coals, 5 minutes, per side, brushing generously with glaze. Grill until juices until clear, about 5 minutes per side. Divide salad and mound on each plate or spoon onto large serving platter. Place pork chop next to salad.

Nutritional Information, Per Serving: 270 calories; 9 g fat; 2.5 g saturated fat; 22 g carbohydrate

Pineapple-Black Bean Salad:

2 cups diced pineapple
1 can black beans (15 oz), rinsed and drained
½ cup diced red bell pepper
3 TBLS sliced green onions
2 TBLS shredded fresh mint
1 TBLS lime juice
1 TBLS canola oil

Potato Gnocchi with Parmesan-Beer Sauce

Serves 6

3 TBLS butter, divided
2½ TBLS flour
1 cup Lager Beer, Cream Ale or Pumpkin Ale Beer
1¼ cups half-and-half
1 cup grated Parmesan cheese, divided
⅛ tsp ground nutmeg
2 pkgs (1 lb) potato gnocchi
1 pkg (10 oz) frozen peas and carrots, thawed
salt and pepper to taste

In a large pot over medium high heat, bring to boil lightly salted water for pasta. Preheat oven to 425°F. Lightly coat 11x17-inch glass baking or casserole dish with ½ tablespoon of butter, using entire half tablespoon.

Melt remaining 2½ tablespoons butter in medium saucepan over medium heat; whisk in flour and stir until well-blended. Pour in beer, whisking well. Slowly add half-and-half. Bring mixture to boil and cook, whisking, until thickened, about 3 minutes. Stir in ¾ cup Parmesan cheese and nutmeg. Cook 1 additional minute; season with salt and pepper. Remove from heat.

Add pasta to boiling water and cook 2–3 minutes according to package directions, or until gnocchi float to the top of the pot. Drain; return gnocchi to pasta pot. Add cheese sauce and thawed peas and carrots; gently stir to combine. Transfer mixture to prepared baking dish.

Sprinkle with remaining ¼ cup Parmesan cheese. Place in hot oven and bake 12–15 minutes, or until bubbly. Serve immediately.

Nutrition Information, Per Serving: 440 calories; 26 g fat; 16 g saturated fat; 38 g carbohydrate



Potato Gnocchi
with Parmesan-
Beer Sauce

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Pilsner Steak Tips with Herbed-Pecan Orzo and Shiitake Mushroom Sauce

Serves 4

Sirloin Steak:

- 1½ pounds beef sirloin tips
- 1 cup Pilsner Beer
- 1 cup beef broth
- 2 TBLS Worcestershire sauce
- 1 tsp red hot pepper sauce
- 1 tsp Kosher salt
- ½ tsp freshly ground black pepper

Place sirloin tips in large zipper top plastic bag. Add to bag one cup of Pilsner Beer, beef broth, Worcestershire sauce, red pepper sauce, one teaspoon Kosher salt and one-half teaspoon of black pepper. Marinate in refrigerator or on counter top for at least 20 minutes. Begin to cook Orzo (*see below*).

In large heavy skillet over medium high heat, warm olive oil. Remove sirloin tips from marinade, reserving marinade. Add meat to the pan and cook 3–4 minutes on each side, until lightly browned. Remove meat to plate and cover with foil to keep warm.

After making the Shiitake mushroom sauce (*see below*). Return meat to the pan and cook an additional four to five minutes for medium rare or until desired doneness.

Herbed-Pecan Orzo:

- 1 cup orzo pasta
- 1 tsp Kosher salt
- 2 TBLS butter
- ½ tsp freshly ground black pepper
- 2 TBLS rosemary, chopped
- 2 TBLS parsley, chopped
- 1 TBLS thyme, chopped
- ½ cup chopped pecans

Cook orzo according to package directions. Drain and toss with two tablespoons of butter, one teaspoon of Kosher salt and ½ teaspoon black pepper. Stir in rosemary, parsley, thyme and pecans. Cover with foil and set aside.

