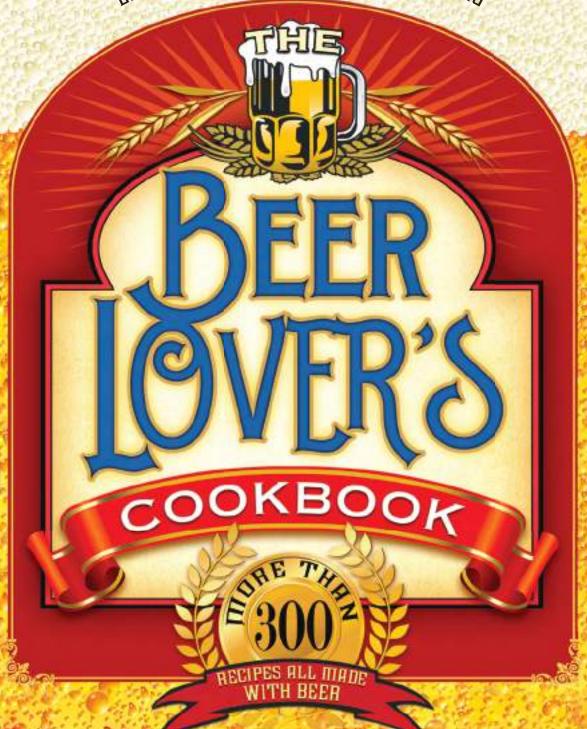
"EAT, DRINK AND BE MERRY ALL DAY LONG".





MORE THAN 300 RECIPES ALL MADE WITH BEER

JOHN SCHLIMM



CUMBERLAND HOUSE
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To My Mom & Dad, and, of course, Little Coyote

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May you always be able to eat, drink, and laugh to your heart's content.

Publisher's Note:
This book and the recipes contained herein are intended for those of a legal drinking age. Please drink responsibly and ensure you and your guests have a designated driver when consuming alcoholic beverages.

INTRODUCTION

By John Schlimm

When I set out to create *The Beer Lover's Cookbook* more than a decade ago, I had one goal in mind: To throw the ultimate party in a book. This became an easy task once I realized I was working with the most popular and beloved thirst quencher of all time, a true international superstar of bar and screen. The beer party I planned to throw would be a 24-hour, 365-day brew fest across the globe.

As one of my friends likes to say, BEER = FUN. That's what this book is intended to be: 100% pure grade FUN.

Consider *The Beer Lover's Cookbook* your all-access pass to the event of the season, and allow me the honor of *re*introducing you to a bona fide legend like you've never seen it before.

Beer is the ultimate rock star of the culinary world. Boasting worldwide sales of nearly \$300 billion annually, this hearty concoction of barley, hops, yeast, and other earthy ingredients has dominated the ultra-competitive food and beverage circuit for millennia.

It has history, style, and charisma on its side, not to mention a fan base that numbers well into the hundreds of millions of the partying faithful. It appears nonstop across the globe, headlining at bars, restaurants, casinos, campgrounds, homes, frat houses, sold-out stadiums, and at its very own museums. It's a true media bonanza, having starred in countless songs, books, movies, television shows, video games, and on billboards, often leaving its carbonated and fruity competition in the dust. Beer has also had countless royal audiences (Queen Elizabeth I was a hug fan, drinking ale for breakfast), and even rolls with its own posse of gods, goddesses, and patron saints!

Whether kegged, bottled, canned, free flowing, or whipped into a batch of scrambled eggs, this consummate A-lister never fails to attract attention and please the thirsty and ravenous masses. Its bobbing and weaving between sweet, bitter, and smooth styles demonstrates a versatile performer that can help one drown the blues or score big time.

The good ol' brewski is the favored toast of holiday gatherings, summer picnics, and its very own world-wide festivals, as well as weddings, bar mitzvahs, Super Bowl blowouts, twenty-first birthdays, and even the occasional funeral. In the end, every sip, gulp, or chugging of this ageless delight is all about friendship, laughter, and celebrating life to the absolute fullest.

Beer has also been involved in some tabloid-worthy run-ins, as would be expected of any hard-partying rock star. And I'm not just referring to its occasional role in unfortunate hook-ups, hangovers, arrests, and...how do I put this delicately...unexpected surprises nine months later. For example, Founding Father Ben Franklin is often misquoted as saying, "Beer is living proof that God loves us and wants to see us happy." The scandalous truth behind the music here is that it was *wine* he was talking about, not beer. But who's to say we can't privately slip "beer" in there anyway and take the message to heart? However, Franklin did say,

"There can't be good living where there is not good drinking." Beer lovers can certainly draw inspiration from that credo.

Even more shocking, a cover-up of biblical proportions has been alleged by many a beer scholar. It is believed that at the famed wedding feast at Canaan, Jesus actually turned the water into beer, not wine.

Beer has weathered the test of time to earn its five star accolades on the global stage. It is inextricably woven into the tapestry of our human existence. In doing so, it has repeatedly affirmed the famous folk lyric "In Heaven there is no beer...that's why we drink it here."

From the old world to the modern global village, cooks have always used beer as a cooking ingredient. A favorite brewski adds zest and enhanced flavor to almost any dish. The best part is that there are very few rules you have to follow. Even the most novice chefs out there can turn their meals and parties into celebratory brew fests.

Because it works in mysterious ways with different foods, it's hard to adequately describe the magic beer adds to food, other than to say there's an obvious void when it's not there. To leave beer out of food is to torment the palette *and* the psyche, a neglect akin to committing a culinary crime.

When talking about beer recipes, and particularly this collection, I always impart one rule of thumb to my audience: Trust your own taste buds. I like to think of the more than 300 recipes in this book as works-in-progress, much like any collection of recipes. No recipe is ever truly complete until each individual person holding the whisk or the spatula or, most importantly in this case, the measuring cup adds his or her very own pinch of this or dash of that.

Although the recipes herein work well with a good classic lager, I hope you'll experiment with the endless lineup of specialty beers on the market today. Perhaps you have your own homebrew you can add to the mix, truly making these recipes homegrown superstars.

Remember, you're the host with the most of this ultimate beer lover's party. You make the rules.

Like any multitalented rock star, beer has had many famous collaborations on the bar circuit. It has teamed up with other such greats as gin, vodka, whiskey, tequila, and, yes, even wine!

From the Buzzy Navel, Beer Bullet, Red-Headed Mary, and Beertini to the Woodpecker, Strawberry Jolt, Atomic Diva, Wild Turkey Chase, Garden of Eden Punch, and Flaming Sake Bomb, this anthology of beer's greatest pairings is sure to leave you spinning for joy. A Triple Mint Float never tasted better, a Root Beer Float never had such pizzazz, and for a true crowd pleaser, trust me, you'll never disappoint when you serve up a Tongue Tingler or Skip & Go Naked.

The Beer Lover's Cookbook lives up to its title in delivering a high quality and impressive quantity of beer-inspired choices. Consider this your bible of beer, where even gluttony becomes a tempting virtue. This is your loyal kitchen companion, and your secret weapon to throwing the ultimate bash, whether it be for a few friends, a few dozen guests, or just you.

BEER = FUN!

Adopt this motto and with this book to guide you, you've got your very own VIP pass into the sudsy revelry of the world's most celebrated, hopheaded rock star.

CHAPTER 1

Appetizers

* LEEK SPREAD }*

· Yields 5½ Cups

- pound sharp Cheddar cheese, shredded
- pound mild Cheddar cheese, shredded
- 3 tablespoons ketchup
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- leek or 2 scallions, trimmed and minced, white part only
- 1 clove garlic, peeled and minced
- 1/4 teaspoon hot red pepper sauce
- $1\frac{1}{2}$ to 2 cups flat beer

In an electric mixer at high speed or in a food processor fitted with a metal chopping blade, blend all of the ingredients, except the beer, until the mixture is smooth.

With the motor running, pour the beer into the mixture in a slow steady stream until the mixture is as thick as you prefer. Pack the Leek Spread into a storage container, cover, and refrigerate for several days to mellow the flavors.



"YOU SIT BACK IN THE DARKNESS, NURSING YOUR BEER, BREATHING IN THAT INEFFABLE AROMA OF THE OLD-TIME SALOON: DARK WOOD, SPILLED BEER, GOOD CIGARS, AND ANCIENT WHISKEY—THE SACRED INCENSE OF THE DRINKING MAN."

Bruce Aidells, American chef

*{ CLASSIC DIP }

· Yields 3 Cups

- 1 8-ounce package cream cheese
- 5-ounce jar Old English sharp cheese spread
- teaspoon parsley
 Garlic salt to taste
- 1/2 cup light beer

In a bowl, combine all of the ingredients except the light beer until the mixture is smooth. Then while continuing to mix, pour the light beer into the mixture until it is as thick as you prefer. For the best taste, pack the Classic Dip into a storage container, cover, and refrigerate overnight, allowing the flavors to settle.

* BLACK BEAN DIP }*

• Yields 3½ Cups

- 8-ounce package cream cheese, softened
- 8 ounces Cheddar cheese with jalapeño peppers, cubed
- $^{1}/_{3}$ cup beer
- cup black beans, drained and rinsed
- 1/2 cup sliced scallions
- $^{1}\!/_{2}$ cup chopped tomatoes
 - Tortilla chips

In a medium saucepan over low heat, combine the cream cheese, Cheddar cheese, and beer, mixing well until the cheeses are melted. Add the black beans, scallions, and tomatoes, mixing well. Serve the Black Bean Dip warm with the tortilla chips.

* CRAB DIP }

· Yields 3 Cups

- 1½ cups mayonnaise
- 1 teaspoon mustard
- 1/4 teaspoon hot pepper sauceDash of lemon juiceSeasoned salt to taste
- 2 tablespoons beer
- 6 ounces Alaskan crab meat, separated

In a bowl, combine the mayonnaise, mustard, pepper sauce, lemon juice, seasoned salt, and beer. Mix until smooth. Stir in the crab meat.

* CRAB BOWL DIP }*

· Yields 10 to 12 Servings

- 12 ounces crab meat
- 2 8-ounce packages cream cheese, softened
- 2 tablespoons beer
- 1 teaspoon lemon juice
- $^{1}\!/_{2}$ teaspoon Worcestershire sauce
 - Dash of hot sauce
- 1/4 teaspoon salt (or to taste)
 - Round loaf of rye bread or crackers of choice

In a large bowl, combine all of the ingredients, except the rye bread, mixing well. Add extra seasonings to taste. Slice the top off the rye bread and scoop out the center. Place the beer crab mixture into the rye bread bowl. Serve with the scooped-out rye bread chunks or crackers.

* BLUE CHEESE DIP }*

· Yields 2 Cups

3	6-ounce rolls sharp cheese, softened
$1^{1/2}$	ounces blue cheese (Roquefort)
2,	tablespoons butter, softened
2,	medium cloves garlic, minced
1	medium onion
1	teaspoon Worcestershire sauce
$1/_2$	teaspoon Tabasco sauce
1	cup beer (warm)
1	loaf rye bread or crackers of choice

In a large bowl, combine all of the ingredients except the beer and rye bread, mixing well with an electric mixer. Slowly add the beer, continuing to mix well. Refrigerate the mixture. Serve the Blue Cheese Dip cold with the rye bread or crackers.



"Our lager,
Which art in barrels,
Hallowed be thy drink.
Thy will be drunk, (I will be drunk), At home as it is in the pub.
Give us this day our foamy head,
And forgive us our spillages,
As we forgive those who spill against us.
And lead us not to incarceration, But deliver us from hangovers.
For thine is the beer, The bitter, The lager.
Forever and ever,
Barmen."

Anonymous, "Beer Prayer"



· Yields 4 to 6 Servings

- small clove garlic, halved
- 3/4 cup beer
- 2 cups shredded Swiss cheese
- cup shredded sharp natural Cheddar cheese
- tablespoon all-purpose flour

 Dash of hot pepper sauce

Dippers of choice (examples: chicken, steak, raw vegetables)

Use the cut side of the garlic to coat the inside of a saucepan and then discard the garlic. Pour the beer into the saucepan and heat it slowly. On a cutting board, coat the shredded cheeses with the flour. Gradually add the cheese to the beer, stirring constantly, until the mixture is thickened and bubbles. Do not allow the mixture to become too hot. Stir in the hot pepper sauce. Transfer the mixture to a fondue pot. Place the pot over the fondue burner.

Spear each dipper with a fondue fork, dipping it into the fondue, swirling to coat. If the mixture becomes too thick, stir in a little additional warmed beer.



"He who drinks beer sleeps well. He who sleeps well cannot sin. He who does not sin goes to heaven. Amen."

Unknown German Monk

* MEATBALLS }*

· Yields 32 Meatballs

2	slices bread, cubed
12	ounces beer
1	pound lean ground beef
$1/_{2}$	cup shredded mozzarella cheese
	Freshly ground black pepper to taste
$1/_{2}$	cup chopped onion
1	tablespoon butter
2,	tablespoons brown sugar
2,	tablespoons vinegar
2,	tablespoons beef stock
1	to 2 tablespoons all-purpose flour (optional)

Sauce of choice

In one bowl, soak the bread cubes in 1 /2 cup of beer. In another bowl, combine the ground beef, mozzarella cheese, pepper, and beer-soaked bread. Shape the mixture into 32 cocktail-size meatballs. Arrange the meatballs in a single layer on a cookie sheet and bake for 15 minutes at 350°. When the meatballs are done, drain them on paper towels to remove the grease.

In a skillet, sauté the onions in butter until tender. Stir in the brown sugar, vinegar, beef stock, and remaining beer. Thicken with flour if desired. Simmer the mixture over a low heat for 10 minutes. Add the meatballs to the sauce and simmer for 20 minutes.



"ALWAYS REMEMBER THAT I HAVE TAKEN MORE OUT OF ALCOHOL THAN ALCOHOL HAS TAKEN OUT OF ME."

Winston Churchill, British Prime Minister

* STEAMED SAUSAGE }*

· Yields 8 to 10 Servings

ounces beer
Smoked sausage (enough to fill a crock-pot), cut into bite-size pieces

Pour the beer into the bottom of a crock-pot. Add the smoked sausage pieces. Cook the sausage on high for 2 hours. Switch to low until it is time to serve the sausage.

* SAUSAGE BITES }*

Yields 6 to 8 Servings

- 2 pounds smoked sausage, cooked and cut into ½-inch slices
- 1 cup beer
- 1/4 cup brown sugar
- 2 tablespoons cornstarch
- 1/4 cup vinegar
- 1 tablespoon horseradish
- ¹/₄ cup mustard

In a skillet, combine the sausage and beer, cover, and simmer the mixture for 10 minutes.

In a small bowl, combine the brown sugar and cornstarch, mixing well. Stir in the vinegar, horseradish, and mustard, mixing well. Add this mixture to the sausage mixture, cooking and stirring until it is bubbly.

{ CHEESE BITES }

· Yields 80 Bites

- 2 cups Bisquick baking mix
- 1/2 cup shredded Cheddar cheese
- 1/2 cup beer
- 2 tablespoons butter, melted Sesame seeds

Preheat the oven to 450°. In a large bowl, combine the baking mix, Cheddar cheese, and beer, mixing well and then beating well for approximately 15 to 20 strokes.

On a floured board, form the dough into a ball and then knead it 5 times. Roll the dough out into a rectangle approximately 16 x 10-inches. Cut the dough into 2-inch squares and then cut each of those squares diagonally in half. Spread the butter over the halves and sprinkle them with the sesame seeds. Place the halves on ungreased cookie sheets. Bake the Cheese Bites for about 7 to 8 minutes or until they are browned.



"GIVE BEER TO THOSE WHO ARE PERISHING, WINE TO THOSE WHO ARE IN ANGUISH; LET THEM DRINK AND FORGET THEIR POVERTY AND REMEMBER THEIR MISERY NO MORE."

Bible (Proverbs 31:6-7)

* CHEDDAR CHEESE SPREAD }*

· Yields 4 to 6 Servings

- pound Cheddar cheese, grated
- 1/2 large clove garlic, minced (or to taste)
- ¹/₂ tablespoon Worcestershire sauce
- 1/2 tablespoon dry mustard
- ½ teaspoon salt
- 1/2 cup beer

In a blender or food processor, combine all of the ingredients, except the beer. When well blended, gradually add all of the beer, continuing to blend. Place the Cheddar Cheese Spread into a storage container, cover, and refrigerate for at least 24 hours.



"KEEP YOUR LIBRARIES, YOUR PENAL INSTI-TUTIONS, YOUR INSANE ASYLUMS... GIVE ME BEER. YOU THINK MAN NEEDS RULE, HE NEEDS BEER. THE WORLD DOES NOT NEED MORALS, IT NEEDS BEER... THE SOULS OF MEN HAVE BEEN FED WITH INDIGESTIBLES, BUT THE SOUL COULD MAKE USE OF BEER."

Henry Miller, American author

* SPICY CHEDDAR CHEESE SPREAD }*

· Yields 12 Servings

- ounces flat beer
- 1½ pounds Cheddar cheese, cubed (room temperature)
- 2 tablespoons Worcestershire sauce
- clove garlic, minced (or to taste)
- 3 to 4 drops hot pepper sauce Salt and pepper to taste (optional)

Pour the beer into a blender or food processor. Put the Cheddar cheese into the blender with the beer. Add the Worcestershire sauce, garlic, and hot pepper sauce. Blend the ingredients to a coarse purée. Season the mixture with salt and pepper to taste. Pack the Spicy Cheddar Cheese Spread into a storage container, cover, and refrigerate for at least 8 hours to blend the flavors.



"Sometimes when I reflect back on all the beer I drink I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver."

Jack Handey, American humorist

SHARP CHEDDAR CHEESE CRACKERS }*

· Yields 16 Crackers

1/4 cup + 2 teaspoons all-purpose flour

1/4 teaspoon double-acting baking powder

Dash of salt

2 teaspoons butter

¹/₄ cup beer

ounce sharp Cheddar cheese, shredded

¹/₂ teaspoon poppy seed

Preheat the oven to 450° . In a bowl, combine the flour, baking powder, and salt. Cut in the butter until the mixture resembles coarse meal. Add the beer and Cheddar cheese and stir the mixture to combine. Drop the batter in individual heaping teaspoonfuls onto a nonstick baking sheet. Form 16 mounds leaving 1-inch between each. Sprinkle each mound with an equal amount of poppy seed. Bake for about 8 to 10 minutes until lightly browned. Remove the crackers to a wire rack to cool.



"NOT ALL CHEMICALS ARE BAD. WITHOUT CHEMICALS SUCH AS HYDROGEN AND OXYGEN, FOR EXAMPLE, THERE WOULD BE NO WAY TO MAKE WATER, A VITAL INGREDIENT IN BEER."

Dave Barry, American humorist

* DEVILED EGGS }*

· Yields 12 Deviled Eggs

- 6 eggs, hard-boiled, peeled, halved, and separated
- 1 teaspoon vinegar
- 1 tablespoon mayonnaise
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon salt
 Pepper to taste
- ³/₄ teaspoon mustard
- teaspoon to 1 tablespoon beer (depending on preference)
- 12 olives

In a bowl, combine the egg yolks and remaining ingredients except the olives. With a small spoon, scoop the mixture into the egg halves. Garnish each Deviled Egg with an olive.



"THERE IS AN ANCIENT CELTIC AXIOM THAT SAYS 'GOOD PEOPLE DRINK GOOD BEER.' WHICH IS TRUE, THEN AS NOW. JUST LOOK AROUND YOU IN ANY PUBLIC BARROOM AND YOU WILL QUICKLY SEE: BAD PEOPLE DRINK BAD BEER. THINK ABOUT IT."

Hunter S. Thompson, American journalist and author

* STUFFED TOMATOES }*

· Yields 8 to 12 Servings

8 large or 10 to 12 medium tomatoes Salt and pepper to taste Seasoned salt to taste ounces whole corn, drained 12 small onion, finely chopped 1 small to medium sized green pepper, finely chopped 1 8 ounces sharp Cheddar cheese, grated 3 cups soft bread crumbs cups beer 2 Ranch dressing (if desired)

Cut the tops off the tomatoes and remove the pulp. Season the inside of the tomatoes with the salt, pepper, and seasoned salt to taste.

In a large bowl, combine all of the other ingredients, mixing well. Scoop the ingredients into the hollow tomatoes. Pour or brush more beer onto the tops of the stuffed tomatoes. Bake the tomatoes in a hot oven for 15 to 20 minutes. Serve with Ranch dressing on the side, if desired.



"'COME,' EACH ONE CRIES, 'LET ME GET WINE! LET US DRINK OUR FILL OF BEER! AND TOMORROW WILL BE LIKE TODAY, OR EVEN FAR BETTER.'"

Bible (Isaiah 56: 12)

* CRAB BALLS }*

· Yields 30 Balls

- 1 cup beer
- 1/2 cup (1 stick) butter
- cup sifted all-purpose flour
- 1/2 teaspoon seasoned salt
- 4 eggs
- 1 7-ounce can crab meat

In a saucepan, combine the beer and butter, mixing well. Bring the mixture to a boil. Add the flour and seasoned salt, mixing well. Beat in the eggs. On a greased baking sheet, drop teaspoon-size amounts of the batter, making sure they are about 1 to 2-inches apart. Cover with foil. Bake the balls at 450° for approximately 8 to 10 minutes. Reduce the heat to 350° and bake the balls for 10 minutes until they are browned. After the balls cool, slice them open as desired and fill them with the crabmeat to serve.



"For every wound, a balm. For every sorrow, cheer. For every storm, a calm. For every thirst, a beer."

Anonymous

{ SALSA }

· Yields 2 Cups

- 6 chile peppers
- 1 cup beer
- clove garlic
 Juice from 1 orange
- ¹/₄ medium onion, chopped
 - Salt to taste
- ¹/₂ cup crumbled white cheese

Tortilla chips

In a skillet, toast the chile peppers over a medium flame until they blister. Open the chile peppers and remove the stems, veins, and seeds. Soak the chile peppers in the beer for 30 minutes. In a blender, combine the chile peppers, beer, garlic, and orange juice, puréeing until the mixture is smooth. Stir in the onion and add the salt to taste. Garnish with the cheese and serve with the tortilla chips.



"Mother's in the kitchen washing out the jugs, Sister's in the pantry bottling the suds, Father's in the cellar mixin' up the hops, Johnny's on the front porch watchin' for the cops."

Prohibition song

CHAPTER 2

Soups & Chili

* AMERICAN CHEESE SOUP }*

· Yields 3 to 5 Servings

	1
$1/_{2}$	cup finely chopped carrots
$1/_{4}$	cup finely chopped celery
$^{1}\!/_{\!4}$	cup finely chopped onion

cup chicken broth

1³/₄ cups milk

1/4 cup all-purpose flour Dash of pepper

1 cup shredded American cheese

3/4 cup beer

In a saucepan, combine the chicken broth, carrots, celery, and onion. Bring the mixture to a boil and then reduce the heat. Cover and simmer the mixture for 6 to 8 minutes or until the vegetables are tender. In a bowl, combine the milk, flour, and pepper. Stir the milk mixture into the broth and vegetable mixture. Cook and stir until thickened and bubbly. Cook and stir for 1 more minute. Add the American cheese and beer. Stir until the cheese is melted.



"This is grain, which any fool ean eat, but for which the Lord intended a more divine means of consumption... Beer!"

 $Friar\ Tuck,\ Character\ from\ Robin\ Hood,\ Prince\ of\ Thieves$

* CHEESE CHOWDER }*

· Yields 4 Servings

$1^{1/2}$	cups small broccoli florets
$3/_{4}$	cup shredded carrots
$3/_{4}$	cup chicken broth or water
$1/_{4}$	cup chopped onion
$1/_{4}$	cup (½ stick) butter
$1/_{4}$	cup all-purpose flour
$1/_{2}$	teaspoon dry mustard
$1/_{4}$	teaspoon pepper
2	cups milk
3	ounces cream cheese, cubed and softened
8	ounces Polish sausage or any smoked sausage, fully-cooked and thinly sliced
$1^{1/2}$	cups shredded sharp Cheddar or American cheese
$3/_{4}$	cup beer

In a medium saucepan, combine the broccoli, carrots, chicken broth or water, and onion. Bring to a boil. Reduce the heat and simmer, covered, for 8 to 10 minutes or until tender. Do not drain. Set aside.

In a large saucepan, melt the butter. Stir in the flour, dry mustard, and pepper. Add the milk all at once. Cook and stir the mixture until thickened and bubbly. Cook and stir for 1 more minute.

In a bowl, stir about ½ cup of the hot milk mixture into the cream cheese. Stir until well combined. Stir the cream cheese mixture into the remaining milk mixture in the saucepan. Stir the sausage, cheese, and beer into the thickened mixture. Cook and stir over a low heat until the cheese melts and the sausage is heated through. Stir in the undrained vegetables. Heat through.

* HAM & VEGETABLE SOUP }*

· Yields 6 Servings

11/4	cups dry navy beans, rinsed
6	cups water
24	ounces beer
$1^{1/2}$	cups water
$^{3}\!/_{4}$	pound ham hocks (or 1 small meaty ham bone) $$
1	cup peeled and cubed potatoes
$1/_2$	cup chopped carrots
$1/_2$	cup sliced celery
$1/_2$	cup chopped onion
$1/_2$	teaspoon crushed dried thyme
1/8	teaspoon pepper
	Few dashes of hot pepper sauce
	Salt and pepper to taste

In a Dutch oven, combine the beans and the 6 cups of water. Bring to a boil, reduce heat, and simmer for 2 minutes. Remove from the heat. Cover the mixture and let it stand for 1 hour. Drain. Add the beer and the $1\frac{1}{2}$ cups of water. Bring to a boil and add the ham hocks. Reduce the heat, cover, and simmer for 1 hour or until the beans are nearly tender.

Remove the ham hocks. Cut the meat off of the bones and coarsely chop. Discard the bones. Return the meat to the soup along with the potatoes, carrots, celery, onion, thyme, pepper, and hot pepper. Cover the mixture and simmer for 30 minutes or until the vegetables are tender. Season with salt and pepper to taste.



"Beauty is in the eye of the beer holder."

Anonymous

* GARDEN PEA SOUP }*

pound green split peas, rinsed and drained

· Yields 8 Servings

$1^{1/2}$	quarts water
2	tablespoons extra virgin olive oil
2	yellow onions, finely chopped
2,	carrots, diced
2,	celery ribs, diced
5	cups cold water
12	ounces beer
1	meaty ham bone (about 1 pound)
1	medium white potato, peeled and diced
$1/_{4}$	cup chopped fresh parsley
1	teaspoon chopped fresh thyme
$1/_{2}$	teaspoon powdered mustard
1	tablespoon cider vinegar
8	ounces fully-cooked bratwurst links or smoked sausage, sliced diagonally
	Salt and pepper to taste

In a saucepan, combine the split peas with the 11/2 quarts of water. Soak for 6 to 8 hours or overnight.

