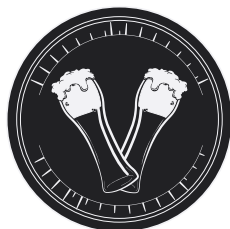




CRAFT BEER, **— BURGERS & BITES —**





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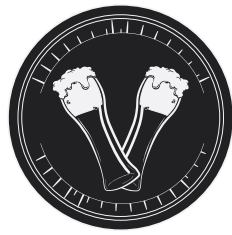
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INDEX



4

FOREWORD

6

INTRODUCTION

8 - 9 History Of Beer / 10 - 11 In The Beginning / 12 - 13 Modern Beer /
14 - 17 Craft Beer s. Commercial Beer / 18 - 21 Beer Types & Styles /
22 - 23 Ingredients In Beer / 24 - 25 Beer-brewing Regions

26

CHAPTER 1: ALE BEER PAIRING

28 Wrapped Sausages • 29 Pulled Pork & Coleslaw Burgers /
30 Chicken Fajitas • 31 Bacon Double Cheese Burgers /
32 Fried Chicken / 34 BBQ Ribs • 35 Salmon Burgers with Tartar Sauce /
36 Bacon & Egg Burgers • 37 Marinated Mozzarella Balls



38

CHAPTER 2: LAGER BEER PAIRING

40 Chicken Brochettes • 41 Shredded Chicken Tacos /
42 Classic Cheeseburgers • 43 Blue Cheese Burgers / 44 - 45 Spanish Croquettes /
46 Shrimp Tacos • 47 Chicken Nuggets /
48 Chicken Liver Pâté • 49 Caramelized Onion Burgers / 50 - 51 Pork Tinga Tacos

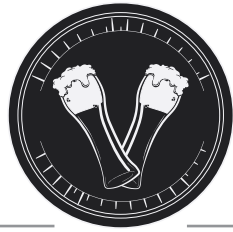


52

CHAPTER 3: LAMBIC BEER PAIRING

54 Classic Jacket Potatoes • 55 Bratwurst & Sauerkraut /
56 Raspberry Brie Burgers • 57 Mediterranean Rolls / 58 - 59 Veggie Burgers /
60 Cheesy Nachos • 61 Chicken Sandwiches /
62 Chicken Pesto Burgers • 63 Crumbled Calamari Rings





FOREWORD



Burgers and bites are a great ally for meetings with friends or family. The key to putting together a menu that is both impressive and easy to prepare is pairing simple, high quality ingredients with an appropriate beverage that enhances all the flavors appropriately. Beer reigns among all the drinks that can paired with these gastronomic delicacies due to its versatility and undeniable exquisiteness. Being the most popular alcoholic

drink across the world, beer offers an incomparable kind of pleasure. Golden, red or black... it always adds a special flavor and tone to the meals. However, not all beers taste the same, so, in order to choose the best one, it is important to know all the different varieties. According to the fermentation process, the beer is divided into three large groups: Ale, Lager and Lambic.

On the following pages, you will find several tasty recipes, that are perfect to serve alongside beer.

In the first chapter, we present irresistible burgers and bites to pair with Ale beers, with different styles corresponding to each of the recipes.

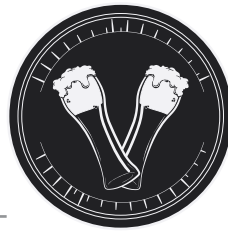
In the second chapter, we have included mouth-watering ideas to pair with Lager beers. Again, you will find that each dish comes with the perfect beer recommendation. The third and final chapter is dedicated to Lambic beer, and consists of savory dishes that honor this beer's special character.

This book aims to serve as a pairing guide for every burger-loving, beer addict that seeks to discover new and inspiring flavor combinations.





INTRODUCTION



HISTORY OF BEER

In the broadest sense, “beer” is an alcoholic drink made by the fermentation of malted barley grains, flavored by hops. Though it may seem simple, beer brewing is an intricate process encompassing mixing and further elaboration of the main ingredients through various processes.



Beer is one of the oldest drinks in the world, together with wine. During the Neolithic period, beer was meant to be used only for religious practices and was often considered sacred. In the Middle Ages, beer rapidly took hold as one of civilization’s favourite beverages, mainly because water wasn’t always reliably potable and alcoholic drinks would have been safer. Soon, people started brewing beer at their homes and consuming great quantities daily. Brewers then discovered the advantages of adding hops: it

worked as a natural preservative, extending the shelf-life of their beers as well as improving the overall taste of the beverage.

As a result of the Industrial Revolution, pasteurization and refrigeration allowed brewers to export their beers internationally. It was during this time that Czech’s Republic famous Pilsen gained its world-renowned reputation.

Craft beer resurged in the United States during the eighties. Since then, it has become one of the main symbols of the ongoing gastronomic revolution.





IN THE BEGINNING

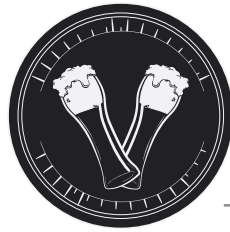
Ten thousand years ago, cereal was already a part of people's diets. These hunter-gatherer societies crushed the grains and mixed them with water to obtain a gruel that was flavor some and easy to eat. As these civilizations evolved, there started to be enough grain and time for fermentation to occur naturally... The first person who tried this fermented gruel was the first one to ever have a sip of beer. Of course, this "beer" wasn't remotely similar to a Lager, but it was sweet and pleasing enough to keep drinking

it. Primitive beer resembled a thick soup. It had a low alcohol content and an energizing effect that probed to be beneficial to those who drank it. Ancient man was quick to fall in love with beer and, as time went by, beer grew in popularity and societies developed newer and better brewing methods. It soon became a part of everyone's regular diet. This process gave birth to agriculture in the region of Mesopotamia, although it might have occurred similarly in other regions of the world.