Shiitake Mushroom Sauce:

- 1 TBLS olive oil
- 1 TBLS butter
- 1 shallot, peeled and finely chopped
- 2 cups shiitake mushrooms, stems removed and sliced
- ¼ cup Pilsner Beer
- ½ tsp Kosher salt
- 2 TBLS flour

In same pan in which the sirloin tips were cooked, melt butter. Add shallot slices and mushrooms; sauté two to three minutes or until just tender. Stir in ¼ cup of Pilsner Beer and cook until beer is almost completely absorbed. Sprinkle ½ teaspoon of Kosher salt and flour over the mushrooms in the pan, stirring to coat. Pour in reserved marinade. Bring to a boil and cook for one minute, then reduce heat and cook, stirring frequently, for an additional five minutes or until liquid is reduced by half.

When sirloin tips, orzo and Shiitake mushroom sauce have been prepared, arrange Herbed-Pecan Orzo on serving platter, fan the sirloin tips over orzo and top with sauce to serve.

Nutrition Information, Per Serving: 690 calories; 33 g fat; 11 g saturated fat; 48 g carbohydrate

Lager Beer

Lagers represent 95 percent of the beer sold in the world. These beers are light yellow; highly carbonated; and have a clean, refreshing taste.

Cheddar and Tomato Ale Muffins

Makes 12

2½ cups all-purpose flour
6 TBLS sugar
1 TBLS baking powder
½ tsp salt
1½ tsps dried basil leaves
2 eggs
1¼ cups Pale Ale Beer
1½ cup shredded mild cheddar cheese
6 TBLS sun-dried tomatoes in oil, diced
3 TBLS reserved oil from jar of sun-dried tomatoes

Preheat oven to 375°F. Lightly coat 12-container muffin tin with baking spray; set aside.

In large mixing bowl, stir together flour, sugar, baking powder, salt and basil leaves. Set aside.

In medium mixing bowl, beat eggs. Stir in Pale Ale Beer, cheese, diced sun-dried tomatoes and oil. Gently stir beer mixture into flour mixture, just until ingredients are moistened. Spoon mixture into muffin tin cups until ¾ full with batter.

Place in preheated oven and bake 22 minutes, or until tops are golden in color. Serve warm.

Nutrition Information, Per Muffin: 240 calories; 10 g fat; 4 g saturated fat; 28 g carbohydrate

Stout Chocolate Scones

Makes 8

- 1¼ cups dried Bing cherries, or dried cranberries
- ¾ cup Stout Beer
- 2 cups unbleached flour
- 1 TBLS baking powder
- 3 TBLS sugar
- ½ tsp salt
- 5 TBLS very cold butter, cut into ¼ inch chunks
- 4 ounces dark chocolate, chopped into small chunks
- ¼ cup heavy cream
- 1 TBLS powdered sugar

If using cherries, chop coarsely. Soak cherry pieces or dried cranberries in Stout Beer for 30 minutes. Preheat oven to 425°F. Cover large baking sheet with parchment paper and set aside.

In large mixing bowl, combine flour, baking powder, sugar and salt. Cut in butter with pastry blender until mixture resembles a coarse meal. Add cherries and beer, chocolate pieces and cream. Dough should be sticky and wet, but not soggy; add another tablespoon of flour if needed. Mix well and form into large ball.

Place dough on flat work surface and press into eight inch circle. Cut into 8 wedges; transfer wedges onto parchment paper-covered baking sheet. Bake in preheated oven 14–15 minutes. Remove from oven; cool slightly and dust with powdered sugar.

Nutrition Information, Per Scone: 370 calories; 16 g fat; 9 g saturated fat; 52 g carbohydrate

Stout Chocolate Scones

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Lager Beer, Fig and Walnut Focaccia

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Lager Beer, Fig and Walnut Focaccia

Makes 4 small loaves (16 slices)

1 bottle (12 oz) Red Lager Beer
1 package (8 oz) dried Calimyrna figs, cut into ½" dice
1 TBLS fresh rosemary leaves, chopped
2¼ tsps (1 envelope) active dry yeast
¼ cup extra-virgin olive oil, divided
4¼ cups unbleached all-purpose flour, divided
⅔ cup walnuts, chopped
1 TBLS + 1 tsp salt
2 TBLS whole fresh rosemary leaves
½ tsp black pepper

In medium saucepan over medium high heat, bring to a boil Red Lager Beer, figs and chopped rosemary. Remove from heat, cover and steep 20 minutes to plump figs. Remove figs and rosemary with slotted spoon and set aside. Pour Red Lager Beer into medium bowl; add enough hot water to beer to make 1½ cups liquid. Stir in yeast. Let stand 5 minutes or until foamy. Add 3 tablespoons olive oil to yeast mixture.