Bring the water and peas mixture to a boil for 2 minutes. Remove the mixture from the heat, cover, and let stand for 1 hour. In a stockpot, heat the olive oil over a medium heat. Add the onions, carrots, and celery. Cook, stirring often, for 5 to 7 minutes until the onions are tender. Add the 5 cups of cold water, beer, ham bone, potato, parsley, thyme, powdered mustard, and cider vinegar.

Drain the soaked peas and add them to the pot. Bring to a boil. Reduce the heat to a simmer, cover, and cook for 3 to 4 hours, stirring occasionally, until the peas are tender.

Remove the ham bone. Remove any lean ham and return it to the pot. Discard the fat and bone. Add the bratwurst or smoked sausage and heat through. Add the salt and pepper to taste.

* CHILLY CUCUMBER SOUP }*

· Yields 4 to 6 Servings

- ounces light beer
- ¹/₂ cup sour cream
- 2 medium-size cucumbers, finely chopped
- 1 teaspoon salt
- 1/4 teaspoon garlic powder
- ¹/₂ teaspoon sugar

In a bowl, gradually add the light beer to the sour cream. Add the cucumbers, salt, garlic powder, and sugar. Mix well and serve cold.



"DOUGH... THE STUFF... THAT BUYS ME BEER ...

RAY... THE GUY THAT SELLS ME BEET...

ME... THE GUY... WHO Drinks the Beer,

FAR... THE DISTANCE TO MY BEET

SO... I THINK I'LL HAVE A BEET...

LA... La La La La La La Beer

TEA... no Thanks, I'm Drinking Beer...

THAT WILL Bring US BACK TO... (LOOKS INTO AN EMPTY GLASS)

D'OH!"

Homer J. Simpson, Character on "The Simpsons,"

"Doe Re Mi Beer"

* LENTIL SOUP }

· Yields 8 to 10 Servings

- 2 cups dried lentils
- 4. cups beer
- 4 cups water
- 4 cups chicken broth
- 1 meaty ham bone
- 2 tablespoons butter
- 2 medium onions, minced
- 2 ribs celery, very thinly sliced
- 3 medium carrots, very thinly sliced

Salt and pepper to taste

In a saucepan, cover the lentils in water and soak overnight. Drain the lentils and pour them into a kettle. Stir the beer, 4 cups of water, and broth into the kettle. Add the ham bone and bring the mixture to a boil. Reduce the heat and simmer the lentils, covered, for 3 hours, stirring occasionally. Remove the ham bone, strip off the meat, break the meat into small pieces, and return the meat to the kettle. In a skillet, melt the butter over a medium heat. Add the onions, celery, and carrots and sauté them for 10 minutes or until they are softened but not browned. With a slotted spoon, transfer the vegetables to the soup kettle and cook the soup for 30 more minutes. Season the soup with the salt and pepper to taste.



"MILK IS FOR BABIES. WHEN YOU GROW UP YOU HAVE TO DRINK BEER."

Arnold Schwarzenegger, Austrian American actor and statesman

* BEAN SOUP }

· Yields 6 Servings

- 2 15-ounce cans pinto beans, drained and rinsed
- 1/2 cup beer
- ¹/₂ medium onion, sliced
- 3 cloves garlic, minced
- 1/2 cup chopped fresh cilantro
- fresh jalapeño pepper, thinly sliced

In a saucepan, combine all of the ingredients, mixing well. Simmer the mixture, uncovered, over a low heat for 30 minutes.



"FILL WITH MINGLED CREAM AND AMBER,
I WILL DRAIN THAT GLASS AGAIN.
SUCH HILARIOUS VISIONS CLAMBER
THROUGH THE CHAMBER OF MY BRAIN.
QUAINTEST THOUGHTS, QUEEREST FANCIES
COME TO LIFE AND FADE AWAY.
WHAT CARE I HOW TIME ADVANCES:
I AM DRINKING ALE TODAY."

Edgar Allen Poe, American poet

* BROCCOLI CHEESE SOUP }*

· Yields 10 Servings

- 2 14.5-ounce cans vegetable broth (or chicken broth)
- small onion, chopped
- 1/4 teaspoon garlic powder
- 1/4 teaspoon white pepper
 - Seasoned salt to taste
 - Cayenne pepper to taste
- pound broccoli, chopped (fresh or frozen)
- $^{3}/_{4}$ cup ($_{1}^{1}/_{2}$ sticks) butter
 - All-purpose flour
- 4 cups milk
- 2 pounds Cheddar cheese, cubed or shredded
- 2 ounces beer

In a large pot, combine the broth and onion, bringing the mixture to a boil. Add the seasonings and half of the broccoli, bringing the mixture to a boil again. Then simmer. In a frying pan, make a roux by melting the butter. Whisk the flour into the melted butter until thick. Stir the roux into the soup and whisk it. In another saucepan, combine the milk and Cheddar cheese, continually stirring and heating the mixture until the cheese melts. Blend the cheese mixture into the soup mixture, mixing well. Add the beer, mixing well. Add the remaining broccoli, continuing to stir.



"WHY BEET IS BETTET THAN WINE: '... HUMAN FEET ARE CONSPICUOUSLY ABSENT FROM BEET MAKING."

Steve Mirsky, Scientific American (May, 2007)

* BACON & CHEDDAR SOUP }*

· Yields 12 Servings

6	ounces vegetable oil
$1^{1/2}$	pounds onions, chopped
11/4	pounds potatoes, diced
1	pound carrots, diced
1	pound celery, sliced
1	1-pound jar double Cheddar cheese sauce
$1/_{2}$	pound bacon, cooked and crumbled
2	cups beer
1	quart chicken stock
$1^{1/4}$	pounds frozen mixed vegetables
$1/_{2}$	teaspoon paprika
$1/_{2}$	teaspoon white pepper
$^{1}\!/_{\!4}$	teaspoon liquid smoke
2	tablespoons chopped fresh parsley

In a large pot, combine the vegetable oil, onions, potatoes, carrots, and celery, mixing well. Sauté the mixture for 30 minutes or until the vegetables are tender. Add the remaining ingredients, mixing well. Simmer the mixture, uncovered, for 20 minutes over a low heat, lightly stirring.



"There is more to life than beer alone, but beer makes those other things even better."

Stephen Morris, English musician

* ONION & CHEDDAR SOUP }*

· Yields 6 Servings

- 4 tablespoons unsalted butter
- 4. medium onions, peeled and sliced
- 4 cups low-sodium beef broth
- 1/8 teaspoon freshly grated nutmeg
- 12 ounces beer
- 1/2 pound sharp Cheddar cheese, shredded Salt and freshly ground pepper to taste

In a large pot, melt the butter. Add the onions and cook the mixture, covered, for 15 minutes. Uncover the pot and continue to sauté the onions, stirring frequently, for about 35 minutes until they are golden. Add the broth and nutmeg. Cover the mixture and bring it to a boil. Reduce the heat and simmer the mixture, uncovered, for 15 minutes. In a small pot, bring the beer to a boil over a medium heat until it is reduced by half. Remove the beer from the heat and add the Cheddar cheese, stirring until the cheese melts. Pour the melted Cheddar cheese mixture into a blender, adding 1 cup of the soup mixture and blending until the mixture is smooth. Set this mixture aside. Remove the soup mixture from the heat and strain the liquid. Reserve this liquid. In a blender, purée the strained onions until they are very smooth. Pour the puréed onions into the soup pot. Add the reserved liquid and the Cheddar cheese mixture. Add the salt and pepper to taste.



"God has a brown voice, as soft and full as beer."

Anne Sexton, American poet

10

* REUBEN SOUP }

· Yields 8 Servings

corned beef brisket (3 to 4 pounds), rinsed 1 2 cups rinsed and drained sauerkraut 3 cups thinly sliced red cabbage ounces beer 12 medium onions, thinly sliced 2 cloves garlic, chopped 4 3 tablespoons Dijon mustard 3 tablespoons butter 3 tablespoons all-purpose flour 3 tablespoons tomato paste tablespoon mild paprika 1 teaspoons caraway seed 2 Salt and pepper to taste

slices pumpernickel bread, cubed and toasted

cups shredded Swiss cheese

In a Dutch oven, cover the corned beef brisket with cold water, bring the water to a boil, and skim off any matter that rises to the surface. Reduce the heat to low and simmer the meat, covered, for $3\frac{1}{2}$ hours.

Remove the meat from the stock, cool the meat, trim away all fat, and cut into 1-inch cubes. Set the meat aside.

In the Dutch oven, measure out 8 cups of the stock, discarding the rest. Pour 7 of those cups back into the Dutch oven and bring the stock to a boil. Reserve the last cup of stock. Add the sauerkraut, cabbage, beer, onions, garlic, and mustard, mixing well. Bring the mixture to a boil and then simmer the mixture, covered, for approximately 20 minutes or until the cabbage is tender.

In a large skillet, melt the butter, stir in the flour, and cook the mixture, uncovered, over a medium heat for 2 minutes or until the flour is a light tan color.

Stir in the tomato paste and the remaining cup of reserved stock. Stir in the paprika and caraway seed. Stir the mixture until it becomes thick. Pour this seasoning sauce into the Dutch oven. Add the salt and pepper to taste. Add the corned beef, cooking the mixture, covered, for about 5 minutes or until it is thoroughly heated. Garnish each serving with the pumpernickel and Swiss cheese.

* STUFFED PEPPER SOUP }*

· Yields 10 to 12 Servings

- 2 pounds ground beef
- cups rice (if using Minute Rice, cook and let stand for 5 minutes)
- 2 cups chopped green pepper
- cup chopped onion
- 1 28-ounce can diced tomatoes
- 1 28-ounce can tomato sauce
- 2 cubes beef bouillon
- 1 14- to 16-ounce can beef broth
- ounces beer
- ¹/₂ cup ketchup
- 1/4 cup packed brown sugar

In a large pot, combine all of the ingredients, mixing well. Simmer, stirring occasionally, until the peppers and onions are soft. This could take several hours.



"THE GOVERNMENT WILL FALL THAT RAISES THE PRICE OF BEER."

Czech saying

* WILD RICE SOUP }

· Yields 6 Servings

- 1/4 cup olive oil

 medium vell
- 1 medium yellow onion, chopped
- 1 medium red onion, chopped
- bunch green onions, chopped
- 8 shallots, chopped
- 5 cloves garlic, minced
- 3 cups carrots, chopped
- 2 quarts beef or chicken broth
- $\frac{1}{3}$ cup honey
- 18 ounces beer
- quart wild rice (cooked)
 Salt and pepper to taste

In a skillet, combine the olive oil, onions, shallots, and garlic, sautéing until the mixture is browned. In a large pot, combine the onion mixture with the carrots, broth, and honey, mixing well. Bring the mixture to a boil. Add the beer, stirring well. Add the rice and simmer the mixture, uncovered, for 15 minutes. Season with the salt and pepper to taste.



"THE HOUSE WAS AS EMPTY AS A BEET CLOSET IN PREMISES WHERE PAINTERS HAVE BEEN AT WORK."

Mark Twain. American author

* CHEESE BISQUE }*

· Yields 4 Servings

$^{1}\!/_{\!4}$	cup (½ stick) butter		
1	small onion, chopped		
2,	small carrots, chopped		
$1/_2$	cup chopped celery		
$1/_{3}$	cup all-purpose flour		
3	cups light cream		
1	cup beer		
$2^{1/2}$	cups grated sharp Cheddar cheese		
4	egg yolks, lightly beaten		
	Salt to taste		
	White pepper to taste		
	Sour cream		
$1/_{4}$	cup chopped chives to taste		

In a large pot, combine the butter, onion, carrots, and celery, sautéing the vegetables until they are golden. Stir in the flour. Slowly stir in the cream and beer. Cook the mixture over a low heat, stirring constantly until the mixture is slightly thickened. Add the Cheddar cheese, stirring until the cheese is melted. In a large bowl, beat the soup mixture into the egg yolks. Return the soup mixture to the pot and heat until desired doneness. Add the salt and white pepper to taste. Garnish each serving with a dollop of sour cream and sprinkling of chives.



"I WORK UNTIL BEER O'CLOCK."

Stephen King, American author

* CHEESEY SOUP }*

· Yields 10 Servings

1	$cup\ chopped\ cooked\ bacon,\ drippings\ reserved$
$1/_{2}$	cup chopped green bell pepper
1	cup chopped celery
$1/_{2}$	medium onion, chopped
$^{2}/_{3}$	cup all-purpose flour
$1/_{2}$	cup (1 stick) butter
3	quarts milk
1	2-ounce jar pimiento, drained and chopped
1	cup chicken bouillon
$1/_{2}$	teaspoon garlic powder
$1^{1/2}$	pounds Cheddar cheese, grated
$1/_{2}$	pound Provolone cheese, grated
$1/_{2}$	cup beer
$1/_{4}$	cup chopped parsley
	Salt and pepper to taste

In a skillet, combine ³/₄ teaspoon of the reserved bacon drippings, bell pepper, celery, and onion, sautéing the vegetables until they are browned.

In a large saucepan, create a roux by combining the flour and butter over a low heat. When the roux mixture begins to brown, add the milk, mixing well. Add the vegetable mixture, bacon, pimiento, bouillon, and garlic powder, mixing well, and heat the mixture over a medium heat. When the mixture is warm, add the Cheddar and Provolone cheeses, stirring until the cheeses melt. Add the beer to the soup. Reduce the heat and simmer the mixture, covered, for 20 minutes.

Garnish each serving with the parsley. Season with salt and pepper to taste.

* HOT SAUCE SOUP }*

· Yields 10 Servings

6	cups milk
24	ounces beer
40	ounces processed cheese spread
10	ounces chicken broth
1	teaspoon Worcestershire sauce
3	dashes hot sauce (or to taste)
$1/_{4}$	cup + 2 tablespoons cornstarch

Garlic or onion croutons

In a Dutch oven, combine the milk and 18 ounces of the beer, mixing well. Heat the mixture over a low heat, stirring constantly, until thoroughly heated. Add the cheese spread, broth, Worcestershire sauce, and hot sauce, mixing well. Cook the mixture over a low heat, stirring constantly, until thoroughly heated. In a small bowl, combine the cornstarch and the remaining 6 ounces of beer, mixing well. Add this mixture to the cheese mixture, mixing well. Simmer the mixture, uncovered, stirring constantly, until it is thickened but do not boil it. Garnish each serving with the croutons.



"Beer makes you feel the way you ought to feel without beer."

Henry Lawson, Australian writer and poet

* SEAFOOD GUMBO }*

· Yields 12 Servings

$3/_{4}$	cup oil
$3/_{4}$	cup all-purpose flour
2	cloves garlic, minced
2,	cups chopped yellow onions
$3/_{4}$	cup chopped bell pepper
3	bay leaves
$1/_{2}$	teaspoon Old Bay Seasoning
$1/_{2}$	teaspoon cayenne pepper
$1/_{2}$	teaspoon salt
2,	cups oysters and their liquid
6	cups fish or shrimp broth
1	16-ounce can tomatoes, half the liquid drained, diced
6	ounces beer
11/2	pounds white meat fish fillets, cut into 3-inch pieces
1	pound medium shrimp, peeled and deveined
$1/_{2}$	cup minced fresh parsley

In a large pot, combine the oil and flour, whisking well to create a roux. Cook the roux over a medium heat, stirring constantly, until the mixture becomes light brown. Add the garlic, onions, bell pepper, bay leaves, Old Bay Seasoning, cayenne pepper, and salt, mixing well. Cook this mixture, uncovered, for 10 to 15 minutes.

Add the oyster liquid, broth, tomatoes, and beer, mixing well. Cook this mixture, uncovered, for 40 minutes.

Add the fish fillets and cook for 3 minutes. Add the shrimp and cook for 3 minutes. Add the oysters and cook for 5 minutes. Fold in the parsley. Cover the pot, remove it from the heat, and let it stand for 5 minutes.

Remove the bay leaves before serving.

* BEER CHILI }

· Yields 4 Servings

- 2 tablespoons oil
- 2 pounds beef chuck or round, cut into ½-inch pieces
- cup chopped onions
- 3 tablespoons ground cumin
- ı tablespoon paprika
- 3 tablespoons chili powder or 1 to 2 teaspoons cayenne pepper
- 1 tablespoon ground celery seed
- ı tablespoon oregano
- tablespoon chopped garlic
- ¹/₂ small fresh chili pepper, finely chopped
- 1 bay leaf
- 1 cup beer
- 1½ cups tomato purée
- $1\frac{1}{2}$ cups beef broth
- 3 cups cooked kidney or chili beans
 - Salt and pepper to taste
- 2 tablespoons chopped fresh parsley or fresh cilantro

In a Dutch oven, heat the oil over a moderately high heat. When the oil is very hot, add enough of the beef to cover the bottom of the Dutch oven without crowding and sear the meat on all sides. Remove the meat with a slotted spoon and repeat until you have seared all the meat.

Lower the heat to moderate and cook the onions for 5 to 7 minutes until they soften. Add the cumin, paprika, chili powder, celery seed, oregano, and garlic to the Dutch oven and cook, stirring, for 2 minutes. Add all of the remaining ingredients, except the parsley, and bring them to a boil over a high heat. Reduce the heat to low, cover the Dutch oven, and cook for 1½ hours or until the meat is tender. Garnish with the parsley.

* BEEF & PORK CHILI }*

· Yields 8 Servings

 $1^{1/2}$ pounds boneless beef top round, trimmed of fat and cut into 1-inch cubes pound lean boneless pork (from the leg or loin), trimmed of fat and cut into 1-inch cubes $1^{1/2}$ cups beer medium onions, chopped 2 cloves garlic, minced 2 $1/_{4}$ cup masa flour (corn tortilla flour) 28-ounce can tomatoes 1 2 tablespoons chili powder teaspoon ground cumin 1 teaspoon dry oregano 1 $1/_{2}$ cup chopped cilantro 1 7-ounce can green chile salsa medium jalapeño pepper, seeded and finely chopped 1 large green bell pepper, seeded and finely chopped tablespoons lemon juice 2 Salt to taste

In a kettle, combine the beef, pork, and ½ cup of the beer, mixing well. Cook the mixture, covered, over a medium heat for 30 minutes. Simmer the mixture, covered, for 30 minutes. Add the onions and garlic, continuing to cook the mixture, uncovered, for approximately 30 minutes until most of the liquid evaporates and the juices and onions are browned.

Add the masa flour, gently stirring the mixture for 30 seconds. Blend in the remaining 1 cup of beer. Add the tomatoes and their juice, chili powder, cumin, oregano, cilantro, salsa, jalapeño pepper, and bell pepper, mixing well. Reduce the heat and simmer the mixture, covered, for approximately 1½ hours until the beef is tender.

Stir in the lime juice and add the salt to taste.

* VEGETARIAN CHILI }

· Yields 4 to 6 Serving

tablespoons olive oil 1 small onion, diced cloves garlic, minced jalapeño pepper, seeded and diced chile pepper, seeded and diced 1 15-ounce can black beans (with the juice) 1 3 Roma tomatoes, cut into eighths $1/_{4}$ cup cashews teaspoon cumin teaspoon chili powder $1/_{2}$ teaspoon ground cinnamon $1/_{4}$ teaspoon cayenne pepper $1/_{4}$ teaspoon red pepper flakes 6 ounces beer

> 16-ounce can frozen corn heads broccoli, steamed

> Shredded Cheddar cheese

 $1/_{4}$

2

In a skillet, combine the olive oil, onion, and garlic, sautéing the onions until they become translucent. Add the jalapeño pepper and chile pepper, continuing to sauté for a few more minutes. Add the beans, tomatoes, cashews, cumin, chili powder, cinnamon, cayenne pepper, red pepper flakes, and beer, mixing well. Bring the mixture to a boil. Continue to boil the mixture, stirring frequently, for approximately 35 minutes until most of the liquid has evaporated.

Add the corn about 10 to 15 minutes before the mixture is ready to be served. Garnish the Vegetarian Chili with the broccoli and Cheddar cheese.

* VENISON CHILI }

· Yields 8 to 10 Servings

5	pounds venison (leg or shoulder roast), cut into $^{1}\!/_{2}$ -inch cubes
$1/_{2}$	cup chili powder
$2^{1/2}$	pounds smoked sausage
$3^{1/2}$	pounds onions, chopped
$1^{1/2}$	cups masa flour (corn tortilla flour)
$7^{1/2}$	cups beer
6	pounds canned tomatoes (with the liquid)
1	quart chicken stock
$1/_{2}$	cup chopped garlic
$^{1}/_{4}$	cup dried oregano
3	tablespoons ground cumin
$1^{1/2}$	tablespoons salt
1	tablespoon pepper

In a large bowl, combine the venison and chili powder, tossing to mix well. Cover and marinate the venison at room temperature for 2 to 3 hours.

In a kettle, remove the casings from the sausage and crumble. Add the venison and onions. Cook and stir the mixture until the venison is browned and the onions are translucent. Mix in the masa flour and cook the mixture, stirring constantly, for about 3 minutes. Add the beer, tomatoes, chicken stock, garlic, oregano, cumin, salt, and pepper, mixing well. Bring the mixture to a boil. Reduce the heat and simmer the mixture, uncovered, for approximately $2^{1/2}$ to 3 hours until the venison is tender and the sauce is thick.



"FOR A QUART OF ALE IS A DISH FOR A KING."

William Shakespeare, English playwright, A Winter's Tale

CHAPTER 3

Sandwiches

* 4TH OF JULY BURGERS }

· Yields 4 to 5 Burgers

- pound ground beef
- 1 tablespoon butter
- 1 teaspoon beef bouillon
- ¹/₂ teaspoon Worcestershire sauce
- 2 tablespoons beer

Seasoned salt to taste

Garlic salt to taste

Pepper to taste

- onion, sliced
- cup sliced mushrooms
- 2 to 3 slices cheese

Hamburger buns

In a mixing bowl, break-up the ground beef and form it into 4 to 5 patties. In a frying pan, combine and sauté the butter, bouillon, Worcestershire sauce, beer, and seasonings for approximately 2 to 3 minutes until the mixture begins to turn brown.

Add the patties and reduce the heat to medium high. Drain the excess grease. Add the onions, mushrooms, pepper, and salts. Stir to coat the patties slightly with the pan juices. Fry the patties to desired completion, adding the cheese so that it melts on the patties.

Set the patties aside and wipe the frying pan with a paper towel, removing excess juices. Place the buns into the frying pan to warm.

Place the patties onto the buns and garnish as desired.

* 4TH OF JULY HOTDOGS }*

· Yields 8 Servings

- 1 teaspoon water
- 2 tablespoons beer
- ½ teaspoon beef bouillon
- pound or 8 hotdogs

 Salt and pepper to taste

 Hotdog buns

In a heated frying pan, combine the water, beer, and bouillon. Add the hotdogs, continually turning them until the juice is absorbed or fried-off. Fry the hotdogs to desired doneness, seasoning to taste. Set the hotdogs aside and wipe the frying pan with a paper towel, removing excess juices. Place the buns into the frying pan to warm. Place the hotdogs onto the buns and garnish as desired.



"Some people wanted champagne and caviar when they should have had beer and hotdogs."

Dwight D. Eisenhower, 34th U.S. President

* MEMORIAL DAY BURGERS }*

· Yields 6 Servings

- 2 pounds ground beef
 - Dash of pepper
- 1 teaspoon Tabasco sauce
- 1 clove garlic, crushed
- ¹/₃ cup chili sauce
- 1/2 1-ounce package dry onion soup mix
- 1/2 cup beer

Preheat the oven to 400°. In a medium bowl, combine the ground beef, pepper, Tabasco sauce, garlic, chili sauce, dry onion soup mix, and ½ cup of the beer, mixing well. Form the mixture into 6 patties. Bake the patties for about 10 minutes until they are browned. Baste the patties with the remaining beer. Continue baking the patties for about 10 minutes or until desired doneness.



"Some GUY IS CLAIMING THAT A TONIC OF BEER and urine WILL IMPROVE YOUR GARDEN. COME ON, IF THAT WAS TRUE, WOULDN'T FRAT HOUSES BE LIKE TROPICAL RAIN FORESTS?"

 $\label{eq:comedian} \mbox{Jay Leno, American comedian and TV host}$

« MEMORIAL DAY HOTDOGS }»

· Yields 10 Servings

- $^{1}/_{4}$ cup ($^{1}/_{2}$ stick) butter
- 12 ounces beer
- large onion, thinly sliced
- pound hotdogs
- 10 hot dog buns

In a saucepan, melt the butter. Add the beer and onion. Cook the mixture, covered, over a low heat for 30 minutes. Transfer the saucepan to a grill. Heat the hotdogs on the grill. While the hotdogs are grilling, dip them into the beer sauce a few times. Continue to grill the hotdogs to desired doneness. Place the hotdogs on the hot dog buns and top them with the cooked onions and the remaining sauce as desired.

* MICROWAVABLE HOTDOGS }*

· Yields 4 Servings

- 12 ounces beer
- pound hotdogs
 Hot dog buns (warmed)
 Sauerkraut (warmed)

In a casserole dish, combine the beer and hotdogs. Heat the mixture, covered, in a microwave for 6 to 8 minutes until it is heated thoroughly. Serve the hotdogs on the buns and top them with the sauerkraut.

* HUMMUS WRAP }

· Yields 1 Serving

- 3 tablespoons red pepper hummus
- 2 tablespoons beer Extra virgin olive oil
- of tortilla shell
 Garlic powder to taste
 Italian seasoning (any kind)
 Grated Parmesan cheese
- 1 fresh tomato, sliced
- sweet onion, sliced to taste
 Goat or other cheese
 Pepperoni slices
 Chopped fresh basil

In a bowl, combine the hummus and beer. Spread the olive oil on the tortilla shell. Thinly spread the beer hummus mixture on the tortilla. Over the hummus, sprinkle the garlic powder, Italian seasoning, and grated Parmesan cheese. Place the tomatoes and onions over the mixture. Add the cheese. Sprinkle everything again with Italian seasoning and olive oil. Top the mixture with a few pepperoni slices and fresh basil. On foil, bake the wrap at 375° to 400° for about 8 to 10 minutes or until the tortilla is golden brown and the cheese is melted.



"THIRSTY DAYS HATH SEPTEMBER, APRIL, JUNE AND NOVEMBER; ALL THE REST ARE THIRSTY TOO EXCEPT FOR HIM WHO HATH HOME BREW."