According to historians, ancient civilizations in Mesopotamia, the Middle East and in the South and Centre of Europe made their beer using barley, wheat and spelt. People in Africa used millet and sorghum, while Asians resorted to rice. In the North of Europe they chose rye and in America, corn. If we think of beer as an beverage made with any type cereal, then its origin may be found anywhere in the world. The founding fathers of barley-based beer specifically were almost certainly the ancient Sumerians, who lived in between the rivers Tigris and Euphrates, approximately 6,000 years ago. One thing we definitely know is that back then beer was as popular as it is now: Egyptian Pharaohs were buried with beer, Babylonians had a dozen different recipes for beer, and some even suggest that the workers who built the pyramids were paid with it. Researchers found a 3,800 year old ode to brewing etched into clay tablets. This poem called, "Hymn to Ninkasi", celebrates the goddess of beer and mentions the steps involved in the brewing process. In ancient times, beer played an important role not just in everyday life, but also in religious and funerary rituals, and during festivities. Beer also served as medicine and as a type of currency. These societies loved beer so much that they had to improve their agricultural, mathematical and writing skills just so that they could make a better beer.





MODERN BEER

Beer consumption flourished rapidly during the medieval period in the North of Europe. Beer suddenly became cheaper and easier to find than wine. The first recipe resembling current brewing techniques was found in a Dutch

city called Gante and dates from the fourteenth century. The first treaty regarding beer was written during the sixteenth century. Medieval people developed and perfected the brewing process and elevated the quality of the beer.



When Christopher Columbus initiated the European colonization of the Americas in 1492, wheat and barley were introduced into local agriculture. Americans had to learn how to ferment these grains instead of corn. At first, beer-brewed barley was produced only in small quantities by Hernán Cortés' soldiers, but they struggled due to the lack of supplies. The first official concession to brew European-style is thought to have been located in the south of Mexico City. During its first years, this brewery had a hard time competing with native beverages and adjusting to the strict regulations regarding alcohol consumption. The first colonists to run a successful brewery were Englishmen who had settled in Jamestown. The colonists, who were the first to import beer into America, also began practicing the art of brewing themselves.

The influx of millions of immigrants drove American beer production to new highs in the late 1800s. But then along came Prohibition and it became illegal to consume alcoholic beverages in the United States. Many breweries went out of business. After Prohibition was repealed, mass-produced cheap beer became increasingly popular. This trend continued until the early 1980's. Today, the number of breweries has been claimed as being over 2,500, with only 55 of those being non-craft breweries. The emergence of advanced brewing techniques has brought about numerous new variants and styles and independent brewers have seen growth as never before.





CRAFT BEER VS. COMMERCIAL BEER

All beers are made using four main ingredients: barley, water, hops and yeast. The difference between craft beers and regular beers lies in their taste and their appearance, as well as in the brewing methods employed. Regular beer is typically made from cheaper ingredients, including artificial additives and preservatives. Craft beer, on the contrary, is brewed using specific hand-selected ingredients, which tend to be fresh and local. It is only produced in small batches and by master brewers who supervise the process carefully from beginning to end. Regular beer is produced in large factories, using fully automated machines, which yield tons of liters to be

distributed nationally and internationally. Craft beer is brewed specifically with flavors in mind. It is hard to find two craft beers that taste exactly alike, and that's because each master brewer has researched all the available ingredients and methods and developed their one special recipe. A lot of time and effort is put into crafting these beers that are unique both in their taste and in their packaging, so it is not surprising that their price tends to be a bit higher. All in all, what sets craft beers apart from regular ones is the quality of the ingredients, the attention to detail that extends throughout the entire brewing process, and the uniqueness that each master brewer infuses into their own creations.



NATURAL INGREDIENTS

Craft beers are brewed using water, yeast, barley and hops of the finest quality available. Master brewers take the time to examine all possible ingredients, and select only the ones that provide the best flavor and aroma to their beers. Pasteurization and preservatives are avoided, and special emphasis is put into the use of locally produced malts.

Traditionally, beer has always been created using barley malt, a high quality ingredient that can often be expensive. For that reason, the big beer companies are continuously trying to reduce production costs by adding cheaper ingredients such as rice, corn and millet, which inevitably end up reducing the quality of their final products.

CRAFTSMANSHIP

Mass-produced beers are manufactured following recipes that have taken years to develop. Unfortunately, the main concern for these companies is to keep both the ingredients and the techniques as cost effective as possible. Small, artisanal breweries, on the other hand, take pride in the amount of testing and research that is gone into creating the perfect blend of tastes and aromas. We can now find many different varieties of craft beers because behind each of them there's a dedicated team of brewers working hard to make authentic high quality drinks that are able to stand out from the rest.

BREWING PROCESS

In order to produce their beers, small brewhouses rely more on manual labor than they do on machinery, whereas big companies have reduced the workers to a minimum and replaced them with highly automated technologies. Also, during the brewing process, regular beers are pasteurized. As a consequence, the beer loses its nutritional benefits.



MANUAL FILTERING

Not all beer is filtered. Filtering the beer stabilizes the flavor, and gives beer its shine. There are many types of filters. Craft beer is filtered manually, while mass-produced beer is filtered using chemicals that eliminate both the residues, and the yeasts that give the beer a better, richer taste.

ENDLESS VARIETIES

Craft beer does not taste anything like regular beer. Its taste has a deeper complexity and a special aroma. They are full bodied drinks with distinctive tastes profiles and personalities. Currently, there are so many varieties that beer tasting has become increasingly popular and countless new breweries have opened their doors. Consumers have realised that the quality of this kind of beer is so remarkable that it can be paired effortlessly with almost any type of dish.

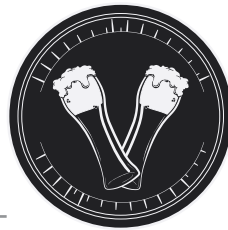
LOCALLY ROOTED

Industrial beer companies seek to expand their markets and export their products internationally. Small and medium sized breweries focus on the local market, and tend to have a closer relationship with their clients. Their purpose is to strengthen their business without having to sacrifice the quality of their product.

TASTE ABOVE EVERYTHING

"Microbreweries" want to make beers with rich flavors and attractive aromas. They want to delight their customers as much as they want to challenge them to discover new tastes and learn about beer. Making a profit is necessary but it is not their sole objective. These are businesses that see brewing as a form of artistry, quality as a mandatory requirement and their clients as smart people who deserve a product made with passion.