In large bowl, whisk together 4 cups flour, walnuts and 1 tablespoon salt; stir in figs and beer mixture. Beat with wooden spoon until soft dough forms. Knead by hand for 10 minutes on surface coated with remaining ¼ cup flour. Knead until dough is only slightly sticky. Place in oiled bowl, cover with plastic wrap and place in warm location to rise. Let rise until doubled in volume, about 1–1½ hours.

Lightly coat two large baking sheets with non-stick cooking spray. Punch down dough and divide into four pieces; shape into round balls. Flatten two pieces of dough onto each sheet into ½ inch thick rounds, keeping them irregular in shape. Brush rounds with remaining tablespoon of olive oil. Scatter whole rosemary leaves over each. Using fingertips, make dimples in dough, pressing in rosemary. Sprinkle with remaining teaspoon of salt and black pepper. Cover with plastic wrap and let rise 45 minutes.

Preheat oven to 400°F. Bake rounds 22–24 minutes, switching baking sheets on racks halfway through baking, until golden brown on top. Slide focaccia onto wire rack and cool.

Nutrition Information, Per Serving: 210 calories; 6 g fat; .5 g saturated fat; 33 g carbohydrate

Pale Ale Biscuits with Cheddar and Chives

Makes 18

2½ cups self-rising flour
1 TBLS sugar
¼ cup (½ stick) cold butter, cut into pieces
4 TBLS cold solid vegetable shortening, cut into pieces
½ cup shredded sharp Cheddar cheese
2 TBLS snipped fresh chives
1 cup India Pale Ale Beer

Preheat oven to 450°F. Cover large baking sheet with parchment paper and set aside.

In large bowl, combine flour and sugar; whisk to blend well. Add butter, shortening and cheese; cut in with a pastry blender or fork until mixture resembles coarse crumbs. Stir in chives.

Gradually stir in India Pale Ale Beer with fork, until a soft, sticky dough forms. Place dough on floured surface and knead four or five times, just until dough comes together. Roll into 9x6-inch rectangle; fold into thirds and pat or roll dough until ½ inch thick.

Using a floured 2½ inch round cutter, cut out biscuits. Gather loose scraps of dough and re-roll until all dough is used. Place biscuits on prepared baking sheet.

Place in hot oven and bake 12–14 minutes, or until light golden brown. Cool 2 minutes before serving.

Nutrition Information, Per Serving: 130 calories; 7 g fat; 3 g saturated fat; 14 g carbohydrate; 0 g fiber; 3 g protein; 1 g sugar

Pale Ale-Sesame Cheese Bread

Makes 1 loaf (12 slices)

1 bottle (12 oz) Pale Ale Beer
1 package (8 oz) sharp Cheddar cheese, shredded
2 TBLS butter
1½ TBLS sugar
1 TBLS whole grain mustard
1 TBLS salt
4½ cups bread flour, or unbleached all-purpose flour
2¼ tsps (1 envelope) active dry yeast
3 TBLS sesame seeds, divided
White from 1 large egg, beaten with ¼ tsp salt

In medium saucepan over medium heat, combine Pale Ale Beer, cheese, butter, sugar, mustard and salt. Heat mixture, stirring, just until cheese and butter melts. Remove from heat and cool slightly.

In large bowl, whisk together flour, yeast and 2 tablespoons of sesame seeds. Stir in cheese mixture and beat with wooden spoon until soft dough forms. Spread additional flour on flat surface and knead dough 10 minutes, working additional flour into dough. Dough should be smooth and elastic, no longer sticking to surface.

Place dough in buttered bowl; cover with plastic wrap. Place in warm location and let rise one hour, until doubled. Punch dough down; shape into a 7-inch round loaf. Place on buttered baking sheet. Brush top of dough with egg-white mixture and sprinkle with remaining tablespoon of sesame seeds.