Author Unknown

* CHEESE STEAK SANDWICHES }*

· Yields 2 Servings

- pats (1 tablespoon, halved) butter
- 2 tablespoons beer
- tablespoon beef bouillon
- 1/4 large onion, cut into strips or small pieces
- ¹/₂ large pepper, cut into strips or small pieces
- 6 large fresh mushrooms, sliced
- pound chipped steak, thinly sliced

Seasoned salt to taste

Garlic to taste

Seasoned pepper to taste

4 slices cheese of choice

Buns

In a frying pan, melt the butter and add the beer and bouillon. Add the onions, peppers, and mushrooms. Fry the mixture until the ingredients are soft. Add the steak to the mixture. The juices should be absorbed into the meat and other ingredients. Season to taste. Melt the cheese on top of the steak servings. Heat the buns and then place the steak, onions, and peppers onto the buns.



"ALWAYS DO SOBER WHAT YOU SAID YOU'D DO DRUNK. THAT WILL TEACH YOU TO KEEP YOUR MOUTH SHUT."

Ernest Hemingway, American author

* FRENCH DIP SANDWICHES }*

· Yields 6 Servings

- pound beef roast, trimmed of fat
- 1 1-ounce package onion soup mix
- ounces beer
 Rolls of choice

In a crock-pot, cover the beef roast with the onion soup mix. Pour the beer over the beef roast. Cook the beef roast on low for about 8 hours. Pull the beef roast apart to make the sandwiches. Reserve the juices. Serve the beef on the rolls and use the reserved juices for dipping.

« SLOPPY JOES }

· Yields 6 to 8 Servings

- 2 pounds hamburger
- 1 large onion, chopped
- large green pepper, chopped
- ¹/₂ cup V-8 juice
- $^{1}\!/_{2}$ cup beer
- to 2 cups ketchup (as needed to taste)
- 2 teaspoons chili powder (or as needed to taste)
- teaspoon beef bouillon
 Salt and pepper to taste
 Seasoned salt to taste

In an electric frying pan, brown the hamburger, onion, and pepper. After the hamburger is cooked through, add all of the other ingredients, stirring to mix well. Simmer the mixture until it is thick.

CHAPTER 4

Sauces Bressings

* BLAZING HOT WING SAUCE }*

· Yields 21/4 Cups

- packet Good Seasons Italian Dressing (powder)
- 1/2 cup (1 stick) butter
- 2 cups Frank's Red Hot Cayenne Pepper Sauce
- 6 tablespoons beer

If preparing with chicken wings:

1 to 2 dozen chicken wings

In a bowl, combine all of the ingredients, mixing well. The sauce is ready to serve, either over chicken wings or as a dipping sauce for chicken tenders.

To prepare the sauce with chicken wings: In a pot, boil the 1 to 2 dozen chicken wings until they float. Place the chicken wings into a baking dish. Pour the Blazing Hot Wing Sauce over the wings. Bake the wings at 350° for 45 minutes or until desired crispiness.



"BUT THE GREATEST LOVE—THE LOVE ABOVE ALL LOVES, EVEN GREATER THAN THAT OF A MOTHER... IS THE TENDER, PASSIONATE, UNDYING LOVE, OF ONE BEER DRUNKEN SLOB FOR ANOTHER."

Irish love ballad

* SWEET MUSTARD }*

· Yields 3 Cups

- $^{2}/_{3}$ cup beer
- cup dry mustard powder
- 1/4 cup molasses
- 1/4 teaspoon salt
- 1/8 teaspoon ground turmeric
- 1/2 cup minced dried peaches or apricots
- tablespoon minced candied ginger

In a bowl, combine the beer and mustard powder. Set aside for 30 minutes. Stir in the remaining ingredients. Spoon the mustard into 3 /4-pint jars, cap, and refrigerate. If desired, can the mustard for longer preservation.



"There are two reasons for drinking: one is when you are thirsty, to cure it; the other, when you are not thirsty, to prevent it."

Thomas Love Peacock, English satirist, Melincourt

* STOVE-HOT MUSTARD }*

· Yields 2 Cups

- 5 tablespoons dry mustard
- 2 tablespoons cornstarch
- 12 ounces beer

In a saucepan, combine the mustard and cornstarch. Add 3 tablespoons of beer and stir until the mustard is dissolved. Put the saucepan over a medium heat, stirring in the rest of the beer. Cook, stirring constantly, for 5 minutes until the beer foams, the alcohol dissipates, and the sauce is hot. Serve hot.

* BEER MUSTARD }*

• Yields ²/₃ Cup

- 1/2 cup dry mustard
- ı teaspoon sugar
- 4 tablespoons flat beer
- 2 tablespoons extra virgin olive oil

In a bowl, combine all of the ingredients until well-blended. Transfer the mixture into a $\frac{1}{2}$ -pint jar, cover tightly, and refrigerate.

* HONEY MUSTARD }*

· Yields 4 Small Jars

- 1/2 cup mustard powder
- cup beer
- 1/2 cup cider vinegar
- ¹/₂ teaspoon freshly ground white pepper
- 4 eggs, lightly beaten
- 2 tablespoons honey
 - Salt to taste

In a stainless steel bowl, combine the mustard powder, beer, vinegar, and white pepper, mixing well. Set the mixture aside for 3 hours. Create a double broiler and set the mixture over a pan of simmering water. Stir in the eggs. Stir the mixture for about 5 minutes or until the mixture thickens. Stir in the honey. Add the salt to taste. Pack the Honey Mustard into small jars and refrigerate.

* Two-Minute Mustard }*

· Yields 2 Cups

- 1 cup mustard powder
- 1/4 cup cold water
- 1/2 cup beer

In a medium bowl, whisk together the mustard powder and cold water. Set this mixture aside for approximately 10 minutes. Stir the beer into the mustard powder mixture, mixing well. Serve immediately or store in a jar in the refrigerator.

* PANCAKE SYRUP }

· Yields 1 Cup

1/2 cup light beer

 $1\frac{1}{2}$ cups firmly packed brown sugar

½ teaspoon ground cinnamon

3 tablespoons butter

In a saucepan, combine all of the ingredients. Bring the mixture to a boil. Serve the syrup warm.



"WHY, WE'LL SMOKE AND DITINK OUR BEER.
FOR I LIKE A DROP OF GOOD BEER, I DOES.
I'ZE FOND OF GOOD BEER, I IS.
LET GENTLEMEN FINE SIT DOWN TO THEIR WINE.
BUT WE'LL ALL OF US HERE STICK TO OUR BEER."

Old Somersetshire English song

* RAISIN SAUCE }

· Yields 11/2 Cups

- 1/4 cup firmly packed brown sugar
- 1½ tablespoons cornstarch
- 1/8 teaspoon salt
- 1 cup beer
- 1/4 cup raisins, halved
- 8 whole cloves
- 1 2-inch stick cinnamon
- 1/4 lemon, diced
- 1 tablespoon butter

In a saucepan, combine the brown sugar, cornstarch, and salt. Stir in the beer and raisins. Place the cloves, cinnamon, and lemon into a cheesecloth bag. Suspend the bag in the sauce as it heats. Cook and stir the sauce for 10 minutes. Remove the spices in the bag. Add the butter to the sauce. Serve the sauce very hot with pork, ham, or another meat of choice.



"GIVE MY PEOPLE PLENTY OF BEER, GOOD BEER AND CHEAP BEER, AND YOU WILL HAVE NO REVOLUTION."

Queen Victoria, English monarch

* BARBECUE SAUCE }*

· Yields 2 Cups

- cup ketchup
- 1 cup beer
- 1/2 cup chopped onion
- 1/4 cup vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon prepared mustard
- 1/8 teaspoon hot pepper sauce
- ½ teaspoon salt

In a saucepan, combine all of the ingredients and bring to a boil. Reduce heat. Simmer, uncovered, for 30 minutes. Serve warm.



"He that buys land buys many stones.
He that buys flesh buys many bones.
He that buys eggs buys many shells,
But he that buys good beer buys nothing else."

Author Unknown

* SPICY BARBECUE SAUCE }*

· Yields 12 Servings

1	12-ounce bottle chili sauce
$1/_{2}$	cup mustard
1	teaspoon mustard powder
1	teaspoon salt
$1^{1/2}$	cups firmly packed brown sugar
2	tablespoons pepper
1	5-ounce bottle steak sauce
$1/_{2}$	cup Worcestershire sauce

cup Worcestershire sauce tablespoon soy sauce

14-ounce bottles ketchup

12 ounces beer

2 teaspoons minced garlic

In a saucepan, combine all of the ingredients, except the garlic, mixing well. Simmer the mixture, uncovered, over a medium heat for 30 minutes. Add the garlic right before using the sauce. Baste your meat of choice with the Spicy Barbecue Sauce during the last 15 minutes of grilling.



"BEER... A HIGH AND MIGHTY LIQUOR."

Julius Caesar, Roman military and political leader

* SAUCE FOR BAKED FISH }*

· Yields 1 Serving

- cup medium white sauce (2 tablespoons cornstarch + 1 cup water or milk)
- cup shredded Cheddar cheese
- 2 teaspoons Worcestershire sauce
- 1 teaspoon paprika
- 1 teaspoon mustard
- 1 cup beer
- 1 tablespoon capers

In a saucepan, combine the white sauce, Cheddar cheese, Worcestershire sauce, paprika, and mustard, mixing well. Heat the mixture, constantly stirring, until the Cheddar cheese melts. Slowly add the beer. Add the capers, continuing to stir. Serve this sauce with baked fish.

* HOT SAUCE FOR FISH }

· Yields 1 Serving

- 1 cup mayonnaise
- 1/4 cup hot sauce
- 1/4 cup beer
- 1 tablespoon mustard
- tablespoon lemon juice
- 1 teaspoon horseradish

In a medium bowl, combine all of the ingredients, mixing well. Serve with your favorite fish dish.

* CHICKEN BASTING SAUCE }*

· Yields 2 Cups

- $1\frac{1}{2}$ cups beer
- 1/4 cup any citrus or ginger marmalade
- 1 tablespoon dry mustard
- tablespoon peeled and minced fresh ginger
- 2 cloves garlic, minced
- ¹/₄ teaspoon salt
- 1 teaspoon sugar or honey

In a bowl, combine and whisk all of the ingredients together. Use immediately as a basting sauce for chicken.

* BEER GLAZE FOR HAM }*

· Yields 11/2 Cups

- 1 cup firmly packed brown sugar
- 3 tablespoons mustard
- 1/2 cup beer

In a medium bowl, combine the brown sugar and mustard, mixing well until a paste forms. Slowly add the beer, mixing well. Using a part of the mixture, baste the ham before baking it. Throughout the baking process, brush the rest of the glaze on the ham.

* HORSERADISH SAUCE }*

· Yields 1½ Cups

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- cup light beer (cold)

Pepper to taste

- tablespoons grated horseradish rootSalt to tastePrepared sharp mustard to taste
- 2 egg yolks
- 1/2 cup sweet cream

In a saucepan, melt the butter. Add and sauté the flour until medium brown. Gradually stir in the light beer, beating, so as to keep the sauce smooth. Simmer for 10 minutes. Add the horseradish root, salt, mustard, and pepper. Mix. Keep the sauce over a low heat. In a bowl, beat the egg yolks in the sweet cream. Slowly add ½ cup of the sauce to the egg yolk mixture. Blend and turn back into the rest of the sauce. Stir and heat, but do not boil.



"IF A LIAR AND DECEIVER COMES AND SAYS,
'I WILL PROPHESY FOR YOU PLENTY OF WINE
AND BEER,' HE WOULD BE JUST THE PROPHET
FOR THIS PEOPLE!"

Bible (Micah 2: 11)

* SPAGHETTI & PIZZA SAUCE }*

· Yields 3 Quarts

- 2 garlic cloves, minced
- 1 medium sweet onion, chopped
- 2 tablespoons extra virgin olive oil
- 6-ounce can tomato paste
- teaspoons chopped dry basil leaves (or 1 bunch fresh basil leaves)
- 2 tablespoons beer
- 3 28-ounce cans crushed tomatoes (or 2 cans crushed and 1 can sauce)
- 1 cup water
- 1 tablespoon sugar
- teaspoon fresh oregano (or to taste)
 Salt and course black pepper to taste
- 2 tablespoons grated Parmesan and/or Romano cheese

In a pot, gently fry the garlic and onion in the olive oil until the mixture is golden brown. Add the tomato paste with the basil and sauté. Add the beer, tomatoes, water, sugar, oregano, salt, pepper, and cheese. Stir gently and simmer for at least five hours, stirring occasionally. If desired, add meatballs, chops, or steak cubes to the sauce.



"...satisfy his spirit with Beef and fowl, Bread and Beer."

Inscription from an Egyptian tomb

* CHEESE SAUCE }*

· Yields 4 Servings

1/	1 11 1	3.6	. 1 1
$1/_{2}$	cup shredded	Monterey 1	ack cheese

1/2 cup shredded Cheddar cheese

1 teaspoon all-purpose flour

½ teaspoon mustard powder

½ teaspoon paprika

4 ounces beer

1 teaspoon hot sauce

1/4 cup milk

In a medium bowl, combine the Monterey Jack cheese, Cheddar cheese, flour, mustard powder, and paprika, mixing well. In a saucepan over a low to medium heat, combine the beer and hot sauce. Gradually add the cheese mixture to the beer mixture, stirring continuously until the cheese melts. Add the milk, continuing to stir. Serve warm with pretzels, tortilla chips, or chicken.



"When the bee comes to your house, let her have beer; you may want to visit the bee's house some day."

Congoese Proverb

* COCKTAIL SAUCE }

· Yields 11/4 Cups

- 1 cup ketchup
- 2 tablespoons horseradish
- 1 teaspoon Worcestershire sauce
- 1 tablespoon beer

In a small bowl, combine all of the ingredients, mixing well. Serve chilled as a dipping sauce for shrimp and other seafood.

* MOLASSES SAUCE }*

· Yields 3 Cups

- 1¹/₄ cups chili sauce
- 3/4 cup molasses (light and mild-flavored)
- 3/4 cup beer
- 2 tablespoons Dijon mustard
- ı tablespoon chili powder
- 2 teaspoons soy sauce
- 2 teaspoons Tabasco sauce
- 1½ teaspoons freshly squeezed lemon juice
- 1 teaspoon hickory-flavored liquid smoke

In a saucepan, combine all of the ingredients, mixing well. Bring the mixture to a boil over a medium heat while stirring. Reduce the heat and simmer the mixture, uncovered, until it thickens and is reduced to 2 cups. Continue to stir. Cool before using. Brush the Molasses Sauce on chicken, spareribs, or other meats of choice about 15 minutes before the end of the cooking time.

* PEANUT BUTTER SAUCE }*

· Yields 6 to 8 Servings

- 1 teaspoon cracked black pepper
- 1 teaspoon garlic powder
- ½ teaspoon garlic salt
- teaspoon crushed red pepper
- ¹/₂ teaspoon onion powder
- 1/2 teaspoon salt
- ¹/₂ teaspoon hot sauce
- 2 tablespoons Worcestershire sauce
- 1 18-ounce jar creamy peanut butter
- 24 ounces beer
- 2 cups milk

In a saucepan, combine all of the ingredients, except 12 ounces of the beer and the milk, mixing well. Bring the mixture to a boil over a medium-high heat. When the sauce thickens, turn the heat down to simmer the mixture. Add the other 12 ounces of the beer. Continue to simmer the mixture, uncovered, as the sauce thickens and slowly add the milk. Once the sauce is thick and thoroughly heated, use it to brush on your favorite meat, shish-kabobs, or vegetables.



"PROHIBITION MAKES YOU WANT TO CRY INTO YOUR BEER, AND DENIES YOU THE BEER TO CRY INTO."

Don Marquis, American journalist

* HERBED BUTTER }

· Yields 11/2 Cups

- cup (2 sticks) butter (room temperature)
- 1/4 teaspoon salt
- 2 tablespoons beer
- 1 teaspoon chervil
- 2 tablespoons minced chives
- shallot, minced
- teaspoon each: dried thyme, basil, and marjoram
- small clove garlic, minced
- 1/4 teaspoon finely ground pepper

In a medium bowl, cream the butter with the salt and beer. Blend in the remaining ingredients. Let the mixture stand at room temperature for 1 hour.

* BUTTER SAUCE }

• Yields ³/₄ Cup

- $\frac{1}{2}$ cup (1 stick) unsalted butter
- 1/2 cup beer
- 1 teaspoon garlic salt
- teaspoon ground cayenne pepper
- 1 teaspoon ground mustard
- tablespoon Worcestershire sauce

In a saucepan, melt the butter and start to simmer it. Gradually add the beer. Add the garlic salt, cayenne pepper, mustard, and Worcestershire sauce, mixing well. Boil the sauce for 2 minutes and then remove it from the heat. Use the sauce for steak, potatoes, or other foods of choice.

* SPICY SALAD DRESSING }*

· Yields 5 Cups

$1^{1/2}$	cups salad oil
1	cup beer
1	tablespoon Worcestershire sauce
2,	10 $^{3}/_{4}$ -ounce cans condensed tomato soup
1	small onion, grated
1	clove garlic, mashed

2 tablespoons salt

ı tablespoon horseradish

tablespoon sugar

In a medium bowl, combine all of the ingredients, mixing well. Chill the mixture until you are ready to serve it over greens. Mix again just before serving it.



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"A LITTLE BIT OF BEET IS DIVINE MEDICINE."

Paracelsus, Swiss physician

CHAPTER 5

Marinades

* BEEF MARINADE }

· Yields 8 Servings

24	ounces peer
2,	teaspoons salt
$1/_{2}$	cup olive oil
1	teaspoon ground cayenne pepper
1	tablespoon wine vinegar
1	tablespoon horseradish
1	teaspoon onion powder
2	tablespoons lemon juice
1	teaspoon garlic powder

In a medium bowl, combine all of the ingredients, mixing well. Use the Beef Marinade as a marinade or basting sauce.

* SOUTHWESTERN MARINADE }

· Yields 4 Cups

2	cups red wine
12	ounces beer
1	small red onion, sliced
	Juice from 6 to 8 limes
$1/_{4}$	cup chopped fresh cilantro
$1/_{2}$	teaspoon salt
$1/_{4}$	teaspoon pepper
$1/_{4}$	teaspoon red pepper flakes
$1/_{4}$	teaspoon ground cumin

In a medium bowl, combine all of the ingredients, mixing well. Use the marinade on your favorite meat.

* BRISKET MARINADE }

· Yields 5 Cups

- 1 cup Worcestershire sauce
- 24 ounces beer
- 2 teaspoons vegetable oil
- 3 tablespoons lemon juice
- 1 teaspoon liquid smoke
- cup soy sauce
- teaspoon garlic powder (or to taste)
- 1 teaspoon hot sauce
- 1 tablespoon A-1 sauce
- 1 tablespoon apple cider vinegar

In a medium bowl, combine all of the ingredients, mixing well. Use the Brisket Marinade as a marinade or basting sauce.



"We're wanted men, we'll strike again, but first let's have a beer."

Jimmy Buffett, American singer, "The Great Filling Station Holdup"

* TUNA MARINADE }*

· Yields 3 Cups

12	ounces beer
1	cup soy sauce
1/4	cup vegetable oil
2	$table spoons \ finely \ minced \ onion$
2	tablespoons sugar
2	tablespoons vinegar
1	teaspoon mustard powder
$1/_{2}$	teaspoon ground ginger
$1/_{2}$	teaspoon ground cinnamon
	Juice from 2 limes

In a food processor, combine all of the ingredients, mixing well. Marinate the tuna for approximately 2 hours before cooking.



The People's Daily, China

* RIB MARINADE }

· Yields 7 Cups

- 4 cups beer
- 2 cups firmly packed brown sugar
- 1 cup cider vinegar
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon mustard powder
- 2 teaspoons hot red pepper flakes

In a saucepan, combine all of the ingredients, mixing well. Bring the mixture to a boil, remove it from the heat, and allow it to cool. Use the sauce to marinate ribs for at least 24 hours before grilling. Use any left-over Rib Marinade to baste the ribs while they are cooking.

* SPICY MARINADE }

· Yields 3 Cups

- cup beer
- cup beef broth
- 1 teaspoon fresh thyme leaves
- 3 tomatoes, peeled, seeded, and diced
- 2 teaspoons Worcestershire sauce
- 1 teaspoon Tabasco sauce
- 2 bay leaves, crumbled
- ³/₄ teaspoon cracked black peppercorns
- 1/4 cup chopped fresh parsley

In a medium bowl, combine all of the ingredients, mixing well. Use the marinade on your favorite meat of choice.

* BARBECUE MARINADE }*

· Yields 10 Cups

$2^{1/2}$	cups ketchup
9	ounces beer
3/4	cup firmly packed brown sugar
3/4	cup lemon juice
$1^{1/2}$	cups chili sauce
$1/_{2}$	cup mustard
$1^{1/2}$	cups wine vinegar
1	tablespoon celery seed
$1^{1/2}$	cups water
4	$table spoons\ Worce stershire\ sauce$
2,	tablespoons soy sauce
2,	cloves garlic, minced
	Dash of hot sauce
	Ground pepper to taste

In a medium bowl, combine all of the ingredients, mixing well. Marinate your meat of choice overnight and use any reserved Barbecue Marinade for basting while cooking or grilling the meat.



"WHY SHOULD MOTHER GO WITHOUT HER NOURISHING GLASS OF ALE OR STOUT ON WASHING DAY?"

1920s anti-temperance slogan

CHAPTER 6

Beef

* GEORGIA BEEF }*

· Yields 6 to 8 Servings

- 2 pounds stew beef, cut into 1-inch cubes
- 6 tablespoons butter
- 1 15-ounce can onions
- 1 13.25-ounce can mushrooms
- 1½ tablespoons all-purpose flour
- ı tablespoon brown sugar
- ½ teaspoon salt
- 2 teaspoons mustard
- 4 peppercorns
- 1 bottle beer

In a skillet, sauté the beef in the butter until it is brown. Add the onions and mushrooms. Sprinkle the meat with the flour, brown sugar, and mustard. Add the peppercorns and beer. Place the meat in a casserole dish, cover, and cook at 275° for several hours or until desired doneness.

* GINGER BEEF }*

· Yields 4 Servings

- pound steak, cubed
- 1 medium onion, sliced
- 1 tablespoon butter
- 1 tablespoon oil
- 1/2 cup flat beer
- 1 teaspoon freshly ground ginger
- 1 tablespoon lemon juice
- 2 cups beef bouillon

In a Dutch oven, brown the steak and onion in the butter and oil. Add the beer, ginger, lemon juice, and bouillon. Cook, covered, for about 15 minutes, stirring constantly.

* GARLIC ROAST BEEF }*

· Yields 10 to 12 Servings

- 4-pound beef top round roast
- $\frac{3}{4}$ cup beer
- 2 tablespoons vegetable oil
- 2 cloves garlic, finely chopped
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 teaspoons instant beef bouillon
- 1/4 cup water
- 2 tablespoons all-purpose flour

Pierce the beef roast thoroughly with a fork and place in a glass bowl. In a mixing bowl, combine the beer, vegetable oil, garlic, salt, and pepper. Pour the mixture over the beef. Cover and refrigerate the beef, turning it occasionally, for 1 hour.

Sprinkle the roast with the beef bouillon. In a casserole dish, place the beef fat side up on the rack. Reserve the marinade. Cook the roast at 325° for $1^{1}/2$ to 2 hours for medium doneness. Use a meat thermometer to determine your preference of doneness. Cover the roast with foil and let stand for 15 minutes. The roast will continue to cook.

For the gravy, pour the drippings into another mixing bowl. Skim off the fat. Add the reserved marinade and enough water, if necessary, to make 1 cup. Shake the \(^{1}/_{4}\) cup of water and the flour in a tightly covered container. Stir gradually into the gravy.

* BEEF STROGANOFF }*

· Yields 4 Servings

4	tablespoons butter
2	medium onions, sliced
$1^{1/2}$	pounds sirloin steak, cut into $^{1}\!/_{2}$ -inch strips
4	medium carrots, scraped and cut into 1-inch chunks
8	ounces canned mushroom pieces, drained
1	to 2 teaspoons salt
$1/_{2}$	teaspoon pepper
$1/_{2}$	teaspoon grated nutmeg
$1/_{4}$	teaspoon caraway seed
1	tablespoon Worcestershire sauce
1	beef bouillon cube
12	ounces beer
1	cup sour cream
	Noodles (ontional)

In a skillet, melt the butter. Sauté the onions for 5 minutes. When the onions are limp and translucent, lift them out of the skillet to a warm platter with a slotted spoon. Increase the heat under the skillet and quickly brown the meat. Return the onions to the skillet with the carrots, mushrooms, salt, pepper, nutmeg, caraway seed, and Worcestershire sauce. Stir the mixture well and then add the bouillon cube and beer. Cover and let simmer for about 20 minutes. Add the sour cream to the skillet. Heat the mixture through but do not boil. Serve alone or over noodles.

BEEF 75

* SPICY MEAT TURNOVERS }*

· Yields 2 Servings

- 2 teaspoons butter
- 1/2 cup thinly sliced onion
- 1 cup beer, divided
- 1/4 teaspoon salt
- ounces lean ground beef
- 3/4 cup water
- 1 teaspoon teriyaki sauce
- 1 teaspoon Dijon mustard
- ¹/₂ teaspoon browning sauce
- tablespoon minced fresh parsley

In a skillet, melt the butter. Add the onion and sauté until softened. Add ½ cup of the beer. Cook until most of the liquid evaporates. Stir in the salt and set aside. Divide the beef into 2 equal balls.

On separate sheets of the wax paper, roll-out the balls, forming 2 6-inch flat circles. Place half of the onion mixture onto each circle. Fold over the circles, pressing the seams to form a half-moon effect. Remove the turnovers from the paper and broil them on a rack until they are browned on both sides, carefully turning them once with a spatula.

In the skillet, combine the water, teriyaki sauce, mustard, browning sauce, and remaining beer to create the sauce. Simmer until the sauce is slightly thickened. Add the turnovers and serve with the sauce. Sprinkle with the parsley.

* SOUTHWESTERN BRISKET }

· Yields 8 to 10 Servings

- 2 cloves garlic, minced
- 1/4 cup + 1 tablespoon firmly packed brown sugar
- 2 teaspoons ground cumin
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 1/4 teaspoon ground cinnamon
- 5 pounds beef brisket
- 2 large onions, wedged
- cup beer
- 3 tablespoons tomato paste
- 2 dried chipotle chilies
- 8 to 10 small red potatoes, halved
- 8 ounces baby carrots

Preheat the oven to 325°. Line a casserole dish with foil, extending it about 3 inches beyond the sides.

In a small bowl, combine the garlic, 1 tablespoon of the brown sugar, cumin, salt, pepper, and cinnamon. Place the meat into the lined pan and rub the spice mixture all over the brisket. Scatter the onion over the meat.

In a medium bowl, combine the beer, tomato paste, and the remaining $\frac{1}{4}$ cup of brown sugar. Pour this mixture over the meat and onions. Add the chilies. Cover with foil and crimp the edges tightly. Bake for $2^{1/2}$ hours.