BEER TYPES & STYLES

Beer styles can be named for many things. In the past, beers were usually named after their place of origin. This is how beers like pilsners, vienna lagers, dortmunders and berliner weisses got their titles. Today, all beer is classified into two main categories according to the type of yeast used during fermentation: it can either be ale or lager. The term “beer style” is now used to differentiate beer according to many factors such as appearance, aroma, flavor and the type of yeast, grains and water employed.



ALES

Historically, ale was a term for un-hopped beer, but this usage is now obsolete. “Ale” now means that the beer is brewed using a yeast that tends to gather toward the top of the fermentation tank during the brewing process. Ales are more of a broad category or a big family of beers, rather than a specific style.

These yeasts used to produce ales function with warm temperatures, ranging from 60 to 72 °F. Ales don’t require aging, and many brewers prefer not to age them or to do it only for a few weeks.

The term is not related to the color nor the body of the beer. Ales can be pale or dark, they can be light-bodied or full-bodied, have a higher or lower alcohol content and be either sweet or sour. Though there are various styles of ale, all ales share some common characteristics: they are usually flavorful, robust and somewhat complex beers. They are also a bit fruitier and more aromatic than lagers. Some of the most popular beers on the market today belong in the category of ales. This includes pale ales, wheat beers, stouts and porters.



LAGER

The yeasts used to ferment lager beers are very different to the ones used in ales because they gather at the bottom of the fermentation tank. Lagers are also a category encompassing various styles of beer.

Lager yeasts can tolerate lower temperatures, ranging from 45 to 55 °F. For this reason, the amount of by-products generated during fermentation is much lower than in the case of ales. This is why lagers are generally cleaner and crispier than ales. Also, lagers can be aged for months, at temperatures between 54 and 57 °F, which are commonly known as “cellar temperatures”. The process of aging lager beer is called “lagering”.

There aren’t as many styles of lager as there are styles of ale. And not every lager has the pale yellow color and the characteristic flavor of a pilsner. Bocks, for example, are lagers with a color that ranges from amber to dark brown. And Oktoberfest beers taste quite malty. Nonetheless, the majority of lagers do tend to have a light, crisp taste and a smooth flavor... and they are also known for being less bitter than ales.

Today, this style of beer is the most common brew in America. Some of the most well-known beer companies, like Budweiser, Busch Light, Coors and PBR, make lagers. The most popular style of lager is the pilsner. There are, however, many lesser-known styles which are equally

worthwhile: these include bocks and doppelbocks, dortmunders, dunkelbiers, Oktoberfest, viennas and helles. Lagers are relatively new. During the 19th century, prior to the advent of refrigeration, German brewers dug cellars for lagering and filled them with ice from nearby lakes to cool the beer during the summer season. They soon discovered that with this method the yeast would gather at the bottom of the tanks, where it continued to transform the sugars into alcohol. In German, “lager” literally means “to store”. The brewers would also plant chestnut trees to further protect their cellars from the heat. Eventually, the practice of serving beer at these sites gave birth to modern “Biergärten”. Because lagers are made with bottom-fermenting yeasts that work best at cooler temperatures, fermentation happens at a slower pace. This allows beer to be stored from 2 weeks up to 6 months, depending on the flavor profile that each brewer wants to accomplish. During the lagering process, the temperature is cold, usually around 32 °F: this makes lagers more shelf stable than ales. Factors such as maturation time, and the particular types of wort, malt and hops determine the characteristics of each lager style. Different brewing technologies and methods also play an important role in defining the overall profile.



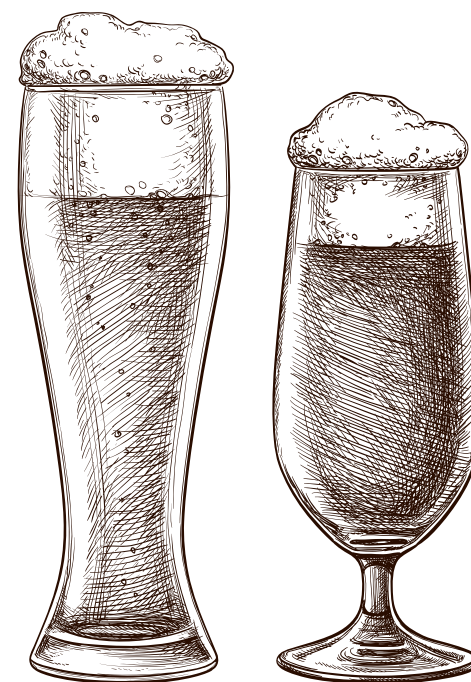
WHEAT BEER

A wheat beer is any beer made up of at least 30 percent malted or unmalted wheat. This represents a much higher proportion than other beers that are predominantly made of barley, rye, or other cereals. To be considered a wheat beer, a significant quantity of the mash should contain wheat, and the remainder should be barley malt. There are various styles of wheat beers. In general, they're light and refreshing. Mouthfeel is smooth and rich. There is usually a wheaty flavor, as well as some dough and bready notes. The foam tends to be thick due to the high protein content of wheat. This also creates a haze in the majority of wheat beers. Because of their high effervescence and their lightness, they are considered to be ideal for summer. Wheat beers are very popular in regions such as Bavaria, Berlin and Belgium.



PORTERS AND STOUT

Porter is a "top-fermented, well-hopped beer" made from brown malt. The taste of a porter tends to be spicy, chocolaty and hearty. Traditionally, a stout is a strong version of porter. They're both dark beers renowned by their malty, roasted, and bittersweet flavors. Both usually contain between 4% to 7% alcohol by volume, although stouts can have up to 10% alcohol by volume. While porters are made using malted barley, stouts are generally made with unmalted roasted barley. Porters are considered to be somewhat lighter and less full-bodied than stouts. Sub-styles include imperial stouts, Baltic porters, milk stouts, oatmeal stouts and dry stouts.



LAMBIC BEER

Belgian Lambic beers are spontaneously fermented with naturally-occurring, local, airborne yeast specific to Payottenland, a region southwest of Brussels. This beer is left in open vats where wild yeast and bacteria are allowed to act. Once the fermentation process begins, the beer is stored in barrels and aged for up to 3 years. Lambic beers have a dry, vinous taste, as well as some sourness and acute acidity.