Using a very sharp knife, make large X cut, 1/8-inch deep, into top of loaf. Cover loosely with plastic wrap. Place in warm location and let rise 45 minutes or until almost doubled.

Preheat oven to 375°F. Place loaf in oven and bake 20 minutes. Loosely cover loaf with foil, return to oven and bake additional 20 minutes until crust is deep golden and loaf sounds hollow when tapped on the bottom. Cool completely on wire rack before slicing.

Nutrition Information, Per Serving: 310 calories; 10 g fat; 5 g saturated fat; 41 g carbohydrate

Stout Beer

Originally developed as a heavier, "stouter" version of the Porter, Stouts are almost black in color. They can be sweet or dry and have a coffee-like flavor.

Deserts

Brown Ale Beer Shoofly Pie

Serves 8

1 cup + 2 TBLS all purpose flour
¾ cup light brown sugar (packed)
¾ tps ground cinnamon
¼ tsp salt
¼ cup cold butter, cut into small pieces
1 large egg
¾ cup Brown Ale Beer or Porter Beer
1 cup mild molasses
1 tsp baking soda
¼ cup boiling water
1 (9-inch) ready-to-use refrigerated pie crust (or frozen 9-inch pie shell, thawed)

Preheat oven to 375°F.

In bowl of a food processor, combine flour, brown sugar, cinnamon and salt. Pulse to mix. Add butter; pulse until mixture resembles fine crumbs. Remove ½ cup of the crumb mixture and set aside.

In large bowl, beat egg until well blended. Add Brown Ale Beer and molasses; stir until just combined. In small cup, dissolve baking soda in boiling water. Stir into molasses mixture; add crumb mixture from food processor bowl. Stir mixture until well blended.

Pour mixture into pie shell. Top with reserved ½ cup crumb mixture. Bake in oven 35 minutes, or until filling is puffed and just set, and crumb mixture is lightly golden. Cool completely.

Nutrition Information, Per Serving: 410 calories; 12 g fat; 4.5 g saturated fat; 73 g carbohydrate

Ale Apple Walnut Spice Cake with Butterscotch Custard Sauce

Serves 12

Apple Walnut Spice Cake:

1½ cups all-purpose flour
1 tsp baking powder
2 tsp pumpkin pie spice
½ tsp baking soda
¼ tsp salt
½ cup butter, brought to room temperature
1 cup brown sugar
1 egg, lightly beaten
1 cup full-flavored Ale Beer
1½ cups peeled and diced apples
1 cup chopped walnuts

Butterscotch Custard Sauce:

¼ cup full-flavored Ale Beer
1¾ cup whole milk
1 pkg (4 oz) butterscotch instant pudding

Preheat oven to 375°F. Grease well a 9x9-inch baking pan; set aside.

In large mixing bowl, whisk together flour, baking powder, pumpkin pie spice, baking soda and salt. In medium mixing bowl, stir together softened butter, brown sugar and egg; blend until smooth. Stir butter mixture into flour mixture. Slowly add one cup of Ale Beer to mixture, stirring well to incorporate. Stir in apples and walnuts. Pour mixture into prepared pan and place in oven; bake for 35 minutes or until toothpick inserted in center of cake comes out clean.

While cake is baking, make custard sauce by warming one-fourth cup Ale Beer and milk in medium saucepan over medium-low heat, just until bubbles begin to form around edges of pan. Remove from heat; stir in pudding mix and blend until smooth.

To serve, cut cake into twelve squares. Top each serving with ¼ cup of butterscotch custard sauce.

Nutrition Information, Per Serving: 340 calories; 16 g fat; 6 g saturated fat; 44 g carbohydrate

Chocolate-Cream Cheese Stout Beer Brownies

Makes 24

Cream Cheese Filling

- 1 pkg (8 oz) cream cheese, softened
- 1/3 cup sugar
- 1/2 tsp vanilla extract
- 1 egg, brought to room temperature

Brownies

- 1 cup all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1/4 tsp salt
- 6 TBLS butter, cut into cubes and brought to room temperature
- 8 ounces dark bittersweet chocolate, chopped
- 3/4 cup white chocolate chips
- 4 eggs, brought to room temperature
- 1 cup sugar
- 1 1/4 cup Stout Beer, brought to room temperature
- 1 cup semi-sweet chocolate chips

Preheat oven to 375°F. Line a 9x13-inch baking pan with aluminum foil or parchment paper, or grease and flour pan. In medium mixing bowl with electric mixer on medium speed, prepare cream cheese filling by beating cream cheese until smooth. Gradually beat in sugar. Beat in vanilla and one egg until just blended. Set aside.