Remove the top layer of foil and spoon some of the pan juices over the meat. Bake for 1 more hour.

Remove from the oven and cool slightly. Using a slotted spoon, remove the onions and place them on top of the meat. Cover and refrigerate overnight.

Scrape the fat off of the juices and add the potatoes and carrots to the pan. Bake, uncovered, in a 350° oven for 1 to $1^{1/2}$ hours.

BEEF 77

* BEEF PYRAMIDS }*

· Yields 6 Servings

3½ pounds lean boneless beef rump or round (about 2 inches thick)

Pinch of salt and pepper

Flour

- 2 tablespoons butter
- 2 large onions, thinly sliced
- 2 large red peppers, halved
- fresh mushrooms, coarsely chopped
- 1½ cups light beer
- 1½ tablespoons ketchup
- 1 tablespoon prepared mustard

Trim all the fat off of the meat. Slice the meat lengthwise into two strips about 3-inches wide. Cut a diagonal slice off one end of the strip. Starting at the point, cut diagonally in the opposite direction to make thick triangular pieces. Continue cutting until the roast is cut into triangles or pyramids. Sprinkle each piece of meat with salt and pepper, and dredge in the flour on all sides. In a skillet, melt the butter and brown the meat lightly, turning it carefully to maintain the pyramid shapes. Add the onions, peppers, and mushrooms to the skillet and brown lightly. Pour the light beer over the mixture. Stir in the ketchup and mustard. Cover tightly and simmer slowly for 1 to 1^{1} /2 hours or until the meat is tender. If more sauce is desired, add another 3/4 cup of light beer during cooking.

* COUNTY FAIR CORN DOGS }*

· Yields 10 Servings

$^{2}/_{3}$	cun freshl	v graund	cornmeal (medium	orind)
/3	cup mesm	y ground	COLITITICAL V	meanum	grinu)

1/3 cup all-purpose flour (plus extra)

1 tablespoon salt

½ tablespoon cayenne pepper

1 egg, beaten

2 tablespoons olive oil

1/2 cup beer

10 hot dogs

10 wooden skewers

Dijon mustard or mustard of choice for a dipping sauce

In a large bowl, combine the cornmeal, flour, salt, and cayenne pepper, mixing well.

In a small bowl, combine the egg, olive oil, and beer, mixing well. Add the egg mixture to the cornmeal mixture, blending well.

Place each hot dog on a skewer. Roll the hotdogs in the additional flour and then roll them in the batter. Fry the hotdogs, a few at a time, in hot oil, turning them to brown on all sides. Drain the hotdogs on paper towels. Use the mustard as a dipping sauce.



"HE WAS A WISE MAN WHO INVENTED BEER."

Plato, Greek philosopher

BEEF 79

* POT ROAST }

· Yields 6 to 8 Servings

- 4 pound chuck roast
- yellow onion, sliced
- 2 ribs celery, chopped
- 1/4 cup chopped green peppers
- ¹/₃ cup water
- ¹/₂ cup chili sauce
- ¹/₄ teaspoon pepper
- ¹/₂ teaspoon salt
- ounces beer (room temperature)

Place the roast in a large oven-proof pan with a lid. In a medium bowl, combine the rest of the ingredients, except the beer, mixing well. Pour this mixture over the roast. Cook the roast, uncovered, at 350° for 1 hour. Pour the beer over the roast and cook it, covered, for approximately 2 to 3 more hours until desired doneness.



"Back and side go bare, go bare, Both foot and hand go cold; But, belly, God send thee good ale enough, Whether it be new or old."

from Gammer Gurton's Needle. Author Unknown

* CORNED BEEF & CABBAGE }*

· Yields 8 Servings

- 4 pound corned beef brisket
- 12 ounces beer
- small onion, peeled
- 1 bay leaf
- 1/2 teaspoon whole cloves
- 4 black peppercorns
- 2 ribs celery with the leaves
- 8 potatoes, peeled and halved
- 8 large carrots, peeled and halved
- 1 medium head green cabbage, quartered

In a kettle, cover the brisket with water. Add the beer, onion, bay leaf, cloves, peppercorns, and celery. Cover the kettle. Bring the mixture to a boil, reduce the heat, and simmer the mixture, covered, for 4 hours until the meat is tender. 30 minutes before the meat is done, remove the onion and celery. Skim the fat from the liquid. Add the potatoes and carrots and simmer the mixture, covered, for 15 minutes. Add the cabbage and simmer the mixture, covered, for 15 minutes. Remove the bay leaf before serving.



"MY PEOPLE MUST Drink Beer."

Frederick the Great, King of Prussia

BEEF 81

* TENDERLOINS }*

tenderloin fillets

6

· Yields 6 Servings

Salt and pepper to taste tablespoon All-Purpose Seasoning 1 tablespoons safflower oil 2 strips bacon, chopped 4 tablespoons chopped chives 2 tablespoons chopped green onions ounces beer 12 10-ounce can beef broth tablespoon meat and poultry seasoning 1 3 ounces (6 tablespoons) butter, whipped

Starch and water (to thicken sauce if needed)

Season the tenderloins with the salt, pepper, and All-Purpose Seasoning. In a skillet, combine the tenderloins and safflower oil, sautéing the tenderloins until they are brown on all sides. Remove the tenderloins and set them aside. In the same skillet, fry the bacon until it is crisp. Add the chives, green onions, beer, broth, salt, pepper, and meat and poultry seasoning, and simmer the mixture, covered, for 5 minutes. Blend in the butter and reduce the juices to half over a medium heat. Place the tenderloins in the sauce and cook them, covered, slowly at 275° until desired doneness.

* VEAL BRISKETS }

· Yields 6 to 8 Serves

- 2 jumbo Spanish onions, thinly sliced
- 2 medium parsnips, scrubbed and thinly sliced
- veal briskets (5 pounds total)
 - Kosher salt
 - Freshly ground pepper
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon dried thyme
- 12 ounces spicy chili sauce
- 1 cup beer
- 2 bay leaves

Preheat the oven to 325° . In a roasting pan, combine half of the onions and all of the parsnips. Place the briskets, fat side up, on the onions. Rub the briskets evenly with the salt, pepper, paprika, garlic powder, and thyme. Scatter the remaining onions over the briskets. Pour the chili sauce and beer over the briskets. Place a bay leaf on each brisket. Roast the briskets, covered, for about $2^{1/2}$ hours, basting occasionally, until the meat is tender. Remove the roasting pan from the oven and place the briskets on a large platter to cool. Discard the bay leaves, wrap the briskets in foil, and refrigerate. In a food processor, combine the onions and parsnips, puréeing well. Combine this mixture with the remaining gravy and pour it into a container. Cover and chill the mixture for 5 to 24 hours. Thinly slice the veal briskets across the grain. Preheat the oven to 325° . Combine the briskets and gravy in a roasting pan. Bake, covered, for 1 hour.

BEEF 83

* VEAL MEATBALLS }*

· Yields 4 Servings

- 2 slices white bread, crusts removed
- 1 cup beer
- 4 tablespoons butter
- small onion, chopped
- clove garlic, crushed
- 1¹/₄ pounds ground veal
- 1 egg, lightly beaten
 - Salt and pepper to taste
 - Grated nutmeg to taste
- tablespoon fresh lemon juice
- 1 teaspoon sugar
- tablespoon chopped fresh parsley

In a small bowl, soak the bread in ¼ cup of the beer, then squeeze the bread dry. In a skillet, combine 2 tablespoons of the butter, onion, and garlic, sautéing the onion until it is transparent. In a medium bowl, combine the veal with the soaked bread, onion, garlic, egg, salt, pepper, and nutmeg. Shape the mixture into meatballs. In the skillet with the remaining butter, cook the meatballs until they are browned. Pour in the rest of the beer and lemon juice. Add the sugar. Simmer the mixture, covered, for 30 minutes. Using a slotted spoon, transfer the meatballs to a heated platter. Reduce the sauce by a one-fourth over a high heat. Pour the sauce through a sieve over the meatballs and sprinkle them with the parsley.

* LIME SHORT RIBS }*

· Yields 4 to 6 Servings

- 4 pounds country-style beef short ribs
- 1 cup beer
- ¹/₂ cup lime juice

Place the ribs into a casserole dish. In a bowl, combine the beer and lime juice. Pour this marinade over the ribs. Refrigerate, covered, overnight, turning occasionally. Bring the ribs to room temperature 2 hours before cooking. Prepare the grill. Remove the ribs from the marinade and place them on 2 sheets of foil, each large enough to make 2 packets to wrap and seal the ribs. Sprinkle 2 tablespoons of the marinade on the ribs and seal the packets. Set aside the remaining marinade. Place the rib packets onto the grill. Cook, covered, for 1 to 1^{1} /2 hours until the ribs are tender. Remove the ribs from the foil, drain, and place back on the grill. Baste once with the reserved marinade and grill for 15 to 20 minutes over medium coals until crisp.



"Blessed is the mother who gives birth to a brewer."

Czech saying

CHAPTER 7

Poultry & Eggs

* DRUNKEN CHICKEN }

· Yields 4 Servings

2¹/₂ to 3 pounds chicken

4 tablespoons butter

Salt and pepper to taste

tablespoon chopped shallots

1/2 cup gin

1 cup heavy cream

2¹/₂ cups diced fresh mushrooms

2 cups beer

Cayenne pepper

2 tablespoons chopped fresh parsley

Truss the chicken. In a casserole dish over a moderate heat, melt 2 tablespoons of the butter. Turn the chicken in the butter until it is golden. Add salt and pepper to taste, cover, and cook for 30 minutes at a medium heat. Remove the chicken to a heated dish and keep it covered in a warm place. In the same casserole dish, cook the shallots at a medium heat. When the shallots are golden, put the chicken back into the casserole, pour on the gin, and flame it. Add 1 tablespoon of the butter, 2 tablespoons of the cream, and the mushrooms. Pour in the beer and season with the salt, pepper, and a little cayenne pepper. Cover and simmer for 15 minutes.

When the chicken is well-cooked, put it on a chopping board and cut it into 4 pieces. Place the chicken on a serving dish and keep it warm and covered.

Pour the rest of the cream into the casserole dish and boil it vigorously for several minutes to thicken the liquid. Remove the casserole from the heat and add the rest of the butter. Let the butter melt. Pour the sauce over the chicken. Garnish with the parsley.

* GRILLED HERB CHICKEN }*

· Yields 4 to 6 Servings

- tablespoon minced garlic
- 1 teaspoon kosher salt
- 1/4 teaspoon white pepper
- ¹/₄ teaspoon cayenne pepper
- ı teaspoon paprika
- 1 teaspoon coriander
- 2 tablespoons chopped basil
- 2 tablespoons chopped thyme
- 2 tablespoons chopped marjoram
- 2 teaspoons coarsely ground pepper
- 1 2- to 3-pound whole chicken, washed and dried
- cup chopped fresh herbs of choice
- 2 tablespoons olive oil
- 12 ounces beer

In a medium bowl, combine the garlic, kosher salt, white pepper, cayenne pepper, paprika, coriander, basil, thyme, marjoram, and pepper, mixing well. Using this mixture, thoroughly rub the chicken inside and out. Place the fresh herbs inside the chicken's hollowed cavity. Brush the chicken with the olive oil. Place the chicken in an ovenproof dish. Pour the beer over the chicken. Grill the chicken, covered, over hot charcoals for 1½ hours, basting the chicken with more beer every 15 to 20 minutes.

* PRETZEL CHICKEN }

· Yields 4 Servings

- $^{1}\!/_{3}$ cup all-purpose flour
- 1 teaspoon paprika
- 2 teaspoons salt
- ¹/₄ teaspoon ground ginger
- 1/4 teaspoon pepper
- 1/2 cup beer
- 1 egg
- 1/2 cup crushed pretzels
- 1/4 cup grated Parmesan cheese
- 1/4 cup crushed bacon bits
- tablespoon dried parsley flakes
- whole chicken, cut-up

In a medium bowl, combine the flour, paprika, salt, ginger, and pepper, mixing well. Add the beer and egg, beating the mixture until it forms a smooth batter.

In a plastic bag, combine the pretzels, Parmesan cheese, bacon, and parsley, shaking to mix well. Dip the chicken pieces into the batter, coating them completely. Place the chicken pieces in the plastic bag and shake the bag to coat the chicken with the pretzel mixture. Place the chicken in a shallow baking dish. Bake the chicken, covered, at 350° for 30 minutes.

Remove the cover and continue baking for approximately 30 minutes or until desired doneness.

* CHICKEN WITH SHIITAKE MUSHROOMS }*

· Yields 6 Servings

- 2 large shallots, peeled and sliced
- tablespoon extra virgin olive oil
- 6 6-ounce skinless, boneless chicken breasts Flour (for coating)
- 2 tablespoons extra virgin olive oil
- 4 ounces shiitake mushrooms, sliced
- 1½ cups beef broth
- 1 teaspoon chopped fresh sage
- 1/4 cup butter (room temperature)
- ¹/₃ cup all-purpose flour
- 1 cup beer
- $^{1}\!/_{\!4}$ cup sour cream
 - Salt and pepper to taste
- 2 tablespoons diced roasted pepper

Place the shallots and the 1 tablespoon of olive oil into a small skillet over a low heat. Sauté slowly for about 25 minutes until the shallots are lightly browned and caramelized. Coat the chicken lightly with flour. Sauté the coated chicken in the 2 tablespoons of olive oil in a large skillet until the chicken is half done and lightly browned on both sides. Remove the chicken to a baking pan. Bake in a 375° oven for 10 to 12 minutes or until done, but still tender and juicy.

In a large skillet, sauté the mushrooms for 30 to 40 seconds. Add the shallots, broth, and sage. Bring the broth mixture to a slow simmer.

In a bowl, mix the butter and the ½ cup of the flour. Add a little at a time to the broth, stirring vigorously to prevent lumps. Reduce the heat and cook for 7 or 8 more minutes. Slowly add the beer, tasting as you go. It is not necessary to add it all. Add the sour cream and adjust the seasoning with the salt and pepper to taste. Add the roasted pepper. Pour the broth over the chicken.

* FRIED CHICKEN }

· Yields 6 Servings

- 3-pound broiler-fryer chicken, skinned, rinsed, and cut up Lightly salted water
- 1 cup biscuit mix
- ½ teaspoon onion salt
- ¹/₄ teaspoon garlic powder
- 1/4 to 1/2 teaspoon ground red pepper
- 1 egg, beaten
- $^{1}/_{2}$ cup beer
 - Oil for deep frying

In a saucepan, cover the chicken with the lightly salted water. Bring the water to a boil and reduce the heat. Cover and simmer for 20 minutes. Drain the water and pat the chicken dry with paper towels.

In one bowl, combine the biscuit mix, onion salt, garlic powder, and red pepper. In another bowl, combine the egg and beer. Add this mixture to the biscuit mixture. Beat the combined mixtures until they are one smooth mixture.

In a deep fryer, heat the oil to 365°. Dip the chicken pieces, one at a time, into the beer batter, gently shaking off the excess batter. Fry the chicken in the hot oil, two or three pieces at a time, for 2 or 3 minutes or until golden, turning them once. Drain well.

* CHICKEN FINGERS }*

· Yields 4 Servings

- large egg
- 3/4 cup beer
- ı cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
 - Freshly ground pepper to taste
- 1¹/₄ cups vegetable oil
- 3 chicken halves, skinless, boneless, and cut into strips

In a medium bowl, lightly beat the egg with a whisk. Beat in the beer. Beat in the flour, baking soda, salt, and pepper, whisking until the batter is smooth. Cover the batter and let it stand for 30 minutes.

In a skillet, heat the vegetable oil until it reaches 360°. A deep fryer can also be used. Dip the chicken strips into the beer batter, coating them completely. Lower each chicken strip into the hot oil, turning the chicken strips until they are golden. This should take approximately 5 minutes. Drain the chicken strips on paper towels.

Serve the chicken strips with Ranch dressing, blue cheese dressing, or the Blazing Hot Wing Sauce on page 48.



"A PLEASANT APERTIF, AS WELL AS A GOOD CHASER FOR A SHORT QUICK WHISKEY, AS WELL AGAIN FOR A FINE SUPPER DRINK, IS BEER."

M.F.K. Fisher, American author

«{ SCRAMBLED EGGS }

· Yields 2 Servings

- 6 eggs Seasoned salt to taste
- $^{1}\!/_{\!4}$ cup water
- 1 tablespoon butter
- 2 tablespoons beer
- teaspoon chicken bouillonPepper to taste

In a bowl, combine the eggs, seasoned salt, and water. In a frying pan, melt the butter. Add the beer, bouillon, and pepper. Simmer the mixture for approximately 2 minutes until it is brown. Add the egg mixture to the frying pan and scramble the eggs to desired doneness. For fine scrambled eggs, continually chop the egg mixture with a spatula while frying it. For thicker scrambled eggs, flip the egg mixture over with a spatula while frying it.

* BREAKFAST OMELET }*

· Yields 1 Serving

- 2 to 3 eggs
- 1/4 cup water
- 2 to 3 tablespoons beer Seasoned salt to taste
- 3/4 cup chopped spinach
 Onions to taste, chopped
 Red or yellow peppers to taste, chopped
- 1/3 cup sliced mushrooms
 Butter

In a bowl, whisk the eggs, water, beer, and seasoned salt together. Add the spinach, onions, peppers, and mushrooms. Stir well. In a frying pan, melt enough butter to coat the bottom. Once the coating of butter is bubbling, add the egg mixture. Using a spatula, gentle flop the egg mixture over until it's firm. Fold the flattened egg mixture in half and serve warm.

* CHICKEN WINGS CASSEROLE }*

· Yields 4 Servings

- 2 teaspoons butter
- 2 teaspoons vegetable oil
- 40 chicken wings
- ¹/₂ teaspoon salt
- 1/4 teaspoon pepper
- onion, chopped
- clove garlic, minced
- tomato, peeled, seeded, and chopped
- green pepper, chopped
- 1/4 cup beer
- 1/2 cup chicken stock

Preheat the oven to 350°. In a large skillet, combine the butter and vegetable oil, melting the butter over a medium heat. Add the chicken wings, seasoning them with the salt and pepper. Brown the chicken wings on all sides for 6 to 8 minutes. Remove the chicken wings and place them in a casserole dish.

In the skillet, combine the onion, garlic, tomato, and green pepper, stirring and sautéing the mixture for 2 to 3 minutes or until the onions are limp. Stir in the beer and chicken stock. Pour this mixture over the chicken wings in the casserole dish. Bake the chicken wings, uncovered, for 25 minutes or until desired doneness.

MICROWAVABLE BARBECUED TURKEY DRUMSTICKS }*

· Yields 6 Servings

- 1 package frozen or fresh turkey drumsticks, defrosted
- cup barbecue sauce
- ½ cup beer
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

In a casserole dish, arrange the turkey drumsticks. In a bowl, combine the barbecue sauce, beer, salt, and pepper. Pour the mixture over the turkey. Cover the casserole tightly and microwave on high for 10 minutes.

Turn the drumsticks over. Cover the casserole tightly and microwave on medium for 25 minutes.

Turn the drumsticks again. Cover and microwave for 25 to 40 minutes until the meat feels very soft when pressed between the fingers. Place the drumsticks on a platter to serve.



"THE MOUTH OF A PERFECTLY HAPPY MAN IS FILLED WITH BEER."

Ancient Egyptian saying

CHAPTER 8

Pork

* BRAISED PORK WITH GRAVY }*

· Yields 4 to 6 Servings

- 2 teaspoons finely minced garlic
- 1 tablespoon soy sauce
- 2 tablespoons firmly packed brown sugar
- 1/4 teaspoon ground allspice
- ¹/₄ teaspoon ground cayenne pepper
- ¹/₂ teaspoon salt
- 4 to 4½ pounds (trimmed weight) picnic shoulder, rind removed
- $2^{1/2}$ cups beer
- 2 bay leaves
- 6 cups tightly packed sliced onions
- tablespoons cornstarch (dissolved in 3 tablespoons water)

In a bowl, make a paste by mashing together the garlic, soy sauce, brown sugar, allspice, cayenne pepper, and salt. Rub the mixture into the picnic shoulder. Pour the beer into a cooker and add the bay leaves. Set the rack in place. Place half of the onions on the rack and set the pork on top. Spread the remaining onions over the pork. Lock the lid in place and over a high heat, bring to a high pressure. Adjust the heat to maintain the high pressure. Cook for 55 minutes.

Let the pressure drop naturally or use a quick-release method. Remove the lid, tilting it away from you to allow any excess steam to escape. Check the pork with a meat thermometer inserted into the center. It should register 170°. If not, lock the lid back in place and return the pork to high pressure for a few more minutes.

Remove the pork to a platter and set aside in a warm place. Remove the rack. If there is more than 2 cups of sauce, boil vigorously over a high heat to reduce. Whisk in just enough of the cornstarch solution to thicken the gravy while cooking at a low boil for 2 to 3 minutes. Serve the gravy with the pork.

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* PORK LOIN }

· Yields 6 Servings

- 2 pounds pork loin
- 1 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 large onion, thinly sliced
- 1 tablespoon shortening
- ı tablespoon sugar
- 1 cup beer
- 3/4 cup water

In a casserole dish, sprinkle the pork loin with the salt and pepper. Let stand.

In one saucepan, cook the onion in the shortening until it is transparent, but not brown. Remove the onion. Brown the pork in the shortening. Place the onions back into the pan with the pork.

In another saucepan, dissolve the sugar in the beer and add it to the pork. Simmer the mixture until the beer takes on a golden-brown color. Add the water. Simmer for 20 minutes and add more water if necessary. Simmer for a few more minutes until the meat is tender.



"In wine there is wisdom. In beer there is strength. In water there is bacteria."

German saying

SOAKED PORK LOIN &

· Yields 4 to 6 Servings

- 12 ounces beer
- ¹/₂ cup dark corn syrup
- 1/2 cup finely chopped onion
- ¹/₃ cup mustard
- 1/4 cup vegetable oil
- to 2 tablespoons chili powder (or to taste)
- 2 cloves garlic, minced
- 3 pounds boneless pork loin

In a medium bowl, combine all of the ingredients, except the pork loin, mixing well. Place the pork in a casserole dish and pour the mixture over it. Cover and refrigerate the pork overnight, occasionally turning it. Remove the pork from the marinade, reserving the marinade. Grill the pork, basting it frequently with the reserved marinade, for approximately 1 to $1\frac{1}{2}$ hours once a meat thermometer reads 155° .

* SIMPLE GRILLED PORK }*

· Yields 4 Servings

- 1 pork loin
- small bottle beer
 Lemon pepper seasoning to taste

Marinate the pork in the beer overnight. Rub the lemon pepper seasoning on all sides of the pork. Grill the pork until desired doneness.

PORK 99

* PORK ROAST }

· Yields 6 Servings

- very large onion, coarsely chopped
- 2 cloves garlic, minced
- 2 pounds boneless pork loin
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- ½ teaspoon paprika
- 1½ cups chicken broth
- 1¹/₄ cups beer
- 3 tablespoons all-purpose flour
- 1/4 cup cold water

Preheat the oven to 325°. In a skillet, arrange the onions. Rub the garlic on the pork. Place on top of the onions. Sprinkle the roast with the salt, white pepper, and paprika. Pour the broth over the pork, just covering the onions. Roast the pork for 30 minutes, uncovered.

Pour the beer over the pork and continue to roast for 45 more minutes, until the meat thermometer registers 160° . Place the pork on a warm plate and cover.

In a bowl, combine the flour and water. Pour the flour mixture into the juice-onion mixture in the skillet. Cook the mixture over a high heat until the mixture boils and thickens. Simmer for 5 minutes and pour over the pork.

* FRUITY PORK ROAST }

· Yields 8 Servings

- 8 pitted dried prunes
- 12 ounces beer
- ¹/₂ teaspoon ginger
- medium apple, peeled and chopped
- 1 teaspoon lemon juice
- 3 pounds boneless rolled pork loin roast, butterflied Salt and pepper to taste

In a saucepan, combine the prunes, beer, and ginger, heating the mixture to a boil. Remove the mixture from the heat and let it stand for 5 minutes.

In a small bowl, combine the apple chunks and lemon juice. This will prevent the apple chunks from browning. Drain the prunes, reserving the juice. Pat the prunes dry with paper towels. Add the prunes to the apple chunks, mixing well. Stuff the prune and apple mixture into the pork. Tie the pork with string to secure the fruit stuffing. Place the pork on a rack in a roasting pan. Roast the pork, covered, at 350° for approximately $2\frac{1}{2}$ hours, allowing about 40° minutes per pound.

Periodically baste the pork with the reserved juice and season with the salt and pepper to taste. Place the finished pork on a heated platter. Create a gravy sauce from the remaining juices or serve with another sauce of choice.

PORK 101

* HONEY PORK }

· Yields 6 Servings

12	ounces stale beer
6	cloves garlic, minced
$1/_{2}$	cup honey
$1/_{2}$	cup Dijon mustard
	Salt and pepper to taste
$1/_{4}$	cup olive oil
4	tablespoons rosemary
3	pounds pork loin

In a blender, combine all of the ingredients, except the pork, blending well. Pierce the pork with a fork on all sides and place it in a zip-lock bag. Add the marinade to the pork in the bag. Chill the pork for approximately 12 hours to overnight, turning frequently.

Remove the pork from the bag and grill it, covered, for approximately $1^{1}/2$ hours or until desired doneness.



"FROM MAN'S SWEAT AND GOD'S LOVE, BEER CAME INTO THE WORLD."

Saint Arnold (aka Arnulf) of Metz, The Patron Saint of Brewers

* SOUTH OF THE BORDER PORK }

· Yields 8 Servings

- small onions, chopped
- 2 carrots, peeled and sliced
- 5 pounds pork roast or loin
- 2 teaspoons salt
 Garlic to taste
- ¹/₂ teaspoon oregano (fresh or dried)
- ½ teaspoon ground coriander
- 3/4 cup beer Olive oil
- small onion, chopped
- clove garlic, peeled and chopped
- 10 ounces tomatillos
- ½ teaspoon crumbled dried oregano
- ½ teaspoon dried cilantro
- 2 tablespoons wine vinegar
 - Salt and pepper to taste

In a roasting pan, combine the 2 small onions and carrots. Rub the pork with the salt, garlic to taste, the $^{1}/_{2}$ teaspoon of oregano, and coriander. Place the pork on top of the vegetables in the roasting pan. Add the beer. Roast the pork, covered, at 350° for $2^{3}/_{4}$ hours. Remove the pork, slice it, and place it on a heated platter.