OTHER STYLES & SPECIALTIES

There are many beers that can't be categorized due to the uniqueness of the ingredients, the overall characteristics, or the originality of the brewing methods employed. These brews may be based on a classic style yet feature unusual ingredients or they can be a combination of multiple styles... they can even be an experimental style, inimitable in itself.





INGREDIENTS IN BEER

Beer is a simple drink. It has four main ingredients: barley, hops, yeast, and water. Each element plays a part in the beer’s character. By adjusting these ingredients in minor ways, brewers can create an unlimited range of flavor profiles. There are many other elements that can be added into the mix, but the foundation of beer is made from these four key ingredients.

WATER

Most beers consist out of 90% water. This is such an essential ingredient that it often determines the types of beer that can be made in a certain region. Different areas have water with different mineral components. For this reason, some places were traditionally better suited to brewing beer with a specific character. Hard water works better in Stouts, while soft water is well suited to making Pilsners. In past times, breweries were usually built near springs in order to ensure constant water supply. Today, water is carbon filtered and conditioners are added to replicate the particular water source that was once employed when making each beer style.



BARLEY

Malt is a germinated cereal that is dried in a process called “malting”. It is used to give beer the alcohol and the color. It is also a key determinant of the final taste. To make malt, barley grains are soaked in water until they start germinating. Then, they are dried quickly with hot air to prevent further germination. This drying process produces enzymes that convert the starches in the grains into fermentable sugars that are needed to produce alcohol. Different germination and roasting times and drying temperatures are utilized to create different aromas and colors. Darker malts make darker beers.



HOPS

Hops is essential to beer because it is used both as a flavoring and as a preservative. The cone shaped flowers of the hop plant, also known as “hops,” are dried to extract resins and oils that add bitterness to the beer. Besides, hops also give flavor and a citrusy, floral aroma. Brewers need to include hops in order to balance out the sweetness of the malt. Hops also aids in keeping the foam stable for longer periods of time. It also favors the yeasts, and works as a natural antibiotic. The time at which the hops are added determine the beer’s final overall taste.



YEAST

Yeast is the living fungus which converts sugars from the wort into alcohol and carbon dioxide. In ancient times, brewers didn’t know that yeast was responsible for the fermentation of beer, so it had to be done by yeast from the surrounding environment. This process is now known as “spontaneous fermentation” or “wild fermentation”. Today, there are many yeast strains that work at different temperatures to produce various beer styles. These are the two main types:

- Top fermenting yeasts (*Saccharomyces cerevisiae*), also known as ale yeasts, are best used at temperatures ranging from 18 to 25 °C, during 8 to 10 days. These yeasts rise to the surface during fermentation, producing a thick yeast head. For this reason, the term “top-fermenting” is usually employed. They work with warmer temperatures and produce a beer high in esters, which add a fruity flavor. Top-fermenting yeasts are used for

brewing ales, stouts, porters and wheat beers.

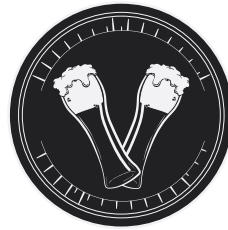
- Bottom-fermenting yeasts (*Saccharomyces carlsbergensis*), also known as lager yeasts, are best used at temperatures ranging from 6 to 10 °C, during 8 to 10 days. Lager yeasts work at a slower pace than ale yeasts, and produce less surface foam. They tend to gather at the bottom of the fermentation tank. This is why they are often referred to as “bottom” yeasts. Pilsners, Dortmunders and Bocks are some of the styles made using bottom-fermenting yeasts.



OTHER HERBS & SPICES

Before hops, brewers usually utilized gruit, a herb mixture including sweet gale, mugwort, yarrow, ground ivy, horehound and Calluna heather. Today, brewers still tend to include certain herbs and spices in order to enhance the flavor and aroma of their beers. Licorice, coriander, ginger and orange peel are often used in wheat beer.





BEER-BREWING REGIONS

Classic beer styles are inseparable from their place of origin. These beers provide the basis for all the newer styles that are becoming increasingly popular. Today, brewers are able to replicate beer from foreign regions in a flawless way. They can also mix flavors and aromas from different cultures, and take advantage of modern technologies to

create beers with innovative taste profiles. Beer production has spread all over the world and is now booming in every continent. There are, however, regions where beer brewing is one of the key components of the cultural heritage. These are countries where beer runs in the blood, both figuratively and literally.



CZECH REPUBLIC

Czechs drink more beer per capita than any other nation in the world. It is estimated that the average Czech drinks over 140 liters of beer per year. In the kingdom of Bohemia, monks have been brewing beer since the 10th Century. The most common Czech beers are pale lagers of pilsner type, which originated in the city called Plzen. Today, pilsners are the most popular style of beer around the globe.

IRELAND

Irish stouts, ales and lagers have become a staple at most St. Patrick's Day celebrations around the world. But Ireland is known specially for its dry stout. In the middle of the 18th century, Arthur Guinness opened a brewery in Dublin and after some years, he created the Guinness stout that became the most popular type of Irish beer. This dry and bitter tasting beer that can be found at any of the thousands of pubs in Ireland.



GERMANY

Germany is considered to be the fatherland of beer. It is the biggest beer-producing country in Europe, and there are more than 5,500 different brands. Each region has its own take on beer, making it a proud brewing country. Germans have a very old law, known as "Beer Purity Law", stating that only hops, barley, yeast and water can be used to make beer. This explains why in this country beer quality is extremely important. All traditional German beer is brewed without additives. Germany is the home of lager beer. While pilsner is probably the most famous style of German beer, this country is also famous for their Weissbier, their Bock, Kölsch, Helles, Altbier, Berliner Weisse and the legendary Oktoberfest. Oktoberfest is a festival featuring the style of beer by the same name. It is celebrated once a year, during September, for around 2 weeks. More than 7 million people visit the festival and consume millions of liters of beer. When it comes to beer, you can count on Germans to maintain their high standards.



BELGIUM

This country might be small, but the amount of beers available is tremendous. Here you will find the broadest range of styles, over 1,000 different beer brands and more than 150 breweries. Beer is an icon of Belgium. Belgian beer varies from amber ales to pale lagers, Flemish red ales, Lambic beers, brown ales and stouts. No country has more beer variety than Belgium: overall, there are more than 450 varieties available. Belgian yeasts are renowned for their intense aromas and flavors. Belgium is also famous for its Trappist beer. This is a special type of beer that is brewed exclusively inside monasteries, under the control of monks.