In medium mixing bowl, whisk together flour, cocoa powder and salt until well-combined. Set aside. In top of double boiler over very low heat, melt butter, bittersweet chocolate and white chocolate chips, stirring constantly until melted. Remove chocolate from heat.

In large mixing bowl, beat four eggs and one cup sugar on high speed until light and fluffy, about 3 minutes. Add melted chocolate mixture, beating until combined. Beat reserved flour mixture into melted chocolate mixture. Whisk in Stout Beer. (The batter will seem a bit thin.) Drop semi-sweet chocolate chips evenly on top of batter, allowing some to sink into batter. Pour entire mixture into prepared pan.

Pour cream cheese mixture over brownie batter in pan. Cut through mixture several times with knife to create a marbled design. Place in oven and bake 30 minutes on center rack until top is browned and toothpick inserted in center comes out almost clean. Remove brownies from oven and let cool, uncovered, until they reach room temperature. Cut into 24 brownies and serve.

Nutrition Information, Per Serving: 260 calories; 16 g fat; 9 g saturated fat; 30 g carbohydrate

Chocolate-Cream Cheese Stout Beer Brownies

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Southern Chocolate-Stout Beer Pecan Pie

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Southern Chocolate-Stout Beer Pecan Pie

Serves 8

2 cups pecans, halved
1 bottle (12 oz) Double-Chocolate Stout Beer or Porter Beer
1 cup light corn syrup
1 cup light brown sugar (packed)
¼ cup (2 oz) unsweetened chocolate, cut up
¼ cup butter
3 large eggs
2 tsps vanilla
¼ tsp salt
1 (9-inch) ready-to-use refrigerated pie crust (or 9-inch frozen pie crust, thawed)

Preheat oven to 350°F. Scatter pecans on a baking sheet and toast lightly in oven, about 7 minutes. Let cool. Chop 1 cup of the pecans and set aside.

In large saucepan over medium-high heat, bring Stout Beer, corn syrup and light brown sugar to a boil; reduce heat to medium and gently boil 7 minutes, stirring once. Remove from heat. Stir in chocolate and butter until melted and smooth; let cool 7 minutes or until just warm. Add eggs, vanilla and salt to chocolate mixture; whisk until just blended. Stir in chopped pecans.

Pour into prepared pie shell. Arrange remaining cup of pecans on top of filling. Bake 40 minutes, or until crust is golden and filling is puffed and set. Cool completely.

Nutrition Information, Per Serving: 630 calories; 36 g fat; 9 g saturated fat; 76 g carbohydrate

White Chocolate, Lager Beer and Blackberry Tart

Serves 8

Crust:

1 cup plus 2 TBLS all-purpose flour
¼ tsp salt
¼ tsp baking soda
1 tsp sugar
½ cup chopped pecans or almonds
6 TBLS butter, chilled and diced into small cubes

Tart Filling:

1 cup white chocolate chips
1 package (8 oz) cream cheese
¾ cup heavy whipping cream

Tart Topping:

1 bottle (12 oz) Lager Beer
4 cups frozen blackberries, thawed
6 TBLS sugar
2 TBLS cornstarch

Preheat oven to 350°F. In bowl of food processor, prepare crust by combining flour, salt, baking soda, sugar, chopped nuts and butter. Process using off/on switch until ingredients are mixed and crumbly. Press mixture to bottom and up sides of 10-inch tart pan with removable bottom. Place in oven and bake until lightly browned, about eighteen minutes. Remove from oven and set aside to cool.

While crust is baking, prepare filling by melting white chocolate chips on stove top or in microwave. Stir well; set aside to cool. Place cream cheese in medium bowl; beat with electric mixer for one minute. Gradually add whipping cream and continue beating until thick and fluffy, about three minutes more. Add melted chocolate and beat one minute on low speed to mix well. Spread chocolate mixture into prepared tart crust. Chill.