In a skillet, combine the olive oil, the 1 small onion, and the 1 clove of garlic, sautéing the onion and garlic until they are limp. Drain the tomatillos, reserving the juice. In a blender, combine the tomatillos, ½ cup of the reserved juice, the sautéed onion and garlic, olive oil to taste, the ½ teaspoon of dried oregano, and cilantro, puréeing well. Heat the skillet over a moderate heat and pour in the tomatillos sauce, cooking it, uncovered, for 10 minutes. Remove the sauce from the heat and add the wine vinegar, salt, and pepper, mixing well. Chill the sauce and serve it with the pork.

* SWEET 'N' TANGY PORK SAUTÉ }*

· Yields 4 Servings

8	ounces beer
1	tablespoon Dijon mustard
$1^{1/2}$	teaspoons orange peel
1	teaspoon salt
$1/_{4}$	teaspoon Worcestershire sauce
1	clove garlic, minced
1	pound cooked pork, julienne-cut into 1/4-inch thick strips
1	tablespoon + 1 teaspoon vegetable oil
$1/_{2}$	cup chopped onion
$1/_{2}$	medium green bell pepper, cut into 1-inch squares
$1/_{2}$	medium red bell pepper, cut into 1-inch squares
1	tablespoon + 1 teaspoon cornstarch + 1 tablespoon water
$1/_{2}$	cup canned pineapple chunks (no sugar added)
8	canned apricot halves with 1/4 cup juice (no sugar added)
2	cups cooked enriched rice (hot)

In a bowl, combine the beer, mustard, orange peel, salt, Worcestershire sauce, and garlic. Add the pork. Cover and let marinate in the refrigerator for 30 minutes, turning occasionally.

In a skillet, heat the oil. Add the onion, green peppers, and red peppers. Sauté until the onion is translucent. Add the pork and marinade. Bring to a boil. Add the dissolved cornstarch and cook, stirring constantly, until the mixture thickens. Stir in the pineapple and apricots and heat. Serve with the rice.

* PORK CHOPS }*

· Yields 4 Servings

4	pork chops
$1/_{2}$	teaspoon salt
$^{1}\!/_{\!4}$	teaspoon pepper
$1^{1/2}$	tablespoons unbleached flour
$1^{1/2}$	tablespoons vegetable oil
4	small onions, thinly sliced
$1/_{2}$	cup beer
$1/_{2}$	cup beef broth (hot)
1	teaspoon cornstarch
	Cold water

Season the pork chops with the salt and pepper. Coat the pork chops with the flour. In a skillet, heat the vegetable oil. Add the pork chops, frying them for 3 minutes on each side. Add the onions and cook the pork chops for 5 minutes, turning them once. Pour in the beer and broth. Simmer the mixture, covered, for 15 minutes.

Remove the pork chops to a heated platter. Season the pork chops to taste.

In a small bowl, combine the cornstarch with a little cold water, blending well. Stir this mixture into the sauce in the frying pan. Cook the sauce, uncovered, until it is thick and bubbling. Pour the sauce over the pork chops.

PORK 105

* PORK LOAF }

· Yields 4 Servings

- 2 pounds lean pork
- pound smoked ham hocks
- 1½ cups dry bread crumbs
- 2 eggs, beaten
- 1 teaspoon salt
- 1/4 teaspoon white pepper

Beer

Have your butcher grind the pork and ham hocks together. In a medium bowl, combine the meat mixture, bread crumbs, eggs, salt, and white pepper, mixing well. Form the mixture into a loaf. Roll the loaf in a cheesecloth and tie the ends securely. Place the loaf in a pot and cover it with beer. Simmer the loaf, covered, slowly for $2\frac{1}{4}$ hours.

Serve the loaf sliced on bread or alone with a salad.



"IT TAKES BEER TO MAKE THIRST WORTHWHILE."

German saying



· Yields 6 to 8 Servings

- 20 whole cloves
- 5 or 6 pound ham
- 12 ounces beer

Press the cloves into the surface of the ham. Place in a roaster, and pour the beer over the ham. Bake the ham at 350° for 3 hours. Remove the cloves and serve.

*{ BACON }

· Yields 3 to 4 Servings

- 3 ounces beer
- pound bacon, diced into ½-inch pieces or strips

Put the beer and bacon into a frying pan. Cover and fry the bacon until it is almost done. Drain all excess grease and juices from the frying pan. Remove the cover and continue to fry the bacon until it is crispy.

PORK 107

S GRILLED BRATWURST &

· Yields 4 to 8 Servings

- 2 tablespoons butter
- 4. medium yellow onions, sliced
- 8 bratwurst links
- 24 ounces beer Hotdog buns Mustard

In a skillet, combine the butter and onions, sautéing the onions until they are tender. Place the bratwurst links on top of the onions and pour the beer over them. Simmer the bratwurst links, covered, for 15 minutes, turning them occasionally. Remove the bratwurst links from the skillet and keep them warm.

Over a high heat, cook the beer and onions, stirring often, until the cooking liquid is greatly reduced and the mixture reaches a spreadable consistency. Spoon the onion sauce into a small serving dish and set it aside, keeping it warm.

Place the bratwurst links on a heated grill, turning them often, until they are browned and crisp. Serve the bratwurst links on the hotdog buns along with the onion sauce, mustard, and any other toppings of choice.



"Beer, IF Drank WITH moderation, softens THE TEMPER, CHEERS THE SPITIT, and Promotes Health."

Thomas Jefferson, 3rd U.S. President

* HONEY BARBECUED SPARERIBS }*

· Yields 6 Servings

- 6 pounds spareribs, cut into serving pieces
- 2 cups beer
- 3/4 cup honey
- 1 teaspoon dry mustard
- 1 tablespoon chili powder
- 1 teaspoon crumbled sage
- 1 tablespoon salt
- ¹/₄ cup lemon juice

Place the ribs into a roasting pan. In a bowl, combine the beer, honey, dry mustard, chili powder, sage, salt, and lemon juice. Pour this mixture over the ribs. Refrigerate the ribs for 12 or more hours, turning several times.

Remove the ribs from the marinade, reserving the liquid. Place the ribs on the grill, about 4 inches from the heat. Cook the ribs slowly, turning frequently and brushing with the marinade for about $1^{1}/2$ hours or until the ribs are brown and glazed.



"God made yeast, as well as dough, and loves fermentation just as dearly as he loves vegetation."

Ralph Waldo Emerson, American essayist, poet, and philosopher

CHAPTER 9

Steaks

 $1/_{2}$

* MARINATED GRILLED SIRLOIN }

· Yields 4 to 6 Servings

/2	cup vegetable on
12	ounces beer
$1/_{4}$	cup fresh lemon juice
$1/_2$	cup ketchup
$1/_{4}$	teaspoon hot red pepper sauce
1/4	cup honey
2,	cloves garlic, finely chopped
2	teaspoons Dijon mustard

gun vegetable oil

Salt to taste
2½ pounds sirloin steak

In a casserole dish, beat the vegetable oil, beer, lemon juice, ketchup, pepper sauce, honey, garlic, mustard, and salt to taste together. Place the meat into the casserole and turn to coat it on all sides. Cover and marinate overnight, turning once.

Remove the meat from the dish, allowing the excess liquid to run off. Remove the marinade for basting.

Preheat the grill. Grill the steak for 8 to 10 minutes on each side, basting frequently. Let the meat rest for 10 minutes.



"PURE WATER IS THE BEST GIFTS A MAN CAN BRING. BUT WHO AM I THAT I SHOULD HAVE THE BEST OF ANYTHING? LET PRINCES REVEL AT THE PUMP, LET PEERS WITH PONDS MAKE FREE... BEER IS GOOD ENOUGH FOR ME."

Lord Neaves, Scottish writer

STEAKS 111

* BEER DIP & GRILLED STEAK }

· Yields 8 to 10 Servings

- 1 cup beer
- 1/4 cup olive oil
- 1 clove garlic, minced
- 2 pounds sirloin steak (2-inch thick)
- ¹/₂ cup butter
- 1 teaspoon Worcestershire sauce
- ½ teaspoon dry mustard
- 2 tablespoons dry red wine

Salt and pepper to taste

In a bowl, combine the beer, olive oil, and garlic. Place the steak into a casserole dish. Pour the beer mixture over the steak and refrigerate the steak in the marinade for 8 hours or overnight.

Preheat the grill. Remove the steak from the casserole, reserving the marinade. Grill the steak to the desired degree of doneness and cut it into bite-size pieces. Transfer the meat to a chafing dish and keep it warm.

In a saucepan, combine the butter, Worcestershire sauce, dry mustard, wine, and the remaining marinade. Cook the mixture over a medium heat until the butter is melted and the sauce is heated through. Adjust the seasonings, adding the salt and pepper to taste.

Serve the warm steak with the Beer Dip.

* STEAK FAJITAS }*

· Yields 6 Servings

$1^{1/2}$	pounds beef flank steak
12	ounces beer
2	tablespoons cooking oil
1	$table spoon\ coarsely\ ground\ black\ pepper$
2	teaspoons lime juice
2	cloves garlic, minced
$1/_{2}$	teaspoon crushed dried oregano
12	flour or corn tortillas
1	large onion, chopped
2	tablespoons butter
1	16-ounce can refried beans, warmed
	Salsa
	Guacamole (optional)

Trim the excess fat from the steak and place the meat in a plastic bag in one bowl. In another bowl, combine the beer, cooking oil, pepper, lime juice, garlic, and oregano. Pour the mixture over the steak. Cover and refrigerate overnight, turning the bag occasionally.

Drain the steak, reserving the marinade. Pat the steak dry with the paper towels.

On a covered grill, cook the steak directly over medium-hot coals for 8 to 10 minutes, brushing the meat occasionally with the marinade. Turn and grill to the desired doneness. Carve the meat into thin slices.

Wrap the tortillas in the foil. Warm the tortillas in a 350° oven for 8 to 10 minutes.

In a skillet, cook the onions in the butter until they are tender.

Spread the tortillas with the refried beans and garnish with the onions, salsa, and guacamole. Wrap the steak slices in the tortillas.

* MARINATED & STUFFED FLANK STEAK }*

· Yields 4 to 6 Servings

- 2 medium tomatoes, peeled and chopped
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 teaspoon prepared mustard
- 1 teaspoon Worcestershire sauce
- ½ teaspoon dried thyme
- tablespoon minced fresh parsley
 Salt and freshly ground pepper to taste
- flank steak (about 2 pounds), trimmed of excess fat
- cup beer
- cup beef stock
 - Melted butter
 - Bread crumbs

Trim the flank steak of excess fat. In a medium bowl, combine the tomatoes, onion, garlic, mustard, Worcestershire sauce, and herbs. Add salt and pepper to taste. Spread this mixture on the side of the steak. Roll the steak carefully and tie it in 3 places. Place the steak in a large bowl and pour over equal amounts of beer and stock. Marinate the steak in the refrigerator for at least 8 hours, turning several times.

Place the steak roll and marinade into a pot and simmer for about 2 hours, until the meat is tender. Lift out the steak and brush it with butter, then with the bread crumbs. Bake the steak in a 375° oven for 15 minutes to brown the crumbs.

* BARBECUED FLANK STEAK }*

· Yields 8 Servings

- 1 10.5-ounce can consommé
- ²/₃ cup Soya sauce
- 1/2 cup chopped green onion
- 6 tablespoons lime juice
- 4. tablespoons brown sugar
- clove garlic, crushed
- 2 large flank steaks
- 2 cups beer

In a medium bowl, combine the consommé, Soya sauce, onion, lime juice, brown sugar, and garlic, mixing well.

Place the flank steaks in a casserole dish and pour the mixture over them. Pour the beer over the flank steaks and marinate them for 24 hours.

Grill the flank steaks until desired doneness.

* MINUTE STEAKS }*

· Yields 4 Servings

- pound tenderized minute steaks (chipped steaks)
 Salt and freshly ground pepper to taste
- 1 tablespoon all-purpose flour
- 1/4 cup minced onion
- 1 cup beer
- ¹/₂ teaspoon granulated sugar Pinch of dried sage

In a skillet, season the steaks with the salt and pepper to taste. Brown the steaks over a high heat for 30 seconds on each side. Sprinkle the steaks with the flour on both sides. Add the onion, beer, sugar, and sage. Simmer, uncovered, until the beer evaporates into a thick sauce.

* GRILLED PEPPERED T-BONES }*

· Yields 6 Servings

- cup chopped onion
- 6 ounces beer
- ³/₄ cup chili sauce
- 1/4 cup parsley
- 3 tablespoons Dijon mustard
- tablespoon Worcestershire sauce
- 2 teaspoons brown sugar
- ¹/₂ teaspoon paprika
- 1/2 teaspoon freshly ground black pepper
- 3 beef T-bone steaks, cut 1-inch thick
- to 1½ teaspoons cracked black pepper

In a casserole dish, combine the onion, beer, chili sauce, parsley, mustard, Worcestershire sauce, brown sugar, paprika, and the ½ teaspoon of pepper. Place the steaks into the marinade. Cover and refrigerate for 4 to 6 hours or overnight, turning the steaks occasionally.

Remove the steaks from the marinade and then discard the marinade. Sprinkle both sides of the steaks with the cracked black pepper. Grill the steaks on an uncovered grill directly over medium-hot coals for 5 minutes. Turn and grill the steaks to the desired doneness, allowing 3 to 7 minutes for rare or 7 to 10 minutes for medium.

* BREADED VENISON STEAKS }*

· Yields 4 to 6 Servings

- 6 eggs, beaten
- to 2 tablespoons beer
 Seasoned salt to taste
 Pepper to taste

Garlic salt to taste

- to 2 pounds venison fillets
 Seasoned bread crumbs
- 4 tablespoons extra virgin olive oil
- 2 tablespoons butter

In one bowl, combine the eggs and beer. Add the seasoned salt, pepper, and garlic. Place the steaks in a baking dish and pour the marinade over the steaks. Cover the dish and allow it to marinate overnight or for at least 4 hours.

In another bowl, place the bread crumbs. Take the steaks out of the baking dish, place them in the bread crumbs, and coat them with the bread crumbs.

In a skillet, place the olive oil and butter and then heat. Once the skillet is warm, fry the steaks until desired doneness, which should be about 10 minutes.



"THE FIRST DRAUGHT SERVETH FOR HEALTH, THE SECOND FOR PLEASURE, THE THIRD FOR SHAME, THE FOURTH FOR MADNESS."

Sir Walter Raleigh, English poet and explorer

CHAPTER 10

Stews

* MICROWAVABLE BEEF STEW }*

· Yields 6 Servings

- 4 slices bacon, cut into ½-inch pieces
- 1½ pounds boneless round steak, cut into 1-inch pieces
- medium onions, sliced
- clove garlic, minced
- 12 ounces beer
- 1/3 cup all-purpose flour
- tablespoon packed brown sugar
- $1^{1/2}$ teaspoons salt
- 1/2 teaspoon dried thyme leaves
- ¹/₄ teaspoon pepper
- 1 tablespoon vinegar
 - Snipped parsley
- $3\frac{1}{2}$ to $4\frac{1}{2}$ cups hot cooked noodles

Place the bacon into a casserole dish. Cover with paper towels. Microwave the bacon on high for 2 minutes. Cover and microwave the bacon for 3 or 4 minutes longer until it is crisp.

Drain the bacon on paper towels. Pour off the fat, returning 2 tablespoons of the fat to the casserole. Stir in the beef, onions, and garlic. Cover the casserole tightly and microwave on high for 6 minutes. Stir. Cover and microwave the dish 5 to 7 minutes longer until the beef is no longer pink.

Stir in the beer, flour, brown sugar, salt, thyme, and pepper. Cover tightly and microwave on medium-low for 30 minutes. Stir. Cover and microwave the beef for 25 to 30 minutes longer until the beef is tender.

Stir in the vinegar and sprinkle the stew with bacon and parsley. Serve with the noodles.

STEWS 119

* SAUSAGE STEW }*

Yields 8 Servings

- pound smoked sausage, cut into 1-inch pieces
- 8 small new potatoes, halved
- ounces baby carrots
- 12 ounces beer
- 1/2 cup water
- 2 cubes beef bouillon
- 1/8 teaspoon thyme
- 1/8 teaspoon basil
- 1/2 teaspoon minced garlic
- teaspoon minced onion

In a saucepan, combine all of the ingredients. Heat the mixture to boiling over a medium-high heat, stirring occasionally. Reduce the mixture to a low heat, cover, and simmer for 20 minutes.



"And the air was such a wonder From the hot-dogs and the beer. Yes, there used to be a ballpark right here."

Frank Sinatra, American singer, "There Used To Be A Ballpark" $\,$

* LIGHT BEER BEEF STEW }*

· Yields 4 Servings

pound lean round steak Vegetable cooking spray teaspoon vegetable oil 1 cup chopped onion ounces light beer 12 bay leaves 2 $1/_{2}$ teaspoon dried whole thyme $1/_{2}$ teaspoon freshly ground pepper $1/_{4}$ teaspoon salt medium carrots, cut into 1/2-inch slices 5 $1/_{2}$ pound fresh mushrooms

teaspoons cornstarch

tablespoons water

2 2

Trim the excess fat from the steak. Slice the steak across the grain into thin strips.

Coat a Dutch oven with the cooking spray. Add the oil and place the Dutch oven over a medium-high heat until hot. Add the meat to the Dutch oven. Cook the meat until it is browned. Reduce the heat to medium-low. Add the onion and cook for 10 minutes or until the onion is tender and lightly browned. Stir in the light beer, bay leaves, thyme, pepper, salt, carrots, and mushrooms. Bring the mixture to a boil. Cover, reduce the heat, and simmer for 1 to 1½ hours or until the meat is tender.

In a bowl, combine the cornstarch and water, stirring until blended. Stir this mixture into the meat mixture. Cook, uncovered, for 10 more minutes, stirring occasionally. Remove and discard the bay leaves.

STEWS 121

* VEGETABLE STEW }*

· Yields 12 Servings

3	cups water, lightly salted
$^{1}\!/_{2}$	rib celery
10	carrots, peeled and cut-up
1	medium white onion, halved
2,	large potatoes, cut into bite-size pieces
1	large turnip, peeled and cut-up
1	green bell pepper
1	red bell pepper (optional)
2,	jalapeño peppers, halved lengthwise
3	cloves garlic (2 smashed and 1 whole)
1	15-ounce can whole kernel corn
1	15-ounce can English peas
1	15-ounce can baby lima beans
1	14.5-ounce can chicken broth
	Beer (warm and as needed)
	Pepper to taste
	Dill weed to taste

large purple onion, chopped

In a large pot, combine the salted water and celery. Bring the water to a boil for 2 minutes. Simmer the mixture, uncovered, while adding the carrots, white onion, potatoes, turnip, green and red bell peppers, jalapeño peppers, garlic, corn, peas, lima beans, and chicken broth, mixing well.

Add the beer as needed for more liquid. Add the pepper to taste. Add the dill weed to taste. Cook the mixture on high, continually stirring. Add the purple onion. Bring the mixture to a boil and then cook it, covered, over a low heat.

Once the Vegetable Stew is thoroughly heated, serve it with whole wheat bread or another favorite side dish.

* ST. PATRICK'S DAY STEW }*

· Yields 6 to 8 Servings

- 1 tablespoon olive oil
- onion, chopped
- 1½ pounds lean boneless lamb shoulders, cut into ¾-inch cubes
- 12 ounces beer
- 1 teaspoon pepper
- 2 14-ounce cans broth
- 1 .87-ounce envelope brown gravy mix
- 3 cups cubed potatoes
- 2 cups thinly sliced carrots

Chopped parsley (to garnish)

In a skillet, combine the olive oil and onion, sautéing the onion until it is brown. Add the lamb and continue to sauté the mixture until the meat is browned. Stir in the beer and pepper. Simmer the meat, covered, for 30 minutes.

Add the broth and gravy mix, mixing well. Add the potatoes and carrots. Simmer the meat, covered, for approximately 15 minutes until the vegetables are tender. Garnish each serving with the parsley.



"WORK IS THE CURSE OF THE DRINKING CLASS."

Oscar Wilde, Irish playwright and author

STEWS 123

* PORK STEW }

· Yields 6 to 8 Servings

- 1 tablespoon olive oil
- 2 pounds boneless pork shoulder, trimmed of fat and cut into 1-inch cubes
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- $8^{1/4}$ -ounce can whole tomatoes
- red serrano chile pepper, finely chopped
- 2 tablespoons snipped fresh cilantro
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano leaves
- 12 ounces beer
- red pepper, cut into small pieces

In a Dutch oven, heat the olive oil until it is hot. Add the pork and cook it, covered, for approximately 25 minutes over a medium heat, stirring frequently, until the liquid has evaporated and the pork is browned.

Remove the pork with a slotted spoon. Drain all but 2 tablespoons of the fat from the Dutch oven. In the Dutch oven, sauté the onion and garlic until the onion is tender. Add the tomatoes, chile pepper, cilantro, salt, cumin, and oregano, stirring well. Break-up the tomatoes with a fork and bring the mixture to a boil. Reduce the heat and simmer the mixture, uncovered, for 10 minutes.

Stir in the pork, beer, and red pepper. Bring the mixture to a boil, reduce the heat, and simmer it, uncovered, for about 15 minutes until the pork is tender and the sauce is thickened.

* LAMB STEW }

· Yields 8 Servings

16	ounces navy beans, drained
16	ounces garbanzo beans, drained
1	pound boneless lamb, cut into $^{3}\!/_{4}$ -inch cubes
12	ounces beer
1	cup chicken broth
$1/_{2}$	cup chopped onion
1	clove garlic, minced
$^{1}/_{2}$	teaspoon salt
1/8	teaspoon pepper
3	cups peeled and cubed potatoes or turnips
8	ounces whole kernel corn, drained
2	tablespoons snipped parsley

In a Dutch oven, combine the navy and garbanzo beans, lamb, beer, broth, onion, garlic, salt, and pepper, mixing well. Bring the mixture to a boil. Simmer the mixture, covered, for 45 minutes or until the meat is nearly tender.

Add the potatoes or turnips and corn. Simmer the mixture, covered, for 15 minutes or until the meat and vegetables are done. Stir in the parsley. Season to taste.



"| drink, therefore | am."

Anonymous

STEWS 125

* BEEF STEW }

· Yields 2 Servings

- 4 pounds lean beef, cut into 1 x 2-inch slices
- 1/2 cup all-purpose flour
- 1/2 cup vegetable oil
- 2 pounds large onions, thickly sliced
- 6 cloves garlic, crushed
- 3 tablespoons firmly packed brown sugar
- 1/4 cup red wine vinegar, divided
- 1/2 cup chopped fresh parsley
- 2 small bay leaves
- 2 teaspoons dried thyme
- 1 tablespoon salt
 - Freshly ground black pepper
- 2 10½-ounce cans condensed beef broth
- 3 cups beer

Preheat the oven to 325°. Coat the beef strips with the flour. In a skillet, heat the oil and brown the strips a few at a time. Place the strips in a large casserole dish and set it aside.

In the skillet, brown the onions and garlic. Add the onions and garlic to the casserole. Add the brown sugar, 2 tablespoons of the red wine vinegar, parsley, bay leaves, thyme, salt, and pepper, stirring to combine the ingredients.

Pour off any oil remaining in the skillet. Add the broth and heat it over a low heat, stirring to loosen all browned bits. Pour the mixture over the strips and add the beer. Bake the strips, covered, at 350° for 2 hours.

Take the casserole out of the oven and place it on top of the stove. Stir in the remaining 2 table-spoons of red wine vinegar. Remove the bay leaf and cook the strips over a medium heat until the sauce bubbles. Serve with dumplings or rice.

* ELK STEW }

· Yields 6 to 8 Servings

$1^{1/2}$	pounds elk meat (cut-up roast or stew meat)
1	10^{3} /4-ounce can cream of mushroom soup
1	1-ounce package dry onion soup mix
8	ounces beer
1	cup diced fresh or canned tomatoes
6	to 8 small onions, chopped
4	to 6 potatoes, cut into bite-size pieces
2,	to 3 ribs celery, cut into bite-size pieces
2,	to 3 carrots, cut into bite-size pieces
1	teaspoon Worcestershire sauce

In a crock-pot, combine all of the ingredients, mixing well. Cook the stew on low for 8 hours or until the desired doneness.



"I'VE GOT FRIENDS IN LOW PLACES
WHERE THE WHISKEY DROWNS AND THE
BEER CHASES
MY BLUES AWAY."

Garth Brooks, American country music singer, "Low Places"

CHAPTER 11

Freshwater Fish



· Yields 4 to 6 Servings

	Oil for deep frying
1	cup all-purpose flour
$1/_4$	teaspoon paprika
$1/_{2}$	teaspoon salt
1/8	teaspoon pepper
$3/_{4}$	cup beer
2	pounds haddock, cleaned and rinsed

Preheat the oil in a deep fryer to 375°. In a bowl, combine the flour, paprika, salt, and pepper. Gradually stir in the beer with a whisk, beating until the mixture is smooth.

Dip the haddock into the beer batter, coating the fillets completely. Lower the haddock into the hot oil, frying only a few at a time, for 2 to 3 minutes or until they are golden brown. Drain the haddock on paper towels and serve.



"Big Kosher pickle and a cold draft beer Well good God Almighty which way do I steer . . ."

 $\label{thm:constraint} \mbox{Jimmy Buffet, American singer, "Cheeseburger in Paradise"}$



· Yields 8 Servings

Oil for deep frying

1½ cups Bisquick mix

egg, beaten

1½ cups beer

teaspoon salt

crappie fillets

Preheat the oil in a deep fryer to 375°. In a bowl, combine the Bisquick mix, egg, beer, and salt. Mix until smooth. Dip the crappie into the beer batter, coating the fillets completely. Lower the crappie into the hot oil, frying only a few at a time, for 2 to 3 minutes or until they are golden brown. Drain the crappie on paper towels and serve.

* WALLEYE }

· Yields 2 Servings

1/4 cup cornstarch

1/4 cup all-purpose flour

 $^{1}/_{4}$ cup beer

2 egg whites

2 walleye fillets

Oil for deep frying

In a medium bowl, sift together the cornstarch and flour. Add the beer, mixing well until the mixture is smooth. In a medium bowl, beat the egg whites until stiff. Fold the beer batter into the egg whites. Completely coat the walleye fillets. Deep-fry or pan-fry the walleye fillets until they are well-browned on both sides.



· Yields 6 Servings

- cup all-purpose flour
- 1 cup cornstarch
- 1 teaspoon baking powder
- 1 teaspoon cayenne pepper
- 12 ounces beer
- pounds trout filletsOil for frying

In a bowl, combine the flour, cornstarch, baking powder, and cayenne pepper. Add the beer, mixing well. Dip the trout into the beer batter, coating the fillets completely. In the skillet, fry the trout in the oil until they are a golden brown. Drain the trout on paper towels and serve.