NETHERLANDS

The Dutch brands Heineken and Grolsch are among the most famous brews in the world. The Netherlands is the world's largest exporter of beer. It is also home to over 300 breweries. During autumn, more than 70,000 visitors attend the Dutch festival known as Pint Bokbier, which features around 50 different types of beer.

ESTONIA

Estonians drink on average 90 liters of beer every year. Rye is a popular ingredient in Estonia. Microbreweries also tend to add local ingredients such as birch, moss and juniper. Over the last decade, craft beer has become increasingly popular among Estonians and many new breweries have opened their doors.



AUSTRIA

Austria has a strong beer culture. Austrians drink as much as 106 liters of beer per year. The majority of beer is *Märzenbier*, a type of full-bodied lager. Austrian brewers have high standards when it comes to ingredients, malts specially. This country has over 200 breweries. In Salzburg, there is an old malthouse owned by the brand Stiegl, which was converted into an impressive beer museum.

UNITED STATES

Before the craft beer revolution, American brewers followed European brewing traditions. During the 80's, small breweries started to flourish and the diversity of flavor profiles expanded greatly. Breweries in the United States tend to highlight the intensity of the bitter and boozy flavors. In doing so, they have developed their own American version of all the classic styles. Over the past decades, American brewers have successfully proven that their beer has an authentic identity.

REST OF THE WORLD

Many beer experts now believe that eventually every city, every region, will be brewing their own unique local beer, just as it was during the Middle Ages. After all, in every country where craft beer has become popular, brewers seek to infuse their beers with a touch of local flavor. In Brazil, for example, we find lots of tropical fruit notes, whereas many Asian breweries are experimenting with floral and herbal add-ons.



1

ALE BEER PAIRING



ALE BEER PAIRING

WRAPPED SAUSAGES

20 minutes • Easy • Serves 12 units

INGREDIENTS

- 12 dough discs for turnover pastries or crescent rolls
- 12 cocktail franks
- 1 egg
- Butter, to taste

Tip: As an added bonus, wrap each sausage with a slice of cheddar before rolling in the pastry.

PREPARATION

1. Preheat oven to 375 °F.
2. Place discs over a lightly floured surface and cut them into even rectangles.
3. Brush discs with beaten egg and place a sausage at the edge of each disc. Gently roll one sausage around each disc.
4. Arrange the wrapped sausages on a baking sheet or in a buttered roasting tin with a 2 cm gap between the pieces.
5. Bake for 15 minutes, until golden brown. Serve immediately with any sauce or dip of choice.



Pair with
Kölsch



Pair with
Bitter

PULLED PORK & COLESLAW BURGERS

160 minutes • Medium difficulty • Serves 6

INGREDIENTS

- 32 oz. pork shoulder
- Olive oil, to taste
- 2 onions
- 6 garlic cloves
- 10 fl. oz. lager beer
- 8 fl. oz. barbecue sauce
- Salt and pepper, to taste
- Paprika, to taste
- Vegetable broth, as needed
- 6 burger buns

Coleslaw:

- 4 fl. oz. mayonnaise
- 2 teaspoons apple cider vinegar
- 1/2 tablespoon honey
- 1/2 teaspoon salt
- 1 pinch black pepper
- 1 carrot, grated
- 1/2 white or red cabbage, julienned

PREPARATION

1. Preheat oven to 400 °F.
2. Remove skin from pork and trim off any excess fat. Heat oil in a large deep saucepan or slow cooker over medium-high heat. Cook pork, turning, until browned all over. Add chopped onions and peeled garlic cloves.
3. Deglaze with lager beer. Transfer pork to a roasting tin. Add barbecue sauce, and season with salt, pepper and paprika.
4. Pour vegetable broth over the pork and cover with aluminum foil. Transfer pork to the oven and cook for 2 hours or until pork is very tender. Remove pork from oven and shred using two forks. Set aside with its juices.
5. For the coleslaw, in a bowl, mix mayonnaise, apple cider vinegar, honey, salt and pepper. Add grated carrot and julienned cabbage. Toss to combine.
6. To assemble hamburgers, slice burger buns in half and stack burgers with pulled pork and coleslaw. Serve warm.



CHICKEN FAJITAS

30 minutes + marinate • Medium difficulty • Serves 4



INGREDIENTS

- 2 boneless skinless chicken breasts
- 1 white onion
- 1 green bell pepper
- 1 red bell pepper
- 2 tablespoons olive oil
- Salt and pepper, to taste
- Lemon wedges, for garnish
- Flour tortillas, for serving

Marinade:

- 2 tablespoons lemon or orange juice
- 1 tablespoon olive oil
- 1 clove garlic
- 1/2 teaspoon ground cumin

Tip: You can top these savory fajitas with guacamole, mango salsa, sour cream or grated cheese.

PREPARATION

1. Slice the chicken into strips.
2. In a large bowl, whisk together lemon or orange juice, olive oil, chopped garlic, and cumin. Season with salt and pepper, to taste. Add the chicken to bowl and toss to coat. Let marinate in the fridge at least 30 minutes and up to 10 hours.
3. Heat oil in a large skillet over medium heat. Add thinly sliced onion and thinly sliced bell peppers and cook for 8 minutes, or until soft. Season with salt and pepper, to taste. Remove and set aside.
4. Add chicken to skillet and cook for 8 minutes per side or until cooked through. Add vegetables and toss to combine. Serve with warm tortillas and lemon wedges.