To prepare topping, pour Lager Beer into heavy saucepan over medium heat. Add two cups of blackberries and bring to boil. Boil five minutes. Using back of wooden spoon, mash berries. Remove from heat and pour through sieve, pressing berries with back of spoon to remove all liquid. Return juice to saucepan. Add sugar and cornstarch to juice mixture and cook over medium-low heat until thickened, about four minutes. Remove from heat and cool slightly. Stir in remaining berries. Chill mixture until serving time.

To serve, cut tart into eight wedges and place on plates. Top each with berry mixture.

Nutrition Information, Per Serving: 590 calories; 40 g fat; 22 g saturated fat; 53 g carbohydrate

Stout Beer Date Cake with Stout Toffee Sauce

Serves 12

Stout Beer Date Cake:

1 bottle (12 oz) Oatmeal Stout Beer or Cream Stout Beer
1 package (8 oz) pitted dates, chopped
1½ tsps baking soda
½ cup butter, softened
½ cup sugar
½ tsp salt
2 eggs
2 tsps vanilla extract
1½ tsps baking powder
1¾ cups all-purpose flour

Stout Beer Toffee Sauce:

½ cup butter
1 box (1 pound) light brown sugar
1 cup Oatmeal Stout Beer or Cream Stout Beer
1 cup heavy cream
¼ cup light corn syrup
2 tsps vanilla extract

Coat a 9x3-inch springform pan with a light layer of cooking spray. Set aside.

In large saucepan, combine bottle of Oatmeal Stout Beer and dates. Bring to a boil; remove from heat and stir in baking soda. (Mixture will foam.) Let cool 20 minutes. Preheat oven to 350°F.

In a large bowl with electric mixer, beat butter, sugar and salt until creamy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla and baking powder. On low speed, alternately beat in flour and beer-date mixture to combine. Spread in pan.

Place in oven and bake 40–42 minutes, or until wooden pick inserted in center comes out clean and cake is firm to touch. Cool cake on rack for 15 minutes. Remove sides of pan and cool completely.

When ready to serve, make Beer Toffee Sauce by melting butter in a 6-quart pot over medium heat. Stir in sugar, Stout Beer, cream and corn syrup. Bring to a boil, reduce heat to medium and boil 12 minutes, stirring occasionally. Remove from heat and let bubbling subside. Stir in vanilla.

To serve, cut cake into 12 slices. Pour ¼ cup toffee sauce over each serving.

Nutrition Information, Per Serving: 560 calories; 23 g fat; 14 g saturated fat; 83 g carbohydrates

Stout Beer Date Cake with Stout Toffee Sauce

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America's Beer Distributors

It's hard to imagine that less than 100 years ago beer was illegal in the United States. The 18th Amendment to the Constitution began the thirteen year period known as Prohibition; but in 1933, Congress passed and the states ratified the **21st Amendment which repealed Prohibition and made it legal to brew, sell and consume**

beer within a regulated three-tier distribution system controlled by the states. Today, America's beer distributors are the critical link in the three-tier system of beer distribution, supplying beer from brewers large and small, domestic and international, to licensed retailers such as convenience stores, grocery stores, bars and restaurants.

Because of the American distribution system, nearly **13,000 brands of beer are available** to consumers from coast to coast. American consumers choose from an array of products from the largest international brands to the smallest local brews, all on the same store shelf, restaurant list and bar tap.

Today, the American distribution system supplies consumers with the safest alcohol in the world. Beer distributors are able to clearly track the product from the time it leaves

the brewer or importer until the time it reaches a retailer. Because of this clear "chain of custody," American consumers don't see the widespread counterfeit and poisonous alcohol that proves dangerous in other countries.

Beer distributors service every state and congressional district in the U.S. and provide rewarding jobs to more than **91,000 hard-working men and women who start the engines on beer trucks long before the sun comes up.**

Distributors around the country know the **importance of fighting underage drinking and drunk driving.** They regularly sponsor community and responsibility initiatives including safe ride home programs and speakers at local high schools.

For more information about America's beer distributors, visit www.nbwa.org.





America's Beer
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