"ALE IT IS CALLED among men, and among gods, Beer."

First recorded mention of the word "ale" occurred around 950 A.D. in the Old Norse "Alvismal"

* SWEET & SOUR TROUT }

· Yields 10 Servings

- 1/4 cup butter
- 2 onions, chopped
- 2 tablespoons all-purpose flour
- 12 ounces beer
- 2 tablespoons packed brown sugar
- 5 peppercorns
- 2 whole cloves
- 1 teaspoon Worcestershire sauce
- 3 pounds trout fillets, cut into bite-size pieces
- 1 tablespoon vinegar

In a skillet, combine the butter and onions, sautéing the onions until they are tender. Add the flour and cook the mixture, uncovered, for 3 minutes. Add the beer, brown sugar, peppercorns, cloves, and Worcestershire sauce, cooking over a low heat and stirring until the mixture is thickened. Add the trout fillets and cook the mixture, covered, until the fillets are done. Add the vinegar and cook for 2 minutes longer.



"Roll out those lazy, hazy, erazy days of summer Those days of soda and pretzels and beer."

Nat King Cole, American singer, "Those Lazy, Hazy, Crazy Days of Summer"

«{ CLAY POT SALMON }»

· Yields 4 Servings

- 4 salmon steaks
- tablespoons butter, melted
- 1/4 cup parsley
- ½ teaspoon salt
- 1 clove garlic, crushed
- 1 teaspoon lemon juice
- 1/2 cup beer
- 1 teaspoon arrowroot

Presoak a clay pot, top and bottom, in water for 15 minutes.

Place the salmon steaks into the pot.

In a bowl, combine the butter, parsley, salt, garlic, lemon juice, and beer. Pour the mixture over the salmon. Cover the pot and place it in a cold oven. Set the oven temperature at 450° . Cook the salmon for 30 minutes.

Remove the pot from the oven and pour off the liquid into the saucepan. Return the pot to the oven, without a lid, for 5 more minutes until the salmon is browned. Heat the liquid and thicken it slightly with the arrowroot. Pour the liquid over the salmon and serve.

* WHITE PERCH }

· Yields 4 Servings

- 4 tablespoons all-purpose flour
- 2 tablespoons yellow cornmeal
- ½ teaspoon dill weed
- ı teaspoon salt
- 1 tablespoon paprika
- 3 ounces beer
- 4 white perch fillets, scaled and sprinkled inside and outside with lemon juice
- 4 tablespoons oil

In a medium bowl, combine the flour, cornmeal, dill weed, salt, and paprika, mixing well. Add the beer, mixing until the mixture is smooth. Coat the white perch with the beer batter. In a skillet, sauté the white perch in the oil for approximately 8 minutes on each side or until desired doneness.



"THE BEST PLACE TO DRINK BEER IS AT HOME. OR ON A RIVER BANK, IF THE FISH DON'T BOTHER YOU."

American folk saying

*{ CATFISH }

· Yields 1 Serving

- 3 tablespoons butter
- 5 cloves garlic, chopped
- 5 green onions, chopped
- 2 catfish fillets, lightly floured
- 4 mushrooms, sliced
- 3 ounces beer

Juice from ½ lemon

Worcestershire sauce (or to taste)

Cooked white rice

In a skillet, combine the butter, garlic, and onions, sautéing the garlic and onions until they are browned. Add the catfish and mushrooms. Pour in the beer and lemon juice. Add a couple drops of the Worcestershire sauce. Sauté the catfish over a medium heat, turning the fillets, until they are browned on both sides. Serve the catfish with the white rice.



"BEER: BECAUSE ONE DOESN'T SOLVE THE WORLD'S PROBLEMS OVER WHITE WINE."

Anonymous



· Yields 4 Servings

1	egg
$1^{1/2}$	cups beer
1	cup all-purpose flour
1	teaspoon garlic powder
$1/_{2}$	teaspoon salt
$^{1}\!/_{2}$	teaspoon ground black pepper
1	pound cod fillets
2	cups crushed cornflake crumbs
1	teaspoon Cajun seasoning
	Oil for frying

In a medium bowl, combine the egg, beer, flour, garlic powder, salt, and pepper, beating until the mixture is smooth. Completely coat the cod fillets with the batter. In another medium bowl, combine the cornflake crumbs and Cajun seasoning, mixing well. Completely coat the cod fillets with the crumb mixture. In a skillet or deep fryer, heat the oil to 365° and fry the cod fillets until they are golden.



"There are those who drink and those who pound, and those who don't are bound to frown. No matter what you say or what you do, "Always cheer your frosty brew!"

Anonymous

{ BASS }

· Yields 6 Servings

- 4. tablespoons vegetable oil
- 1 large onion, diced
- 2 tablespoons all-purpose flour
- 1½ cups beer
- 2 tablespoons brown sugar
- ¹/₄ teaspoon pepper
- 2 teaspoons Worcestershire sauce
- 3 pounds bass, cut into 6 fillets

In a skillet, combine the oil and onion, sautéing the onion until it is translucent. Add the flour, mixing well. Cook the mixture, covered, for 2 minutes. Add the beer, brown sugar, pepper, and Worcestershire sauce, mixing well. Heat the mixture until it thickens.

Place the bass fillets in the skillet and cook them until they easily flake.

* FLOUNDER }*

· Yields 4 Servings

- 2 pounds flounder fillets Olive oil
- 3 cups grated bread crumbs
- 2 cups diced American cheese
- 2 teaspoons paprika
- 2 teaspoons mustard powder
- 4 teaspoons Worcestershire sauce
- 1 cup beer

Brush the flounder fillets with the olive oil. Roll the flounder fillets in the bread crumbs. Broil the flounder fillets for approximately 4 minutes on both sides.

In a saucepan, combine the American cheese, paprika, mustard powder, Worcestershire sauce, and beer, mixing well. Cook the mixture over a low heat, stirring until the cheese melts and then whip the mixture until it is smooth.

Place the flounder fillets on a platter and pour the beer sauce over them.

* BEER-POACHED FISH }*

· Yields 4 Servings

- 1 tablespoon chopped parsley
- 1 teaspoon salt
- $^{1}\!/_{\!4}$ teaspoon pepper
- 1 teaspoon chopped dill weed
- onion, chopped
- 4 lemon slices
- 1 cup beer
- 1½ pounds fish fillets

In a skillet, combine 1-inch of water with all of the ingredients, except the fish fillets, mixing well. Bring the mixture to a boil. Add the fish fillets, arranging them in a single layer in the skillet. Simmer the mixture, covered, for approximately 5 minutes or until the fish fillets flake easily.

* MARINATED FISH STEAKS }*

· Yields 4 Servings

- ounces beer
- 1/2 cup oil
- 1 clove garlic, chopped
- 2 tablespoons lime juice
- 1 tablespoon brown sugar
- 1 teaspoon salt
- 3 whole cloves
- 4 fish steaks

In a medium bowl, combine all of the ingredients, except the fish steaks, mixing well. Pour this mixture into a shallow pan. Add the fish steaks to the marinade and let the mixture stand for at least 1 hour, turning the fish steaks several times.

Drain the steaks. Either grill or pan-fry the fish steaks, browning them on both sides, until desired doneness.



"WITHOUT QUESTION, THE GREATEST INVENTION IN THE HISTORY OF MANKIND IS BEER. OH, I GRANT YOU THAT THE WHEEL WAS A FINE INVENTION, BUT THE WHEEL DOES NOT GO NEARLY AS WELL WITH PIZZA."

Dave Barry, American humorist and author



· Yields 4 to 6 Servings

2 pounds white-fleshed fish fillets, halved or quartered

Vinegar or lemon juice

Salt to taste

²/₃ cup all-purpose flour

1 egg, lightly beaten

¹/₂ cup beer

Oil for deep frying

In one bowl, sprinkle the fillets with vinegar or lemon juice. Marinate for 30 minutes.

With paper towels, pat the fillets dry and sprinkle with salt to taste.

In another bowl, combine the flour, egg, and salt to taste. Add the beer. With a fork, stir the beer batter until it is blended and free of lumps, but not too thin.

Preheat the oil in a deep fryer to 375°. Set the wire basket into the hot oil. Dip the fillets into the beer batter, coating them completely. Slip the fillets into the hot oil, frying only a few at a time. Fry the fillets for 6 to 8 minutes or until they are golden brown. Drain the fillets on paper towels and serve.



"24 HOURS IN A DAY. 24 BEERS IN A CASE. COINCIDENCE? I THINK NOT."

Steven Wright, American comedian

* FISH NUGGETS }

· Yields 4 Servings

- 3 eggs, slightly beaten
- 1/2 cup milk
- 1/2 cup beer
- 3 tablespoons mustard
- ½ teaspoon Tabasco sauce
- 2 tablespoons salt, divided
- 2 teaspoons pepper, divided
- 2 pounds fish fillets, cut into bite-size pieces
- 3 cups fine yellow corn flour

Vegetable oil

In a medium bowl, combine the eggs, milk, beer, mustard, Tabasco sauce, half of the salt, and half of the pepper, whisking the mixture well. Completely coat the fish nuggets with the batter, place them in a bowl, cover, and refrigerate them for 1 hour.

In another medium bowl, combine the corn flour and the remaining salt and pepper, mixing well.

Preheat the vegetable oil in a deep fryer to 370°. Dredge the fish nuggets in the corn flour mixture. Fry the fish nuggets until they float on the surface and turn golden, being careful not to overcook them. Drain the fish nuggets on paper towels and pat them to absorb the excess oil.

CHAPTER 12

Seafood

* BEER-BATTERED SHRIMP }*

· Yields 6 Servings

- 2 pounds medium shrimp, peeled and deveined
- cup all-purpose flour
- 2 teaspoons salt
- 1 teaspoon baking powder
- ½ teaspoon ground red pepper
- 3/4 cup beer
- 1/2 cup milk
- 2 large eggs
 - Oil for deep frying

With a paring knife, open each shrimp down the back without cutting all the way through to butterfly it, then press it flat.

In a bowl, combine the flour, salt, baking powder, and red pepper. Whisk in the beer, milk, and eggs. Add the shrimp to the batter and let stand for 30 minutes.

In a deep fryer, heat the oil to 365° . Remove the shrimp 1 at a time from the batter and fry them in small batches for 4 minutes total, turning twice, to ensure they are golden brown and crispy. Remove the shrimp to paper towels to drain. Serve the Beer-Battered Shrimp with the Cocktail Sauce on page 61.

* DRUNKEN SHRIMP }

· Yields 4 Servings

- 2 pounds fresh shrimp in the shell
- 3 cups beer
- clove garlic, chopped
- 1 teaspoon salt
- ¹/₂ teaspoon thyme
- 1 teaspoon celery seed
- tablespoon minced parsley
 - Few dashes of Tabasco sauce
- 2 teaspoons lemon juice
 - Melted butter

In a saucepan, combine the shrimp, beer, garlic, salt, thyme, celery seed, parsley, Tabasco sauce, and lemon juice. Bring the mixture to a boil. Simmer for about 4 minutes or until the shrimp are pink. Drain the shrimp. Serve the shrimp with the melted butter.



"In Heaven there is no beer (No beer?!) That's why we drink it here And when we're all gone from here Our friends will be drinking all the beer."

"In Heaven There Is No Beer"

* SHRIMP WITH YOGURT DIP }

· Yields 2 Servings

For the Shrimp:

- ounces light beer
- tablespoon onion flakes
- 4 peppercorns
- ı bay leaf
- 1 whole clove
- small shrimp, peeled and deveined

In a saucepan, combine the light beer, onion flakes, peppercorns, bay leaf, and clove. Bring the mixture to a boil and cook for 5 minutes. Add the shrimp, remove the pan from the heat, and let stand for 3 to 5 minutes until the shrimp turns pink. Drain. Cover the shrimp and chill.

For the Yogurt Dip:

- 1/2 cup plain unflavored yogurt
- tablespoon + 1 teaspoon mayonnaise
- tablespoon + 1 teaspoon chili sauce
- 1 teaspoon horseradish
- teaspoon chopped capers
- 1/4 teaspoon Worcestershire sauce
- to 3 drops hot pepper sauce

In a bowl, combine all of the ingredients for the dip. Mix the ingredients well and serve with the shrimp.

* COCONUT-FRIED SHRIMP }*

· Yields 4 Servings

- ounces light beer
- 2 cups all-purpose flour
- 3 teaspoons kosher salt
- 3 teaspoons sweet paprika
- 2 cups shredded unsweetened coconut
- 1 pound shrimp with tail, deveined

Oil for deep frying

In a bowl, combine the light beer, flour, salt, and paprika to create the batter. Stir 1½ cups of the coconut into the batter. Add the shrimp and stir to coat.

Place the remaining coconut on a plate. Remove the shrimp from the batter and coat with the coconut.

Heat the oil in a deep fryer to 325° . Deep fry the shrimp, in batches, for about 40 seconds per batch until they are golden brown.



"OH, LAGET BEET! IT MAKES GOOD CHEET, AND PROVES THE POOR MAN'S WOTTH; IT COOLS THE BODY THROUGH AND THROUGH, AND REGULATES THE HEALTH."

Anonymous

* DILL POACHED SHRIMP }*

· Yields 4 Servings

- ounces light beer
- 5 dill sprigs
- 3 cloves garlic, peeled and diced
- 1 bay leaf
- 1/4 teaspoon dried thyme
- 1/8 teaspoon cayenne pepper
 Salt and freshly ground black pepper to taste
- pound medium shrimp, peeled and deveined

In a pot, combine the light beer, dill sprigs, garlic, bay leaf, thyme, cayenne pepper, salt, and black pepper. Bring the mixture to a boil. Lower the heat and simmer, covered, for 10 minutes. Add the shrimp, return to a boil, and simmer for 30 seconds. Remove the shrimp from the pot and drain.

* HERBED SHRIMP }

· Yields 6 Servings

- 2 pounds shrimp, peeled and deveined
- 1½ cups beer
- 2 cloves garlic, minced
- 2 tablespoons snipped fresh chives
- 2 tablespoons snipped fresh parsley
- $1\frac{1}{2}$ teaspoons salt
- $^{1}\!/_{2}$ teaspoon pepper
 - Shredded lettuce
- green onions, chopped

In a medium bowl, combine the shrimp, beer, garlic, chives, parsley, salt, and pepper, mixing well. Cover and refrigerate the mixture for 8 hours.

Drain the shrimp and reserve the marinade. Broil the shrimp approximately 4-inches from the heat until they are tender, brushing them with the reserved marinade. Garnish each serving with the lettuce and green onions.

* GARLIC SHRIMP }

· Yields 12 Servings

- 2 teaspoons minced garlic
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- teaspoon dried thyme
- 1 teaspoon cayenne pepper
- ½ teaspoon crushed red pepper flakes
- $\frac{1}{2}$ teaspoon salt (or to taste)
- ½ teaspoon pepper (or to taste)
- 4 tablespoons butter
- 2 pounds shrimp, peeled and deveined
- $^{1}\!/_{2}$ cup beer

In a skillet, combine the garlic, oregano, basil, thyme, cayenne pepper, red paper flakes, salt, pepper, and butter, sautéing the mixture until the garlic is lightly browned. Add the shrimp, stirring until the shrimp turn pink. Pour in the beer and simmer the mixture, uncovered, for 1 minute.

* LEEKS & SHRIMP }

· Yields 4 to 6 Servings

24	ounces beer
3	leeks, chopped
2	onions, chopped
3	sprigs parsley
1	bay leaf
1	rib celery
6	tablespoons butter
3	tablespoons all-purpose flour
2	$pounds \ shrimp, \ peeled \ and \ deveined$

Salt and pepper to taste

In a saucepan, combine the beer, leeks, onions, parsley, bay leaf, and celery, mixing well. Simmer the mixture, uncovered, for 15 minutes.

Strain out the vegetables and discard the bay leaf. In a skillet, melt the butter and add the flour. Add the strained beer, stirring until the mixture is thickened. Add the shrimp and simmer, uncovered, for 5 minutes until the shrimp turn pink, seasoning with the salt and pepper to taste.

Serve the shrimp with the vegetables.



"No soldier can fight unless he is properly fed on beef and beer."

John Churchill, First Duke of Marlborough

« SOFTSHELL CRABS **

· Yields 6 Servings

- 12 ounces beer
- 1¹/₄ cups all-purpose flour (plus extra for dusting)
- 2 teaspoons salt
- ı teaspoon paprika
- ½ teaspoon baking powder
- 12 softshell crabs
 - Oil for deep frying

In a medium bowl, combine all of the ingredients, except the softshell crabs, mixing well. Let the batter stand for at least $1^{1/2}$ hours, allowing it to thicken.

Dust the softshell crabs with the flour and completely coat them with the batter. In a deep fryer, fry the softshell crabs at 360° for 2 to 5 minutes, depending on their size, until they are golden. Drain the softshell crabs on paper towels.

{ LOBSTER TAIL }

· Yields 2 Servings

- 12 ounces beer
- whole lobster tails, thawed and out of the shell or split the shell lengthwise

 Warm melted butter or Cocktail Sauce (page 61)

In a medium saucepan, bring the beer to a boil over a medium to high heat. Place the lobster tails in a steamer basket on top of the saucepan and cover the basket. Reduce the heat and simmer the lobster tails for 8 minutes or until desired doneness. Serve the lobster tails with the melted butter or Cocktail Sauce.



· Yields 6 Servings

- cup self-rising flour (plus extra for coating)
 - Pinch of salt
- 1/2 cup beer
- 1/2 cup water
- to 36 fresh oysters
- 1/4 cup chopped fresh dill
 - Oil for deep frying

In a medium bowl, sift the flour and salt together. Make a well in the middle of the flour. Pour the beer followed by the water into the flour, mixing well to create a thick and smooth batter.

In a plastic bag, toss the oysters in the dill and then lightly coat each oyster with flour.

In a deep fryer, fry the oysters at 350° for approximately 2 minutes or until the oysters rise to the top and are golden. Drain the oysters on paper towels and pat them dry.

Serve the Oysters with the Cocktail Sauce on page 61 or your favorite sauce of choice.



"IF YOU EVER REACH TOTAL ENLIGHTENMENT WHILE DRINKING BEER, I BET IT MAKES BEER SHOOT OUT YOUR NOSE."

Jack Handey, American Humorist

* SCALLOPS }

· Yields 6 Servings

- cup self-rising flour, divided
- 1/4 cup self-rising yellow cornmeal
- 5 dashes hot sauce Salt and pepper to taste
- 12 ounces beer
- 1/2 pound bay scallops, rinsed and drained Oil for deep frying

In a large bowl, combine half of the flour, cornmeal, hot sauce, salt, and pepper with enough beer to make the batter a little thinner than pancake batter.

In a plastic bag, shake the scallops and the remaining flour together, completely coating the scallops. Completely coat the scallops with the beer batter.

In a deep fryer, fry the scallops at 350° until they are golden. Drain the scallops on paper towels and pat them dry.



"I AM A FIRM BELIEVER IN THE PEOPLE. IF GIVEN THE TRUTH, THEY CAN BE DEPENDED UPON TO MEET ANY NATIONAL CRISIS. THE GREAT POINT IS TO BRING THEM THE REAL FACTS, AND BEER."

Abraham Lincoln, 16th U.S. President

* Mussels }*

· Yields 4 to 6 Servings

- 6 to 7 pounds mussels, washed, bearded, and shells scrubbed (discard any open mussels)
- 1 carrot, sliced
- 1 leek, sliced
- onion, diced
- 1 red pepper, chopped
- 1/4 cup beer
- 11 black peppercorns
- 1/2 teaspoon salt
- ı bay leaf

Old Bay Seasoning to taste (optional)

Place the mussels in cold water until you are ready to use them.

In a large pot, combine all of the other ingredients. Bring the ingredients to a boil. Add the mussels and cook them for about 5 to 10 minutes. Continue to stir the mixture, cooking until the mussel shells are all open. With a slotted spoon, remove the mussels from the pot and serve.



"WHO DOES NOT LOVE BEER, WINE, WOMEN AND SONG REMAINS A FOOL HIS WHOLE LIFE LONG."

Carl Worner, American actor and singer



· Yields 2 to 4 Servings

- 2 dozen fresh clams (should be tightly closed before cooking)
- 2 tablespoons cornmeal
- 1 cup water
- ½ cup beer
- 1/4 teaspoon crushed dried thyme
- small onion, chopped
 - Melted butter

Scrub the clams with a brush under cold running water. Place the clams into a large bowl. Sprinkle the clams with the cornmeal and cover with cold water. Let the clams stand in a cool place for 1 to 2 hours. Drain the clams.

In a kettle, combine the 1 cup of water, beer, thyme, and onion. Add the clams. Cover and place over a high heat. Boil hard until the clams open. Check after 3 or 4 minutes and remove any clams that have opened. Discard any clams that have not opened after 15 minutes. Pour the pan broth over the clams in serving bowls. Serve the clams with the melted butter.



"We old folks have to find our cushions and pillows in our tankards. Strong beer is the milk of the old."

Martin Luther, German monk, theologian, and church reformer

*{ CALAMARI }

· Yields 4 Servings

$2^{1/2}$	pounds calamari (squid)
$1^{1/2}$	cups rye flour
1	tablespoon peanut oil
	Salt and freshly ground pepper to taste
24	ounces beer
5	egg whites, beaten until stiff but not dry
	Oil for deep frying
2	bunches curly parsley

To clean the squid, remove the purplish skin and separate the head and tentacles from the body. Remove and discard the transparent quill from the body. Wash out the interior of the body. Dry the body with paper towels. Cut the body into ½-inch wide rings. Leave the tentacles uncut.

In a bowl, whisk to combine the rye flour, peanut oil, salt, and pepper. Whisk in the beer a little at a time. Fold in the egg whites.

In a deep fryer, heat the oil to 375° . Dip the squid rings and tentacles into the batter and then fry them in the oil for $2^{1/2}$ minutes. Drain the squid on paper towels. Keep them warm.

Dry the parsley well and submerge it in the oil for 20 seconds. Drain the parsley on paper towels. Arrange the calamari in a ring on a large platter and top it with the parsley.



"I INTRODUCED ELIZABETH TO BEER, SHE INTRODUCED ME TO BULGARI."

Richard Burton, American actor

CHAPTER 13

Pasta

* CHICKEN & SPAGHETTI }

· Yields 6 Servings

12	ounces spaghetti, cooked and kept warm
1	tablespoon unsalted butter
2,	tablespoons bacon drippings
1	large onion, chopped
3	celery ribs, chopped
1	green bell pepper, chopped
1	cup minced mushrooms
3	cloves garlic, minced
1	teaspoon Worcestershire sauce
2	teaspoons chili powder
1	tablespoon all-purpose flour
$1^{1/2}$	cups beer
3	ripe tomatoes
$1/_{4}$	cup chili sauce
$3/_{4}$	cup half and half
2,	tablespoons minced parsley
2,	cups diced chicken
$1/_{2}$	cup sliced green olives
2,	cups grated Cheddar cheese

Preheat the oven to 350° . In a medium bowl, combine the spaghetti and butter, tossing to mix. In a skillet over a medium heat, warm the bacon drippings. Add the onion, celery, pepper, mushrooms, garlic, Worcestershire sauce, and chili powder, stirring for about 15 minutes until the vegetables are tender.

Sprinkle the flour over the vegetable mixture, stirring to mix. Add the beer, tomatoes, and chili sauce. Bring the mixture to a boil, reduce the heat, and simmer the mixture, uncovered, for approximately 30 minutes until the sauce is thick.

Remove the skillet from the heat and add the half and half and parsley, mixing well. Pour the sauce over the spaghetti and mix well.

In a casserole dish, layer half of the spaghetti. Top with half each of the chicken, olives, and Cheddar cheese. Place another spaghetti layer on top of the chicken layer. Finally, layer with the remaining chicken, olives, and cheese. Bake the Chicken & Spaghetti at 350° for approximately 25 minutes or until the cheese melts.



"YOU CAN'T BE A REAL COUNTRY UNLESS YOU HAVE A BEER AND AN AIRLINE—IT HELPS IF YOU HAVE SOME KIND OF A FOOTBALL TEAM, OR SOME NUCLEAR WEAPONS, BUT AT THE VERY LEAST YOU NEED A BEER."

Frank Zappa, American singer

* SHRIMP & PASTA }

· Yields 1 Serving

12	ounces beer
1	pound shrimp, peeled and deveined
1	cup vertically sliced onion
$1^{1/2}$	teaspoons grated lemon rind
$1/_{2}$	teaspoon salt
$1/_{4}$	teaspoon pepper
1	clove garlic, minced
2	tablespoons extra virgin olive oil
2	tablespoons lemon juice
4	cups angel hair pasta, cooked and kept warm
	Minced parsley to taste

In a Dutch oven, boil the beer. Add the shrimp and cook the mixture, covered, for 2 minutes over a high heat. Remove the shrimp and set them aside. Add the onion, lemon rind, salt, pepper, and garlic to the Dutch oven and bring the mixture to a boil. Cook the mixture, uncovered, for 4 minutes.

Remove the mixture from the heat. Add the extra virgin olive oil and lemon juice, stirring the mixture. Add the pasta, mixing well.

Top each serving of pasta with the shrimp and garnish with the parsley.

PASTA 159

* CHEESE SAUCE & PASTA }*

· Yields 4 Servings

- 2 medium carrots, sliced
- small zucchini, chopped
- cup quartered fresh mushrooms
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup milk
- 1/4 cup beer
- 3/4 cup shredded Cheddar cheese
 - Salt and pepper to taste
- 8 ounces tri-colored corkscrew pasta, cooked and kept warm

In a medium saucepan, combine the carrots, zucchini, mushrooms, and butter, mixing well. Sauté the mixture until the vegetables are tender.

Stir in the flour. Add the milk. Continue to cook and stir the mixture until it is thickened and bubbly and then cook it for 1 more minute.

Add the beer, mixing well, and heat the mixture thoroughly.

Remove the mixture from the heat. Add the Cheddar cheese, mixing well until the cheese is melted. Add the salt and pepper to taste. Pour the cheese sauce over each serving of pasta.



"[I recommend]... Bread, meat, vegetables and Beer."

Sophocles, Greek tragedian, Sophocles' philosophy of a moderate diet

* EGGPLANT & PASTA }*

· Yields 4 to 6 Servings

- 1/2 cup olive oil
- medium eggplant, peeled and diced Salt and pepper to taste
- 6 ounces smoked ham, cubed
- 1 cup beer
- 1/2 teaspoon dried rosemary
- 1 cup frozen peas
- pound penne pasta, cooked and kept warm Grated Parmesan cheese

In a skillet, heat the olive oil over a medium heat. Add the eggplant and season with the salt and pepper to taste, stirring and cooking for approximately 8 to 10 minutes or until the eggplant becomes tender.