BACON DOUBLE CHEESEBURGERS

40 minutes • Medium difficulty • Serves 6

INGREDIENTS

Burgers:

- 16 oz. ground beef
- 2 small red onions
- 2 garlic cloves
- 2 tablespoons Dijon mustard
- 2 eggs
- 2 tablespoons flour
- Salt and pepper, to taste
- 12 Cheddar cheese slices
- 6 bacon slices

Hamburgers:

- 6 burger buns
- 6 lettuce leaves
- 2 tomatoes
- 1 red onion
- Beetroot sprouts

PREPARATION

1. In a bowl, combine meat, sliced onions and finely chopped garlic. Add mustard, eggs and flour, and season, to taste. Mix well.
2. Shape the mixture into twelve 1/2-inch thick patties. Grill patties on a covered preheated medium-hot grill 3 minutes per side or to your preference of doneness. Place cheese over patties and arrange bacon on grill. Grill 1 minute or until cheese is melted and bacon is crisp. Remove and set aside.
3. To assemble hamburgers, slice burger buns in half and stack 1 lettuce leave, 1 tomato slice, finely sliced red onion, 1 patty, 1 bacon slice, another tomato slice and another patty on each bun. Top with beetroot sprouts. Place the top bun, and serve warm. If desired, add a touch of mayonnaise or ketchup.

Tip: To ensure that the hamburgers are easy to grab and bite, make the patties a bit thinner.





ALE BEER PAIRING

FRIED CHICKEN

30 minutes • Easy • Serves 12

INGREDIENTS

- 34 fl. oz. vegetable broth
- 12 chicken drumsticks
- Salt and pepper, to taste
- 3 eggs
- 1 tablespoon fresh chopped parsley
- 1 garlic clove
- Plain flour, as needed
- Breadcrumbs, as needed
- Oil for frying, as needed

PREPARATION

1. Pour vegetable broth in a pan and boil the chicken until tender. Remove the skin and pat the chicken dry with a paper towel. Season with salt and pepper, to taste.

2. In a bowl, beat eggs lightly, add fresh parsley and finely chopped garlic. Mix well and season with salt and pepper, to taste. Dredge each piece of chicken in flour then in egg mixture and lastly in breadcrumbs. Repeat until all chicken is coated in breading.

3. In a large skillet over medium heat, heat oil until hot but not smoking. Fry breaded drumsticks, in batches, for 8 minutes or until golden. Drain on paper towels. Serve chicken hot with gravy or sauce of choice.



Tip: For the egg to adhere, the drumsticks must be dry enough. This is why it is important to first dredge each piece in flour, and then in beaten eggs.

Pair
with
Kölsch





BBQ RIBS

180 minutes • Medium difficulty • Serves 4

INGREDIENTS

- 36 oz. pork baby back ribs
- Salt, to taste

Barbecue sauce:

- 1 red onion
- 1 garlic clove
- Oil for frying, as needed
- 3 tablespoons ketchup
- 1 tablespoon brown sugar
- 4 fl. oz. red wine
- 2 tablespoons apple cider vinegar
- 1 tablespoon balsamic vinegar
- 2 teaspoons Worcestershire sauce
- 5 fl. oz. beef stock

Tip: If you prefer your ribs to have more chewiness, leave the membrane on. These BBQ ribs can be paired both with coleslaw and rustic potatoes.

PREPARATION

1. Remove the thin membrane attached to the underside of the ribs and season both sides with salt. Cover the ribs with aluminum foil.

Heat the oven to 325 °F. Place the ribs in the oven and roast until tender, about 2 hours. Remove and set aside.

2. For the barbecue sauce, heat oil in a frying pan and sauté chopped onion and finely chopped garlic. Add ketchup and brown sugar. Mix well.

3. Pour red wine and simmer until absorbed. Add apple cider vinegar, balsamic vinegar, Worcestershire sauce and beef stock. Leave to simmer over a low heat, until thickened.

4. Remove the ribs from the oven, take out the aluminum foil and brush the ribs with some of the barbecue sauce. Transfer the ribs back to the oven for 30 more minutes.

5. Remove ribs from the oven, transfer the ribs to a cutting board and cut the racks between the bones. Serve the ribs with the remaining barbecue sauce.



SALMON BURGERS WITH TARTAR SAUCE

40 minutes • Medium difficulty • Serves 6

INGREDIENTS

Burgers:

- 20 oz. salmon fillet, skinned and chopped
- 2 shallots
- 1 teaspoon ginger, grated
- 1 tablespoon soy sauce
- 1 tablespoon plain flour
- 2 tablespoons lemon juice
- Salt and pepper, to taste
- Olive oil, to taste

Tartar Sauce:

- 1 onion, chopped
- 1 egg, hardboiled
- 1 cup mayonnaise
- 1 tablespoon mustard
- 1 teaspoon fresh parsley, chopped

Hamburgers:

- 6 burger buns
- 1 cup fresh spinach
- 1 red onion

PREPARATION

1. Put the salmon in a food processor and pulse until it's coarsely chopped. Transfer to a bowl. Mix in finely chopped ginger, soy sauce, flour and lemon juice. Season with salt and pepper, to taste.

2. Shape the mixture into 6 patties. Heat olive oil in a large skillet over medium-high heat, add burgers and cook for about 3 minutes, turning occasionally, until barely pink. If desired, cook burgers for 2 more minutes for fully cooked fish.

3. In a bowl, combine finely chopped onion, chopped egg, mayonnaise, mustard and parsley. Mix well and season, to taste.

4. To assemble hamburgers, slice burger buns in half and stack spinach leaves, 1 salmon patty and 1 red onion slice on each bun. Top with tartar sauce, place the top bun, and serve immediately.

Tip: Leave the salmon patties on the refrigerator for at least 30 minutes before cooking. This will prevent the patties from falling apart.



ALE BEER PAIRING

BACON & EGG BURGERS

40 minutes • Medium difficulty • Serves 6



INGREDIENTS

Burgers:

- 9 oz. ground lean beef
- 9 oz. ground lean pork
- 1 small red onion
- 1 clove garlic
- 1 tablespoon barbecue sauce
- 1 egg
- 1 tablespoon plain flour
- Salt and pepper, to taste

Hamburgers:

- 6 bacon slices
- 1 tablespoon olive oil
- 6 eggs
- 6 hamburger buns
- 6 lettuce leaves
- 12 tomato slices

PREPARATION

1. In a bowl, combine the ground beef, ground pork, finely chopped onion, minced garlic, barbecue sauce, egg, salt and pepper. Mix with your hands until blended. Shape the mixture into 6 patties.
2. Heat a cast iron skillet over medium-high heat. Cook the burgers for about 3 minutes on each side or to your preference of doneness. Remove and set aside.
3. In the same skillet, place the bacon slices in a single layer. Cook over medium heat until crisp on both sides. Remove and set aside.
4. Drizzle the skillet with olive oil and crack the eggs, one at a time, into the skillet over low heat. Cook for about 3 minutes or until the whites are firm and the yolk is still runny.
5. To assemble hamburgers: place 1 lettuce leaf, 2 tomato slices, 1 burger, and 1 bacon slice on the bottom of each burger bun. Top with 1 egg and set bun tops in place.