Stir in the ham, frying it for 2 minutes. Add the beer and rosemary, bringing the mixture to a boil until the liquid is reduced by half.

Add the peas and simmer the mixture, covered, for 2 minutes. Stir in the pasta, cooking for approximately 30 seconds or until the pasta is thoroughly cooked. Garnish each serving with the Parmesan cheese.



"FERMENTATION MAY HAVE BEEN A GREATER DISCOVERY THAN FIRE."

David Rains Wallace, American naturalist and author

PASTA 161

« BRATWURST & PASTA § **

· Yields 4 Servings

- large red pepper, chopped
- sweet onions, chopped
- 4. cloves garlic, chopped
- 1 tablespoon olive oil
- ounces bratwurst
- 1/2 cup beer
- $^{1}\!/_{2}$ cup fresh basil
- pound rigatoni pasta, cooked and kept warm (reserve ½ cup of pasta water)
- 1½ cups shredded Cheddar cheese

Preheat the oven to 425°. In a casserole dish, combine the red peppers, onions, garlic, and olive oil, mixing well. Roast the mixture for 25 minutes, stirring occasionally.

In a skillet, remove the bratwurst casings, crumble the meat, and sauté it over a medium heat until it is well-browned.

Strain the fat from the skillet. With only the meat in the skillet, add the beer, cover, and simmer the mixture.

In the casserole dish, combine the meat and the vegetable mixture along with the basil, pasta, and 1 cup of the Cheddar cheese, mixing well. If the mixture appears dry, add some of the reserved pasta water. Garnish each serving with the remaining Cheddar cheese.

* SMOKED SAUSAGE & PASTA }*

· Yields 6 Servings

- pound smoked sausage, cut into 1-inch pieces
- cup sliced fresh mushrooms
- 2 ribs celery, sliced
- large green bell pepper, cut into 1-inch pieces
- 1 medium onion, chopped
- 1 cup beer
- 1 8-ounce can tomato sauce
- ¹/₂ cup water
- 2 tablespoons snipped parsley
- ¹/₂ teaspoon sugar
- ¹/₂ teaspoon caraway seeds
- 4 ounces spaghetti, broken into 2-inch pieces and cooked

Grated Parmesan cheese

In a Dutch oven, cook the smoked sausage until it is light brown. Remove the smoked sausage from the Dutch oven and set it aside.

In the Dutch oven, combine the mushrooms, celery, pepper, and onion, mixing well. Cook the mixture, uncovered, for approximately 3 minutes or until the vegetables are tender.

Drain the fat from the Dutch oven. Stir in the beer, tomato sauce, water, parsley, sugar, and caraway seeds, mixing well. Bring the mixture to a boil. Reduce the heat and simmer the mixture, covered, for 20 minutes.

Stir in the spaghetti and bring the mixture to a boil. Reduce the heat and simmer the mixture, covered, for 12 minutes or until the spaghetti is tender.

Add the smoked sausage and cook through. Garnish each serving with the Parmesan cheese.

CHAPTER 14

Mixed Drinks

* SEVEN & LIME }

- 10 ounces beer
- 2 ounces 7-Up
- ½ teaspoon lime juice

Crushed ice

Combine all ingredients, stirring well.

* BUZZY NAVEL }

- ¹/₃ ounce vodka
- $^{1}\!/_{3}$ ounce peach schnapps
- ¹/₃ ounce beer Orange juice

Combine the vodka, peach schnapps, and beer on the rocks in a highball glass, stirring well. Fill the remainder of the glass with the orange juice.

* SNAKEBITE }

- 2 ounces beer
- 2 ounces apple ciderDash of raspberry liqueurIce

Combine all ingredients in a shaker, shaking well, and then pour into a glass.

* LEMON JACK }

- 1 ounce vodka
- ounce Jack Daniel's Whiskey
- 1 ounce lemonade
- ounce beer

Combine all ingredients on the rocks, stirring well.

* JUNGLE JUICE }

 $1^{1/2}$ ounces white rum

1½ ounces gin

1½ ounces vodka

ounce triple sec

1¹/₂ ounces sour mix

1 teaspoon grenadine

1 teaspoon beer

Layer the ingredients in the above order over the rocks.



"LIFE ALAS, IS VERY DREAR. UP WITH THE GLASS, DOWN WITH THE BEER!"

Louis Untermeyer, American author

* BEER BUSTER }

- 2 ounces vodka
- ounces beer

Dash of Tabasco sauce

Combine all ingredients on the rocks, stirring well.

{ DR. B }

- ounce amaretto
- 1 ounce vodka
- ounce Bacardi 151 Proof Rum
- ounce Dr. Pepper
- 1 ounce beer

Combine the amaretto, vodka, and rum on the rocks. Stir in the Dr. Pepper and beer.



"A PINT OF GOOD BEER, IT'S EQUIVALENT TO HALF A COLLEGE CREDIT IN PHILOSOPHY."

Raymond Hankins, American homebrewer

* HOOLA JUICE }

Pineapple juice (frozen into ice cubes)

- 12 ounces beer
- tablespoons crushed pineapple
 Pineapple chunks
 Cherries

Place the pineapple ice cubes in a blender and crush. Pour the crushed pineapple ice into a glass. Add the beer, stirring well. Top with the crushed pineapple. Garnish by alternating the pineapple chunks and cherries on a pick and laying it across the top of the glass.

*{ ICED TEA }

- 4 ounces unsweetened iced tea Sugar to taste
- ounces beer

Lemon slice

Sprig of mint

Combine the iced tea and sugar on the rocks. Add the beer, stirring to mix and dissolve the sugar. Garnish with the lemon slice and sprig of mint.

* MALIBU RUMBLE }

- 5 ounces Bacardi 151 Black Bat Rum
- 2 ounces blue curação
- 2 ounces Malibu Rum

Splash of beer

Crushed ice

Mountain Dew

Combine all ingredients, except the Mountain Dew, in a tall glass, stirring well. Fill the remainder of the glass with the Mountain Dew.

\$ SUNRISE }*

- 12 ounces beer
- ounce amaretto
- ounce orange juice

Orange slice

Combine all ingredients on the rocks, stirring well. Garnish with the orange slice.



"LIFE'S TOO SHOTT TO DTINK CHEAP BEER."

Anonymous

* BEER BULLET }

- 2 ounces tequila
- ounce Kahlua
- 1 ounce whiskey
- 1 ounce beer
- ounce Mountain Dew

Combine all ingredients, stirring well.

* ST. MARYS ROOT BEER }*

- 1 ounce Galliano
- ı ounce Kahlua
- 1 ounce cola
 - Crushed ice
- 2¹/₂ ounces club soda
- 1 teaspoon beer

In a shaker, combine the Galliano, Kahlua, cola, and crushed ice, shaking well. Strain into a glass and add the club soda and beer. Serve on the rocks.

- 1 ounce Irish whiskey
- 2 ounces V-8 Juice
- teaspoon barbecue sauce (smokey)
- 1 teaspoon lemon juice

Beer

Celery rib

Combine all ingredients, except the beer, in a highball glass. Fill the remainder of the glass with the beer. Garnish with the celery.

* RED-HEADED MARY }*

- 8 ounces tomato juice
 Splash of Tabasco sauce
 Splash of Worcestershire sauce
- 4 ounces beer
 Seasoned salt to taste
 Pepper to taste
 Celery rib

Layer the ingredients in the above order over the rocks, adding the seasoning to taste. Garnish with the celery.

* PEACH FIZZ }*

- 7 ounces peach schnapps
- 3 ounces beer
- ounce Jack Daniel's Whiskey
- 3 ounces Slice
- 2 ounces lemonade

Ice

Combine all ingredients in a shaker. Shake well and strain into a glass.

* COUNTRY LEMONADE }*

- 6 ounces gin
- 1 6-ounce can lemonade concentrate
- 12 ounces beer

Water to taste (optional)

Lemon slices

Combine all ingredients on the rocks in a pitcher, stirring well. Garnish with the lemon slices.



"What contemptible scoundrel has stolen the cork to my lunch?"

W.C. Fields, American comedian

* BEER BLEEDER }*

- ¹/₂ ounce vodka
- 1/2 ounce rum
- ¹/₂ ounce gin
- ¹/₂ ounce tequila
- ¹/₂ ounce triple sec
- ¹/₂ ounce brandy
- ¹/₂ ounce Malibu Rum
- 2 ounces beer
- ¹/₂ ounce lime juice
 - Splash of grenadine

Combine all ingredients on the rocks, stirring well.

* A BERRY SWEET }

- 1½ cups strawberries
- 1½ cups raspberries
- 1½ cups blueberries
- 1½ cups blackberries
- 2 lemons, squeezed
 - Lemon juice
- 1/2 cup powdered sugar
 - Crushed ice
- 3 12-ounce bottles beer

In a blender, combine all of the berries and reduce the mixture to juice. Add the juice from the 2 lemons, mixing well. Dip the rim of each frosted glass in the lemon juice and then the sugar. Fill each glass halfway with the crushed ice. Pour the berry-lemon juice mixture into the glasses, covering the ice. Fill the remainder of each glass with the beer.

* BEER OVER CHERRY ROCKS }*

Cherry 7-Up (frozen into ice cubes)
Cherries (frozen inside the ice cubes)

- ounces beer
- 2 ounces Cherry 7-Up

To make the cherry rocks, pour the Cherry 7-Up into an ice tray. Place one cherry in each ice tray cube and freeze. Fill a glass with the frozen cherry rocks and combine the beer and 2 ounces of Cherry 7-Up, stirring well.

* GINGER ALE }

- 6 ounces beer
- 6 ounces ginger ale
 - Lemon slice
- 1 cherry

Combine the beer and ginger ale in a frosted glass, stirring well. Garnish with the lemon slice and cherry.

*{ V BEER }

- 2 ounces Absolut Vanilla Vodka
- 12 ounces beer

Combine both ingredients on the rocks, stirring well.

* A BEER SOUR }

- 1/2 ounce fresh lime juice
- cup beer Lime slice

Stir the lime juice into the beer. Garnish with the lime slice.

* RUM IN THE DARK }

- 10 ounces beer
- ounce dark rum

Combine both ingredients on the rocks, stirring well.

* DEW DROP }

- 3 ounces beer
- 2 ounces tequila
- ounce Bacardi Dark Rum
- ounce ouzo

 Mountain Dew

Combine all ingredients, except the Mountain Dew, in a tall glass. Top with the Mountain Dew.

* THE BIG O }

1 ounce curação

Splash of orange juice

Ice

12 ounces beer

Combine the curacao, orange juice, and ice in a shaker, shaking well. Add the shaker mixture to the beer, stirring well.

* LEMON TICKLER }

- 1 ounce cynar
- ¹/₃ ounce lemon syrup
- 12 ounces beer

Combine the cynar and lemon syrup in a frosted mug. Add the beer, filling the mug and stirring well.

* DAREDEVIL'S BREW }

- 4 ounces gin
- 3 ounces beer

Ice

Combine all ingredients in a shaker, shaking well. Strain the liquid into a glass.

* HOUND DOG }

- 3 ounces vodka
- 12 ounces beer
- 4. ounces Southern Comfort

Combine all ingredients on the rocks, stirring well.

* Tongue Tingler }*

- 2 ounces Everclear
- 2 ounces vodka
- 2 ounces gin
- ounce dark rum
- ounce peppermint schnapps
- 2 ounces beer
 - Cola

Combine all ingredients, except the cola, on the rocks in a highball glass. Fill the remainder of the glass with the cola, stirring well.



"THERE CAN'T BE GOOD LIVING WHERE THERE IS NOT GOOD DRINKING."

Benjamin Franklin, American inventor and statesman

* GRIZZLY }

1/4 ounce triple sec

¹/₄ ounce rum

¹/₄ ounce vodka

1/4 ounce gin

¹/₄ ounce tequila

1/4 ounce bourbon

¹/₄ ounce scotch

12 ounces beer

ounces stout of choice

Combine all ingredients, except the beer and stout, in a mug, stirring well. Fill the remainder of the mug with equal parts of the beer and stout.

* BEER MIST }*

1½ ounces Irish Mist

16 ounces beer

Combine both ingredients, stirring well.



"I Drink to make other people interesting."

George Jean Nathan, American drama critic and editor

* SKIP & GO NAKED }

- ounce gin
- 2 ounces sour mix
 Beer

Stir together the gin and sour mix in a Collins glass filled with ice. Fill the remainder of the glass with the beer, stirring lightly.

* BEER MIMOSA }

- 4 ounces beer
- 4 ounces orange juiceSplash of champagne

Pour the beer into a champagne glass. Add the orange juice, stirring well. Top with the champagne.

* BLUE MOON }

- 1 ounce vodka
- 2 teaspoons blue curacao
 Beer

Pour the vodka and blue curacao into a Pilsner glass. Fill the remainder of the glass with the beer. Stir gently.

* FIRE & ICE }*

5 ounces vodka

1½ ounces Fire and Ice

1/4 cup beer

1/2 cup cola

Combine all ingredients on the rocks, stirring well.

{ THE O. P. }

- ı ounce Malibu Rum
- ounce peach schnapps
 Orange juice

Pineapple juice

ı teaspoon beer

Pineapple chunks

Cherries

Orange slice

Combine the rum and peach schnapps in a shaker, shaking well. Strain the mixture into a Collins glass filled with crushed ice. Pour in equal amounts of each juice. Top with the beer. Garnish by alternating the pineapple chunks and cherries on a pick and placing it along with the orange slice on the side of the glass.

* SOUTHERN JACK }

- 1 cup Southern Comfort
- cup Jack Daniel's Whiskey
- 16 ounces beer

Combine all ingredients on the rocks, stirring well.

* BEER CINNER }

- 2 parts cinnamon schnapps (chilled)
- part beer
 Splash of grenadine
 Cinnamon stick

Pour the cinnamon schnapps into a glass followed by the beer on the rocks. Top with the grenadine and add the cinnamon stick as a stir.

* BEER JAMMER }*

- shot rum
- 12 ounces beer
- 2 tablespoons lime juice

Add the rum to the beer in a frosted glass. Add the lime juice, stirring well.

* EEKING MONKEY }

- 3 shots 151 proof rum
- 4 shots spiced rum
- 1 ounce lime juice
- ounce lemon juice
- 1 ounce papaya juice
- 2 ounces orange juice
- 3 ounces coconut milk
 - Crushed ice
- 4 ounces beer
 - Shredded coconut
 - Papaya chunks
 - Lime slice
 - Lemon slice

Combine the rum and spiced rum in a shaker, shaking well. Stir in the juices, coconut milk, and ice, shaking well. Add the mixture to the beer, stirring well. Top with the shredded coconut. Garnish with the papaya chunks on a pick and place the lime and lemon slices on the side of the glass.

* LOVE POTION #7 }*

Splash of grenadine

- ²/₃ glass beer
- $^{1}/_{3}$ glass 7-Up

Add each ingredient to a glass in the above order over the rocks, stirring well.

* BEERTINI }

- 3 parts dry vermouth
- 3 parts sweet vermouth
- 3 parts gin
- 3 parts whiskey
- 8 parts beer
- drop blue curacao
- drop red vodka

Combine the vermouths, gin, and whiskey on the rocks in a martini glass. Add the beer followed by the blue curacao and red vodka.

* HANGOVER }

- 2 ounces vodka
- 3 ounces beer
- 4 ounces tomato juice

Salt to taste

Seasoned salt to taste

Celery rib

Combine all ingredients, stirring well. Garnish with the celery.



"You're not drunk if you can lie on the floor without holding on."

Dean Martin, American singer and actor

* Sour Momma }

- 1 ounce gin
- 1 ounce vodka
- 1 ounce grenadine
- ounce sour mix

Beer

Combine the gin, vodka, grenadine, and sour mix in a shaker, shaking well. Pour the mixture into a Collins glass filled with ice, filling about half to three fourths of the glass. Fill the remainder of the glass with the beer.

* BEER BENDER }

- shot vodka
- 1/2 shot gin
- 2 ounces Gatorade
- 4. ounces Crown Royal
- 1 teaspoon salt
 - Splash of lemon juice
- 6 ounces beer

Combine all ingredients on the rocks, stirring well.

* BEER CRUSH }*

- 12 ounces whiskey
- 12 ounces beer
- ounces frozen lemonade concentrate
- cup crushed ice
 - Lemon slices

Combine all ingredients in a blender, blending well. Garnish each glass with a lemon slice.

Sour Puss }

- 1½ ounces amaretto
- 1 teaspoon beer
- 3 ounces sour mix

Splash of Sprite

Combine the amaretto, beer, and sour mix in a glass filled with ice. Top with the Sprite, stirring well.



"Drink and dance and laugh and lie, Love, the reeling midnight through, For tomorrow we shall die! (But, alas, we never do.)"

Dorothy Parker, American writer and poet

* TWIST & SHOUT }

- ounce vodka
- 2 ounces lemon soda

Beer to taste

Cola to taste

Combine the vodka and lemon soda, filling half of a frosted glass. Add the beer and cola as desired.

* CRANBERRY BEER }*

- 12 ounces beer
- ounce cranberry juice

Combine both ingredients on the rocks, stirring well.

* AFTER DINNER MINT }

- 1/3 part cognac
- 1/3 part crème de menthe
- $\frac{1}{3}$ part beer

Ice (add green food coloring when making the ice)

Combine all ingredients in a shaker, shaking well, and then pour into a glass.

* GRAND DAME }*

- ½ ounce vodka
- ¹/₂ ounce gin
- 1/2 ounce rum
- 1/2 ounce Grand Marnier
- ¹/₄ ounce Tia Maria
- ¹/₄ ounce Kahlua
- 1 ounce sour mix

Splash of cranberry juice

Crushed ice

Beer draft foam

Combine all of the alcohol, except the beer draft foam. Add the sour mix. Add the cranberry juice and crushed ice, stirring well. Top with the foam from the beer draft.

* THE ORIGINAL BEER MARGARITA }*

- 1 pitcher ice
- ounces frozen limeade concentrate
- 12 ounces beer
- 12 ounces tequila
- 3 splashes margarita mix
- 1/4 cup salt
 - Lime slices

Pour the ice into a blender until it is three fourths full. Add the limeade, beer, and tequila, blending until smooth. Add the margarita mix. Salt the rims of the margarita glasses. Pour the mixture into the glasses and garnish with the lime slices.

* RED, WHITE, & BLUE }

- 6 ounces beer
- ¹/₂ ounce blueberry brandy
- 2 ounces peach schnapps
- ounce vodka
- ½ ounce Everclear
 - Crushed ice

Combine all ingredients, stirring well.

* APPLE TREE CIDER }*

- 8 ounces beer
- 8 ounces apple cider

Combine both ingredients, stirring well.

*{ VOLCANO }

- 2 parts beer
- 2 parts coconut rum
- 1 part vodka
- 1 part triple sec
- 2 parts melon liqueur

Combine all ingredients on the rocks, stirring well.

* BEER GYPSY }*

- 2 parts Jagermeister
- 1 part gin
- 1½ parts Drambuie
- 1 part Bailey's Irish Cream
 - Beer
 - Crème de menthe

Combine the Jagermeister, gin, Drambuie, and Bailey's Irish Cream on the rocks. Top with equal amounts of the beer and crème de menthe.

« SCREWDRIVER] »

- 2 ounces vodka
- 8 ounces orange juice
- 12 ounces beer

Combine the vodka and orange juice on the rocks, stirring well. Stir in the beer.



"When we drink, we get drunk. When we get drunk, we fall asleep. When we fall asleep, we commit no sin. When we commit no sin, we go to heaven. Sooooo, let's all get drunk, and go to heaven."

Brian O'Rourke, Irish Lord

* GOODNIGHT, SWEETHEART }*

- 1 gallon beer
- 8 ounces honey
 Pepper

In a saucepan, combine the beer and honey, stirring and heating the mixture until the honey is dissolved. Place the pepper in an infuser and steep it in the mixture overnight. Serve the drink hot in mugs.

* CREAMY SODA }

- part beer
- part cream soda

Combine both ingredients on the rocks, stirring well.

* CHULITRO }

- 1¹/₂ ounces pisco
- 2 ice cubes

Cola (to fill the glass)

Dash of beer

Lemon juice to taste

Layer the ingredients in the above order.

* BEER DAIQUIRI }

- 1/2 cup ice
- 5 ounces beer
- ¹/₂ ounce tequila
- ¹/₂ ounce light rum
- 3 ounces strawberry daiquiri mix
- 3 ounces margarita mix

Fresh strawberries

Pour the ingredients (including some of the fresh strawberries) into a blender in the above order, blending until frothy. Garnish with the fresh strawberries on a pick.

* TEQUILA SUNRISE }*

- 4 ounces tequila
- 1 ounce rum
- 1 ounce vodka
- 8 ounces beer

Pour 2 ounces of the tequila over ice into a shaker and shake. Add the rum and vodka, and shake. Add this mixture to the beer. Add the rest of the tequila, pouring it over the back of a spoon.

* BORDER CROSSING }*

2 ounces tequila

Dash of bitters

Beer

Combine the tequila and bitters in a highball glass, stirring well. Fill the remainder of the glass with the beer.

* A BIERE }

- 1 ounce Amer Picon
- $^{1}\!/_{3}$ ounce lemon syrup Beer

Combine the Amer Picon and lemon syrup in a mug. Fill the remainder of the mug with the beer, stirring well.



"I feel sorry for people who don't drink.

When they wake up in the morning, that's as good as they're going to feel all day."

Frank Sinatra, American singer

*{ CLAM'S EYE }

Pinch of salt

Dash of lemon juice

Pinch of pepper

- 6 ounces clamato juice
- 6 ounces beer
- ounce Tabasco sauce (or to taste)

Combine the salt, lemon juice, and pepper. Add the clamato juice. Slowly add the beer. Add the Tabasco sauce. Serve on the rocks.

* DREAMSICLE }*

- ounce amaretto
- 4 ounces beer
- 4 ounces orange juice
- 2 drops sugar syrup

Crushed ice

Combine all ingredients, stirring well.



"WHO-ever makes a poor Beer is Transferred TO THE DUNG HILL."

City of Danzig edict, 11th Century

* HEAD TRIP }

- 1 ounce Everclear
- 2 tablespoons beer
- 2 ounces butterscotch schnapps
 Root beer to taste

Combine all ingredients on the rocks, stirring well.

* BUTTER BEER }

- 10 ounces beer
- ounce butterscotch schnapps

Combine both ingredients, stirring well.

* HOTTIE }

- 7 ounces clamato juice (room temperature)
- 12 ounces beer

Celery salt to taste

Tabasco sauce to taste

Worchestershire sauce to taste

Celery rib

Shake the clamato juice and then pour it into a Pilsner glass. Pour the beer down the side of the glass. Garnish with the seasonings to taste and the celery.

* BEER-A-LADE }*

- 4 ounces beer
- 5 ounces Gatorade (lemon-lime)
- drop Tabasco sauceMaple syrup to taste

Combine the beer and Gatorade on the rocks, stirring well. Add the Tabasco Sauce. Slowly add the maple syrup to taste.

«{ SOUTHERN AMARETTO }»

- 2 ounces amaretto
- 3 ounces Southern Comfort
- 6 ounces beer

Combine all ingredients in a frosted glass, stirring well.



"The roots and herbes beaten and put into new ale or beer and daily drunk, cleareth, strengtheneth and quickeneth the sight of the eyes."

Nicholas Culpeper, English botanist, herbalist, physician, and astrologer

CHAPTER 15

Chuggers

* BOILERMAKER }

- 2 ounces whiskey
- 10 ounces beer

Pour the whiskey into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* WIDOWMAKER }

- ounce vodka
- 16 ounces beer

Pour the vodka into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* KAHLUA SHOOT OUT }

- ı ounce Kahlua
- ounces beer

Pour the Kahlua into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* DEPTH CHARGE }

- 1 ounce Drambuie
- ounces beer

Pour the Drambuie into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* SAMBUCA }

- ı ounce sambuca
- 12 ounces beer

Pour the sambuca into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

- 10 ounces Mountain Dew
- 2 ounces vodka
- ounces beer

Dash of honey

Combine all ingredients, stirring well. Chug.

* TEQUILA SKY ROCKET }

- 1 ounce tequila
- 12 ounces beer
- 1 lime

Pour the tequila into a shot glass and the beer into a mug. Drop the shot glass into the mug, squeeze the lime on top, and chug.

* BEER BEER CHUGGER }*

- ounce root beer schnapps
- 8 ounces beer

Pour the root beer schnapps into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* THE MOULIN SLIDER }

- ¹/₂ ounce absinthe
- ¹/₂ ounce cinnamon schnapps
- ounces beer

Pour the absinthe and cinnamon schnapps into a shot glass and the beer into a mug. Drink a quarter of the beer, drop the shot glass into the mug, and chug.

« DANCIN' MOMMA }

- ¹/₂ ounce dark rum
- ¹/₂ ounce tequila
- 6 ounces beer

Pour the dark rum and tequila into a shot glass, stirring well. Pour the beer into a mug. Drop the shot glass into the mug and chug.

* LUNCH BOX }

- ¹/₂ ounce amaretto
- 4 ounces beer
- ¹/₂ ounce orange juice

Pour the amaretto into a shot glass. Pour the beer and orange juice into a mug, stirring well. Drop the shot glass into the mug and chug.



"We'll raise up our glasses against evil FORCES SINGIN', 'WHISKEY FOR MY MEN, AND BEER FOR OUR HORSES.'"

> Toby Keith and Willie Nelson, American country music singers, "Whiskey for My Men"

* THE REBEL'S YELL }*

- 3/4 ounce Rebel Yell 101
 - Bacardi Limon
- 6 ounces beer
 - Splash of cola

Pour the Rebel Yell 101 into a shot glass and then fill the rest of the shot glass with the Bacardi Limon. Pour the beer into a mug, filling the mug halfway, and add the cola. Drop the shot glass into the mug and chug.

* HOT SAKE BEER BOMB }

- 1 ounce hot sake
- 6 ounces beer

Pour the sake into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* STRAWBERRY JOLT }*

- 1½ ounces strawberry liqueur
- 12 ounces beer

Pour the strawberry liqueur into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* BUCKSHOT }

- 1 ounce Midori
- ½ glass beer
- ¹/₂ glass 7-Up

Pour the Midori into a shot glass. Pour the beer into a mug followed by the 7-Up. Drop the shot glass into the mug and chug.

* GREEN GOBLIN }*

- 1 part gin
- part sweet vermouth
- part lime juice
- 1 part melon liqueur
- 16 ounces beer

Pour all ingredients, except the beer, into a shot glass. Pour the beer into a mug. Drop the shot glass into the mug and chug.