MARINATED MOZZARELLA BALLS

40 minutes • Easy • Serves 30

INGREDIENTS

- 30 mozzarella balls, drained
- 10 fl. oz. olive oil
- Paprika, to taste
- Sesame seeds, to taste
- Dried thyme, to taste
- Dried oregano, to taste

PREPARATION

1. In a bowl, combine mozzarella balls and olive oil and red-pepper flakes. Marinate at room temperature at least 30 minutes.
2. Dip 10 mozzarella balls in paprika, 10 mozzarella balls in a mixture of thyme and oregano and coat 10 mozzarella balls with sesame seeds.
3. Serve marinated mozzarella balls in a mason jar or bowl, with skewers.





2

LAGER BEER PAIRING



LAGER BEER PAIRING

CHICKEN BROCHETTES

50 minutes • Easy • Serves 4

INGREDIENTS

- 2 chicken breasts, boneless and skinless
- 2 garlic cloves
- 1 shallot
- 2 fl. oz. chicken broth
- 2 fl. oz. orange juice
- 1 teaspoon orange zest
- 1 pinch pepper
- 2 red onions
- 8 oz. cherry tomatoes
- Basil leaves, for garnish
- Lemon wedges, for garnish

Tip: These brochettes can be served along with couscous and grilled pepper drizzled with olive oil and orange juice.

PREPARATION

1. Chop the chicken into equal chunks, each about 2 1/2 inches. Set aside.
2. To make the marinade: in a bowl, combine finely chopped garlic, chopped shallot, broth, orange juice, orange zest and pepper. Mix well.
3. Place the chicken in the marinade and toss to coat. Allow chicken to rest in the marinade for 30 minutes.
4. Thread the chicken onto four skewers, alternating with cubed red onion and cherry tomatoes. If necessary, fold the chicken to get even chunks.
5. Heat your grill to medium. Grill the brochettes for 4 minutes on each side or until browned and firm. Remove the brochettes from the grill and drizzle with some of the marinade. Garnish with basil leaves and lemon wedges. Serve warm.



Pair
with
Pilsner



Pair
with
Märzen

SHREDDED CHICKEN TACOS

60 minutes • Medium difficulty • Serves 12

INGREDIENTS

Taco Tortillas:

- 4 cups all-purpose flour
- 1 cup warm water
- 3 tablespoons olive oil
- 1/2 teaspoon salt

Shredded Chicken:

- 1 cup tomato sauce
- 2 boneless skinless chicken breasts or thighs
- 2 small white onions, finely chopped
- 5 oz. queso fresco or crumbled feta cheese
- Freshly ground pepper, to taste
- Fresh parsley leaves, for garnish

Tip: The tortillas can be kept in a resealable plastic bag or airtight storage container for up to two weeks. Heat the tortillas up before using.

PREPARATION

1. To make the dough: in a large bowl, combine the flour and salt. Stir in water and olive oil. Mix with your hands until the dough comes together and forms a ball. Turn the dough out onto a lightly floured surface and knead briefly, until the dough is smooth. Let rest, covered with a towel, for 10 minutes.
2. Divide dough into 12 equal portions. On a lightly floured surface, form each piece into a ball and flatten with a rolling pin or the palm of your hand. Roll them out approximately 6-7 inches in diameter.
3. In a preheated skillet, cook tortillas over medium heat for about 2 or 3 minutes on each side or until lightly browned.
4. Put the tomato sauce in a heavy skillet and place it on the stove over low heat for 15- 20 minutes. Remove and set aside.
5. Cook the chicken breasts in the oven, in a skillet or boil them with salt until tender. Transfer chicken breasts to a bowl and allow to cool. Shred the chicken breasts with a fork and set aside.
6. Spoon 1 tablespoon of warm tomato sauce into the bottom of each tortilla. Top with the shredded chicken breasts. Sprinkle each tortilla with finely chopped onion and crumbled feta cheese. Garnish top with ground pepper and parsley leaves.



LAGER BEER PAIRING

CLASSIC CHEESEBURGERS

40 minutes • Easy • Serves 6



INGREDIENTS

Burgers:

- 18 oz. lean ground beef
- 1 small white onion
- 1 clove garlic
- 1 teaspoon Worcestershire sauce
- 1 egg
- 1 tablespoon plain flour
- Salt and pepper, to taste
- 6 slices Cheddar cheese

Hamburgers:

- 6 burger buns
- 6 lettuce leaves
- 1 red onion
- Pickles, to taste

PREPARATION

1. In a bowl, combine the ground beef, finely chopped onion, minced garlic, barbecue sauce, egg, flour and salt and pepper, to taste. Mix with your hands until blended. Shape the mixture into 6 patties.

2. Heat a cast iron skillet over medium-high heat. Cook the burgers for about 3 minutes or until crust forms on the bottom of the burgers. Flip and add a slice of cheese to each. Cook on the other side for another 3 minutes or to your preference of doneness. Remove and set aside.

3. To assemble hamburgers: slice burger buns in half and stack 1 lettuce leaf, sliced red onion and 1 patty on each bun. Top with pickles, place the top bun, and serve immediately.

Tip: These iconic burgers can be served alongside French fries or onion rings. If desired, add ketchup, mayonnaise or mustard.

BLUE CHEESE BURGERS

40 minutes • Medium difficulty • Serves 6

INGREDIENTS

Burgers:

- 18 oz. lean ground beef
- 1 small white onion
- 1 clove garlic
- 1 tablespoon Dijon mustard
- 1 egg
- 1 tablespoon plain flour
- Salt and pepper, to taste
- Cooking spray, as needed

Hamburgers:

- 6 burger buns
- 7 oz. fresh spinach
- 5 oz. blue cheese
- Shoestring potatoes, to taste
- Barbecue sauce, as needed

PREPARATION

1. In a bowl, combine the ground beef, finely chopped onion, minced garlic, mustard, flour, the egg and salt and pepper, to taste. Mix with your hands until blended. Shape the mixture into 6 patties.