* BEER BLITZ }*

- ¹/₃ ounce amaretto
- $^{2}\!/_{3}$ ounce root beer schnapps
- 12 ounces beer

Pour the amaretto and root beer schnapps into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

* HUNTING CAMP SPECIAL }*

- shot 151 proof rum
- 1 shot tequila
- shot bourbon
- shot vodka
- 2 shots Wild Turkey
- 6 ounces beer

Combine all ingredients, stirring well. Chug.

* VODKA CHUGGER }

- 3 ounces beer
- 1¹/₂ ounces vodka

Dash of grenadine

Combine all ingredients, stirring well. Chug.

* IRISH CAR BOMB }

- ³/₄ ounce Irish whiskey
- ³/₄ ounce Irish cream
- 6 ounces beer

Pour the whiskey and Irish cream into a shot glass and the beer into a mug. Drop the shot glass into the mug and chug.

CHAPTER 16

Shots Shooters

* TROPICAL NECTAR }

- ¹/₃ ounce Midori
- % ounce beer
- ¹/₃ ounce pineapple juice
- 1/5 ounce lemonade
 - Orange juice to taste

Combine all ingredients in a shot glass, stirring well.

* GIN BLAST }*

- 1 ounce gin
- ¹/₂ ounce beer

Combine both ingredients in a shot glass, stirring well.

SWEETIE }

- 4 parts Drambuie
- 2 parts vodka
- 2 parts beer

Combine all ingredients in a shot glass, stirring well.

* IRISH SETTER }

- 1/4 shot vodka
- 1/2 shot Bailey's Irish Cream Splash of beer

Layer the vodka and Bailey's Irish Cream in a shot glass. Top with the beer.

* ATOMIC DIVA }

- 7 ounces beer
- 17 ounces aquavit

Combine the beer and aquavit in a pitcher, stirring well. Serve as shots.

* HONEY DROP }

- 2 parts tequila
- ı part beer

Juice from 1 lime

½ teaspoon honey

Combine the tequila, beer, and lime juice in a shot glass, mixing well. Pour the honey in a teaspoon. Drop the teaspoon of honey into the shot glass and drink quickly.

* BEER & JELL-O SHOT }*

- 3 cups water
- 3 3-ounce packages Jell-O of choice
- 2 cups beer

Boil the water and add the Jell-O, stirring well until the Jell-O is dissolved. Add the beer, continuing to stir well. Pour the mixture into plastic shot glasses. Chill until firm and serve.



"Take a gallon of strong stale beer, one pound of anchovies washed from the pickle, a pound of shallots peeled, half an ounce of mace, half an ounce of cloves, a quarter of an ounce of whole pepper, three or four large races of ginger, two quarts of large mushroom flaps rubbed to pieces; cover all these close, and let it simmer til it is half wasted, then strain it through a flannel bag; let it stand til it is quite cold, then bottle it. You may carry it to the Indies. A spoonful of this to a pound of fresh butter melted makes a fine fish-sauce, or in the room of gravy sauce. The stronger and staler the beer is, the better the catchup will be."

Hannah Glasse, Recipe for sea captains from *The Art of Cookery*Made Plain and Easy, 1796

CHAPTER 17

Chasers

* NIGHT CRAWLER }*

- ¹/₂ ounce tequila
- ¹/₂ ounce triple sec
- ¹/₂ ounce Jack Daniel's Whiskey
- 8 ounces beer

Combine the tequila, triple sec, and whiskey in a shot glass. Down the shot and chase it with the beer.

* PICKLED VODKA }

- 1 ounce vodka
- ¹/₂ ounce pickle juice of choice
- 8 ounces beer

Combine the vodka and pickle juice in a shot glass, stirring well. Down the shot and chase it with the beer.

* WILD TURKEY CHASE }*

- ounce Bacardi 151 Proof Rum
- 1 ounce Wild Turkey
- 8 ounces beer

Combine the rum and Wild Turkey in a shot glass, stirring well. Down the shot and chase it with the beer.

* HOOT & HOLLER }

¹/₂ ounce triple sec

¹/₂ ounce Kahlua

½ ounce tequila

Ice

6 ounces beer

Combine the triple sec, Kahlua, tequila, and ice in a shaker, shaking well. Strain the mixture into a shot glass. Down the shot and chase it with the beer.

* SHOOTING STARS }*

- ounce Jagermeister
- ounce Jack Daniel's Whiskey
- 1 ounce Everclear
- ounce After Shock
- 8 ounces beer

Pour each of the 1 ounce drinks into a separate shot glass. Down each shot separately in the order above and chase them with the beer.



"WHY DO I Drink? SO THAT I can write Poetry."

Jim Morrison, American singer

* DRUNKEN LEPRECHAUN }*

- ¹/₃ ounce Bailey's Irish Cream
- ²/₃ ounce crème de menthe
- 1 ounce beer

Combine the Bailey's Irish Cream and crème de menthe in a shot glass, stirring well. Down the shot and chase it with the beer.

* HOT BALLERS }*

- 20 drops Tabasco sauce
- shot tequila
- shot peppermint schnapps
- 8 ounces beer

Pour the Tabasco sauce, tequila, and peppermint schnapps into 3 different shot glasses. Down each shot separately in the order above and chase them with the beer.



"If you drink, don't drive. Don't even

Dean Martin, American singer and actor

* BALL HOOTER }

- 1 part tequila
- part peppermint schnapps

Ice

8 ounces beer

Combine the tequila, peppermint schnapps, and ice in a shaker, shaking well. Strain the mixture into a shot glass. Down the shot and chase it with the beer.

* BEER BABBLER }*

- ¹/₂ ounce amaretto
- ¹/₂ ounce Southern Comfort
- 8 ounces beer

Combine the amaretto and Southern Comfort in a shot glass. Down the shot and chase it with the beer.

* AUNT REGGIE }

- shot whiskey
- 8 ounces beer

Down the shot and chase it with the beer.

* SPINAL TAP }

- ¹/₂ ounce Green Chartreuse
- ¹/₂ ounce Bacardi 151 Proof Rum
- 8 ounces beer

Combine the Green Chartreuse and rum in a shot glass, stirring well. Down the shot and chase it with the beer.



"LIFE AIN'T ALL BEER AND SKITTLES, AND MORE'S THE PITY."

George DuMaurier, Paris-born British author and cartoonist

CHAPTER 18

Party Punches

* CITRUS SUNSATION PUNCH }*

- 2 cups sugar
- 2 cups water
- 6 lemons, juiced with the peels sliced
- 1 cup orange juice
- 24 ounces beer

7-Up (frozen into ice cubes)

Orange slices

Combine the sugar and water. Bring to a boil. Add the lemon peels, remove from heat, and cover for 5 minutes. Remove the peels. Add the lemon and orange juices. Stir well. Pour into a pitcher and refrigerate for several hours. Stir in the beer and 7-Up ice cubes just before serving the punch. Garnish with the orange slices.

* BEER-TANG }

- 10 ounces beer
- 12 ounces orange juice
- 1 quart ginger ale
- 2 tablespoons lime juice
- 3 ounces sugar

Lemonade (frozen into ice cubes)

Combine all ingredients, stirring well.

* PINK PUNCH BUG }

- 1 12-ounce can pink lemonade concentrate
- 12 ounces water
- 12 ounces vodka
- 12 ounces beer

Pink lemonade (frozen into ice cubes)

Pour the lemonade into a gallon pitcher. Add the water and vodka. Stir well. Add the beer and pink lemonade ice cubes. Mix well.

* GINGER PUNCH }*

- 1½ ounces gin
- 12 ounces beer
- 12 ounces ginger beer

Juice from ½ lemon

Splash of soda water

Ginger ale (frozen into ice cubes)

Combine all ingredients, stirring well.



"Ale, man, ale's the stuff to drink For fellows whom it hurts to think."

A.E. Housman, English poet

* NEW YEAR'S PUNCH }*

- ı gallon vodka
- gallon + 16 ounces beer
- 2 liters Sprite
- 1 19-ounce can powdered lemonade mix

Sprite (frozen into ice cubes)

Cherries (frozen inside the ice cubes)

Orange rinds (frozen inside the ice cubes)

Green grapes (frozen inside the ice cubes)

Combine all ingredients, stirring well.

* Tom & Jerry Beer Punch }*

- 24 ounces beer
- ¹/₂ cup sugar
- 1 cinnamon stick
- ¹/₄ teaspoon grated nutmeg
- 4 eggs
- ¹/₄ cup rum
- 1/4 cup brandy
- 1 teaspoon pure vanilla extract

Combine the beer, sugar, cinnamon stick, and nutmeg. Heat the mixture until the sugar dissolves. Lightly beat the eggs while slowly adding the rum and brandy. Remove the beer mixture from the heat and remove the cinnamon stick. Stir in the egg mixture followed by the vanilla. Serve hot.

Sour Patch Punch }

- 1 cup sugar
- 1 cup water
- 3 lemons, juiced with the zest removed and saved
- 1/2 cup chilled grapefruit juice
- 12 ounces beer

Squirt (frozen into ice cubes)

Several lemon slices

Several cherries

Combine the sugar and water and bring to a boil over a high heat. Stir until the sugar is dissolved. Add the lemon zest and remove the mixture from the heat. Cover and let cool for 10 minutes. Remove the lemon zest and allow the mixture to cool to room temperature. Add the lemon and grapefruit juices to the sugar mixture. Chill for 2 to 3 hours. Stir in the beer and Squirt ice cubes before serving. Garnish the servings with the lemon slices and cherries.



"WHISKEY'S TOO ROUGH,
CHAMPAGNE COSTS TOO MUCH,
VODKA PUTS MY MOUTH IN GEAR.
I HOPE THIS REFRAIN,
WILL HELP ME EXPLAIN,
AS A MATTER OF FACT,
I LIKE BEER."

Tom T. Hall, American country music singer

* LEMON PUNCH }*

- 6-ounce can lemonade concentrate
- 36 ounces water

Lemonade (frozen into ice cubes)

- 24 ounces beer
- $1^{1/2}$ cups rum

Lemon slices

Cherries

Sprigs of mint

Combine the lemonade and water, stirring well. Pour the lemonade into a punch bowl filled with the lemonade ice cubes. Add the beer and rum, stirring well. Garnish with the lemon slices, cherries, and sprigs of mint.

* 4TH OF JULY PARADE PUNCH }*

- ı gallon vodka
- 2 quarts beer
- 4 6-ounce cans lemonade concentrate
- 4. cups water
- quarts fruit punch

Blueberry Kool-Aid (frozen into a star-shaped ice mold)

Fresh blueberries (frozen inside the ice mold)

Combine all ingredients, except the ice mold, stirring well. Pour the punch into a punch bowl and add the star-shaped blueberry ice mold.

* VINEYARD PUNCH }*

- 1 quart vodka
- 1/2 gallon red wine
- 1 quart ginger ale
- 12 ounces beer

Ginger ale (frozen into ice cubes)

Red grapes (frozen inside the ice cubes)

Combine all ingredients, except the beer and ginger ale ice, stirring well. Add the beer. Add the ginger ale ice. Stir well.

* FREEDOM PUNCH }*

- 1 fifth vodka
- 2 quarts + 8 ounces beer
- scoops powdered lemonade

Water to taste

Sugar to taste

Ice

Raspberries (frozen inside the ice cubes)

Lemon slices

Combine all ingredients, except the lemon slices, stirring well. Garnish with the lemon slices.

* ORIGINAL FRUIT PUNCH }*

- $1^{2/3}$ cups rum
- 12 ounces beer
- 4 cups orange juice
- 3 cups pineapple juice
- 2 cups Ocean Spray Juice

Splash of banana liqueur

Ice

Pineapple chunks

Banana slices

Cherries

Papaya chunks

Orange slices

Combine all ingredients, except the fruit, stirring well. Add all of the fruit, allowing it to float in the punch bowl.



"Did you ever taste beer?"

I had a sip of it once,' said the small servant.

'Here's a state of things!' cried Mr. Swiveller . . .

'She never tasted it—it can't be tasted in a sip!"

Charles Dickens, English author, Ye Olde Curiosity Shop

{ CLOUD 9 }

- 1 quart vodka
- 1 quart brandy
- 1 quart gin
- 1 quart light rum
- 1 quart Lambrusco
- 3 gallons fruit punch
 - Ice
- 2 quarts + 8 ounces beer

Combine all ingredients, adding the beer last and stirring well.

* GARDEN OF EDEN PUNCH }*

- $^{1}/_{4}$ cup ($^{1}/_{2}$ stick) butter
- 1 cup sugar
- ½ teaspoon grated nutmeg
- ½ teaspoon ground ginger
- 8 apples, sliced
- quarts beer

Melt the butter. Add the sugar, stirring well. Add the nutmeg and ginger, continuing to stir. Place the apple slices in the mixture. Top with the beer. Slowly heat and serve warm.

* BERRY PICKING PUNCH }*

- 1 fifth vodka
- 3 12-ounce bottles beer
- 2 cans fruit punch

Ice (create using an ice mold)

Strawberries (frozen inside the ice mold)

Blueberries (frozen inside the ice mold)

Blackberries (frozen inside the ice mold)

Raspberries (frozen inside the ice mold)

- 3 lemons, sliced
- 3 limes, sliced

Combine the vodka, beer, fruit punch, and ice mold. Garnish with the fruit slices. The berries may also be used to garnish the punch.

* MIDNIGHT MOON & FIDDLE PUNCH *

- ounces 151 proof rum
- ounces blackberry brandy
- 12 ounces beer
- 1 12-ounce can cola
- 1 12-ounce can orange soda
- 1 12-ounce can 7-Up
- 32 ounces pineapple juice

Ice

 $Combine \ all \ ingredients, \ stirring \ well.$

* BEACH PARTY PUNCH }

- 4 ounces rum
- 4 ounces vodka
- 4 ounces amaretto
- 4 ounces gin
- 24 ounces beer
- 1 12-ounce can Sprite
- 8 ounces orange juice
- 8 ounces pineapple juice

Ice

Combine all ingredients, stirring well.

* WEDDING PUNCH }

- 7 cups vodka
- 7 cups gin
- 7 cups rum
- 13½ quarts beer
- 10 quarts pink lemonade

Pink lemonade (frozen into ice cubes)

Combine all ingredients, stirring well.

* ORANGE FIZZ }

- 8 ounces gin
- 11 ounces beer
- 16 ounces orange soda

Ice

Orange slices

Combine all ingredients, except the orange slices in a blender. Blend for 3 minutes. Garnish each serving with an orange slice.

* MALIBU RUM RUN }

- 12 ounces beer
- 2½ ounces Malibu Rum
- 1½ cups orange juice
- 7 ounces 7-Up
- 2 splashes lemon juice
- 9 ounces beer
- 6 ounces Mountain Dew
- ounce Malibu Rum

Orange juice (frozen into an ice mold)

Lemon slices

Combine the 12 ounces of beer, 2½ ounces of rum, orange juice, 7-Up, and lemon juice, stirring well. Combine the 9 ounces of beer, Mountain Dew, and 1 ounce of rum, stirring well. Combine both mixtures, stirring well. Pour the punch into a punch bowl filled with the orange juice ice mold. Garnish each glass with a lemon slice.

* POLKA PUNCH }

Crushed ice

- ounces beer
- 2 ounces vodka
- 2 ounces Southern Comfort
- 2 ounces sloe gin
- 2 ounces gin
- 2 ounces grenadine

7-Up

Orange juice

Put a layer of crushed ice at the bottom of a pitcher. Add the beer followed by the other ingredients. Top off the remainder of the pitcher with equal amounts of 7-Up and orange juice. Stir well.

* PEACHY PUNCH }*

- 2 cups vodka
- 12 ounces peach schnapps
- 36 ounces beer
- 1 quart water
- 6 ounces powdered orange Tang mix (or more to taste)
 Ice

Combine all ingredients, stirring well.

* FRIENDSHIP PUNCH }

- 40 ounces beer
- ounces ginger ale
- 1/4 shot vodka
- 1/4 shot light rum
- ¹/₂ shot amaretto

Ice

Combine all ingredients, stirring well.

* SUN-KISSED PUNCH }

- 1 quart + 8 ounces beer
- 34 ounces vodka
- 2 gallons orange juice

Orange juice (frozen into an ice mold and crushed)

Combine all ingredients, stirring well.



"DRINKING WHEN WE ARE NOT THIRSTY AND MAKING LOVE AT ALL SEASONS, MADAM: THAT IS ALL THERE IS TO DISTINGUISH US FROM OTHER ANIMALS."

Pierre de Beaumarchais, French playwright

* POWER PUNCH }

- 12 12-ounce bottles beer
- 2 cans pink lemonade concentrate
- 13 ounces Absolut Vodka
- 13 ounces Canadian whisky

Pink lemonade (frozen into ice cubes)

Combine all ingredients, stirring well.

* TRICK OR TREAT PUNCH }*

- 1 gallon After Shock
- 11 ounces beer
- ounces Jack Daniel's Orange Whiskey
- 10 ounces sparkling wine
- 3 ounces 7-Up
- ¹/₂ ounce apple juice
- 1 12-ounce can Dr. Pepper
- 4 ounces grenadine

Dr. Pepper (frozen into ice cubes)

Gummy worms

Candy corn

Jolly Ranchers

Combine all ingredients, except the candy, stirring well. Garnish with the gummy worms, candy corn, Jolly Ranchers, and any other candy of choice. Serve in a punch bowl placed in a large hollowed-out pumpkin or a plastic pumpkin.

* HOLIDAY EGG NOG }*

- 3 eggs, separated
- ¹/₂ cup sugar
- 2 cups milk OR 1 gallon prepared egg nog
- 12 ounces beer
- 1/4 cup brandy or bourbon
- 1 cup whipped cream
 - Grated nutmeg

Beat the egg yolks with ½ cup of the sugar until the mixture is thick. Stir in the milk, beer, and brandy. Beat the egg whites until foamy. Beat in the remaining ¼ cup of sugar until stiff peaks form. Fold the egg whites into the egg yolk mixture. OR, combine the prepared egg nog, beer, and brandy, stirring well.

Chill. Before serving, fold in the whipped cream. Top with more whipped cream and the nutmeg.

* YARD OF FLANNEL }*

- 34 ounces beer
- 4 eggs
- 3 tablespoons sugar
- ½ teaspoon grated nutmeg
- ¹/₂ teaspoon ground cinnamon
- ½ cup Haitian Rum
 - Boiling water

Heat the beer in a saucepan over a low heat. Beat the eggs with the other ingredients and pour the mixture into a pitcher. Pour the beer into the egg mixture, stirring until frothy.

* STRAWBERRY SLUSH }*

- .14-ounce package strawberry Kool-Aid
- 3 cups sugar
- 6 ounces frozen orange juice
- 4¹/₂ cups warm water
- 1 10-ounce package strawberries
- cup vodka
- 1/2 cup beer

Ginger ale to taste

Dissolve the Kool-Aid, sugar, and orange juice in the warm water. Add the other ingredients, except the ginger ale, stirring well. Freeze. To serve, scoop the slushy mixture into a glass and add the ginger ale to taste.

* MOJO PUNCH }

- 1 quart light rum
- 1 quart dark rum
- ounces cherry brandy
- 1 quart + 8 ounces beer
- 5 cans 7-Up
- 4 quarts pineapple juice
- 2 or more bags of ice

Cherries (to float in the punch)

Combine all ingredients, stirring well.

* MAY DAY SIMA }

- gallon + 42 ounces water
- 5¹/₄ ounces sugar
- 5¹/₄ ounces brown sugar
- 5¹/₄ ounces beer
- ı lemon
- 2 teaspoons yeast
- 5 to 6 raisins per bottle
- tablespoon sugar per bottle

Combine and boil the water, sugars, beer, and the yellow part of the lemon's peel. Let the mixture cool.

Peel the white part of the lemon's peel carefully and cut the fruit part of the lemon into small pieces and add to the mixture.

Dissolve the yeast in a bit of the mixture and then add it to the mixture. Put 5 to 6 raisins and 1 tablespoon of sugar into every bottle. Put the mixture into the bottles and close the bottles. Leave the sima in a cold place for a few days.

Sima is ready when the raisins float. Sima will keep in a cold place for 1 to 2 weeks.

* BOTTLE PUNCH }*

- 40 ounces beer
- 1 quart Sunny Delight Orange Juice

Using bottles of beer, pour half of the beer out of each bottle and fill the remainder of each bottle with the orange juice. Shake and drink.

Be sure not to waste the beer you poured out of the bottle!

CHAPTER 19

Floats & Milkshakes

* ROOT BEER FLOAT }*

- 12 ounces beer
- 6 tablespoons vanilla ice cream
- 4. ounces root beer schnapps

Combine all ingredients in a blender, blending until smooth.

* BERRY FLOAT }*

- 12 ounces beer
- 3 scoops strawberry ice cream
 Whipped cream
 Cherries or strawberries

Combine the beer and ice cream. Garnish with the whipped cream and cherries or strawberries.

* TRIPLE MINT FLOAT }

- 12 ounces beer
- 3 scoops mint-chocolate chip ice cream
- teaspoon crème de menthe
 Chocolate mint candy (Andes), shaved
 Sprig of mint

Combine the beer, ice cream, and crème de menthe in a blender, blending until smooth. Top with the chocolate mint candy shavings and garnish with the sprig of mint.

* CHOCOLATE BEERSHAKE }*

- 3 ounces beerSplash of Jack Daniel's Whiskey
- 2 cups Kahlua
- 2 cups milk
- 1 cup tonic water
- 1 quart chocolate ice cream

Combine all ingredients in a blender, blending until smooth.

* VANILLA CREAM FLOAT }*

- 1/2 glass beer
- ½ glass vanilla ice cream

Whipped cream

Small marshmallows

Cherry

Pour the beer over the ice cream. Freeze the mixture for several hours until slushy. To serve, top with the whipped cream, marshmallows, and cherry.



"When I read about the evils of drinking, I gave up reading."

Henny Youngman, British-American comedian and violinist

* COCONUT FLOAT }*

- 2 tablespoons coconut rum
- 1/2 glass beer
- ½ glass vanilla ice cream

Shredded coconut

Whipped cream

Cherry

Pour the rum and then the beer over the ice cream. Freeze the mixture for several hours until slushy. To serve, top with the shredded coconut, whipped cream, and cherry.

* IRISH CREAM FLOAT }*

- 2 ounces Bailey's Irish Cream
- 3/4 ounce vodka

Root beer to taste

Beer to taste

Vanilla ice cream to taste

Combine the Bailey's Irish Cream and vodka. Add the root beer and beer, but do not mix. Add the ice cream.



"Candy is dandy, but liquor is quicker."

Ogden Nash, American poet

CHAPTER 20

Beer on Fire

* FLAMING DOCTOR PEPPER }*

- ³/₄ ounce amaretto
- 1/4 ounce Bacardi 151 Proof Rum
- 1/2 cup beer

Combine the amaretto and rum in a shot glass. Pour the beer into a tall glass. Light the shot on fire and drop it into the glass of beer. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.

* FLAMEMAKER }

- 2 ounces Everclear
- 12 ounces beer

Pour the Everclear into a shot glass and the beer into a tall glass. Light the shot on fire and drop it into the glass. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.



Samuel Johnson, English author

* CRAIG'S OUTHOUSE SLAMMER }

- 1 ounce Everclear
- 3 ounces cola
- 2 ounces beer

Pour the Everclear into a shot glass. Combine the cola and beer in a tall glass, stirring well. Light the shot on fire and drop it into the glass. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.

* BARN BURNER }

- 32 ounces Everclear
- 6 ounces beer
- 16 ounces milk

Combine all ingredients in a pitcher, stirring well. Pour the mixture into tall glasses. Light the mixture on fire. Once the fire goes out, drink.

Use extreme caution with the fire.



"A WOMAN DROVE ME TO DRINK AND I DIDN'T EVEN HAVE THE DECENCY TO THANK HER."

W.C. Fields, American comedian

* BURNING BUSH }*

- ounce Hot Damn
- 1/2 glass beer
- 1/2 glass apple cider

Pour the Hot Damn into a shot glass. Pour the apple cider and beer into a tall glass. Light the shot on fire and drop it into the glass. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.

* BLAZING COMET }

- ¹/₂ ounce amaretto
- ¹/₂ ounce whiskey
 - Dash of Everclear
- 8 ounces beer

Combine the amaretto and whiskey in a shot glass. Top the shot glass mixture with the Everclear. Pour the beer into a tall glass. Light the shot on fire and drop it into the glass of beer. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.



"THE Problem WITH THE WORLD IS THAT everyone IS a Few Drinks Behind."

Humphrey Bogart, American actor

* RASPBERRY BONFIRE }*

- 3/4 ounce Chambord Raspberry Liqueur
- 1/4 ounce Bacardi 151 Proof Rum
- 8 ounces beer

Layer the liqueur and rum in a shot glass. Pour the beer into a tall glass. Light the shot on fire and drop it into the glass of beer. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.

* COCONUT BONFIRE }*

- ¹/₂ ounce amaretto
- ¹/₂ ounce coconut rum
- 8 ounces beer

Layer the amaretto and rum in a shot glass. Pour the beer into a tall glass. Light the shot on fire and drop it into the glass of beer. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.



"THE MAN THAT ISN'T JOLLY AFTER DRINKING IS JUST A DRIVELING IDIOT, TO MY THINKING."

Euripides, Greek tragedian

* FLAMING SAKE BOMB }

- ³/₄ ounce sake
- ¹/₄ ounce Everclear
- ¹/₂ ounce Midori
- 16 ounces beer

Pour the sake into a shot glass and top it with the Everclear. Combine the Midori and beer in a tall glass. Light the shot on fire and drop it into the glass. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.

* TEQUILA SUNBURN }

- 1¹/₄ ounces tequila
 - Splash of Bacardi 151 Proof Rum
- 6 ounces beer

Pour the tequila into a shot glass and top it with the rum. Pour the beer into a tall glass. Light the shot on fire and drop it into the glass of beer. Making sure that the flame is extinguished, chug.

Use extreme caution with the fire.



"I went on a diet, swore off drinking and heavy eating, and in fourteen days I lost two weeks."

Joe E. Lewis, American comedian and singer

AFTERWORD

If you would like to learn more about beer history, types of beers, pairing food with beer, creating homebrews, beer trivia, the genre of collecting beer memorabilia called Breweriana, or just about anything else having to do with beer, I suggest you check out www.beerbooks.com. There, you will find books, magazines, videos, and much more on all things beer.

There are also many other very helpful web sites about these beer topics, as well as about beer festivals around the world, which you can access by typing "beer" into your favorite search engine. From the thousands of sites that will pop-up on your screen you'll once more see just what a living legend it is you're working with.

* Notes & Recipes }*

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— Publishers Wirkly



John Schlimm is a member of one of the oldest brewing families in the United States, beginning with his great-great-grandfather Peter Straub. A writer, educator, and artist, Schlimm is the author of several books, including The Straub Beer Cookbook and The Straub Beer Party Drinks Handbook

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