2. Spray a cast iron skillet with cooking spray and heat over medium-high heat. Cook the burgers for about 3 minutes or until crust forms on the bottom of the burgers. Flip and add a slice of blue cheese to each. Cook on the other side for another 3 minutes or to your preference of doneness. Remove and set aside.

3. To assemble hamburgers: slice burger buns in half and stack chopped spinach leaves, shoestring potatoes and 1 patty on each bun. Top with barbecue sauce, place the top bun, and serve immediately.





LAGER BEER PAIRING

SPANISH CROQUETTES

40 minutes • Medium difficulty • Serves 8

INGREDIENTS

- 4 oz *jamón ibérico* or prosciutto
- 3 tablespoons butter
- 2 1/2 tablespoons plain flour
- 2 cups milk
- Salt, to taste
- 2 eggs, beaten
- 2 oz breadcrumbs
- Oil for frying, as needed

PREPARATION

- 1.** Dice the ham into small pieces and set aside. Melt butter in large skillet on medium heat. Add flour and mix with wire whisk or wooden spoon, stirring constantly, for 3 minutes or until mixture is thick and smooth.
- 2.** Gradually add milk, stirring constantly. Add diced ham and mix well. Reduce the heat to medium low and cook for 4 to 5 minutes more. Season with salt, to taste.
- 3.** Pour ham mixture into a square baking pan. Let it cool in the refrigerator for 30 minutes. Scoop out a tablespoon of ham mixture and shape into small balls.
- 4.** Dip each croquette, one at a time, in the beaten egg, turning to coat. Roll croquettes in the breadcrumbs, pressing until evenly coated.
- 5.** Heat oil in a deep fryer to 350° F. Fry croquettes for 2 minutes or until golden brown. Drain on paper towels. Serve hot.



Tip: These croquettes will freeze up to 3 months. To fry your croquettes from well-frozen, let them thaw on the counter for 1 hour before frying.





LAGER BEER PAIRING

SHRIMP TACOS

40 minutes • Medium difficulty • Serves 4

INGREDIENTS

- 8 corn tortillas
- 16 oz. shrimp, peeled and deveined
- 1/2 cup extra virgin olive oil
- 2 garlic cloves
- 1 green bell pepper
- Salt and pepper, to taste
- 1/2 green cabbage, julienned
- 1 red onion
- 1 green onion
- 2 tablespoons lemon juice
- 1 tablespoon fresh cilantro

Tip: These tacos should be served as soon as possible for the tortillas to remain crunchy.

PREPARATION

1. Heat oil in a large wok or nonstick skillet over medium heat. Add minced garlic and green bell peppers. Cook, stirring occasionally, for 5 minutes or until bell peppers are just tender.
2. Add shrimp in a single layer and sauté over high heat. Season with salt and pepper, to taste. Add julienned cabbage. Cook shrimp 3 minutes on each side or until slightly pink. Remove sautéed shrimp and cabbage and set aside.
3. In a bowl, combine cubed red onion, chopped green onion, lemon juice and salt and pepper, to taste. Add finely chopped cilantro and 1 tablespoon olive oil. Mix well and set aside.
4. To assemble tacos: fill 4 tortillas with shrimps and vegetables. Top with the mixture of red onion, green onion, lemon juice and cilantro. Place a second tortilla under the center of each taco and serve immediately.



CHICKEN NUGGETS

30 minutes • Easy • Serves 4

INGREDIENTS

- 2 skinless, boneless chicken breasts
- Plain flour, as needed
- 1 egg, beaten
- 1 cup plain breadcrumbs
- Salt and pepper, to taste
- Oil for frying, as needed



PREPARATION

1. Trim off the fat from the chicken breasts. Then, chop them up into nugget-sized pieces.
2. In three individual bowls, separate the flour, egg, and breadcrumbs. Season each one with salt and pepper, to taste, and whisk to combine.
3. Dip the chicken pieces in flour. Then, dip the chicken pieces in the egg mixture until coated thoroughly. Finally, dredge the chicken into the breadcrumbs until coated thoroughly.
4. Heat 2 inches of oil in a cast iron skillet to 375 °F. Fry the nuggets for 3 minutes per side or until golden brown. Remove and drain on paper towels. Serve the nuggets hot with French fries and dipping sauce of choice.



CHICKEN LIVER PÂTÉ

30 minutes • Easy • Serves 20



Pair
with
Eisbock

INGREDIENTS

- Oil for frying, as needed
- 2 white onions, chopped
- 4 leeks, chopped
- 4 sticks of celery, chopped
- 14 oz. cooked ham
- 45 oz. chicken livers
- 6 fl. oz. sherry
- Salt and pepper, to taste
- 6 fl. oz. vegetable broth
- 6 fl. oz. heavy cream
- 4 oz. pistachios, chopped

PREPARATION

1. Heat oil in large frying pan over a medium heat. Add onions, leeks and celery and cook, stirring occasionally, for about 5 minutes, or until softened. Add the chopped ham and cubed livers and pour in the sherry. Cook, stirring frequently, for 3 minutes, or until the livers are colored on the outside but pink in the center.
2. Season with salt and pepper, to taste. Add vegetable broth and cook, over high heat, for 3 more minutes. Add heavy cream and bring to a boil. Remove from the heat and let it cool. Add pistachios and puree the mixture in batches in a blender or food processor until smooth. Serve over bread of choice.

Tip: This pâté can be spread over bruschetta and topped with figs for the ultimate flavor experience.

CARAMELIZED ONION BURGERS

30 minutes • Medium difficulty • Serves 6

INGREDIENTS

Burgers:

- 18 oz. lean ground beef
- 1 small white onion
- 1 clove garlic
- 1 tablespoon Dijon mustard
- 1 egg
- 1 tablespoon plain flour
- Salt and pepper, to taste
- Cooking spray, as needed
- 5 oz. blue cheese

Caramelized Onions:

- 3 medium yellow onions
- Oil for frying, as needed
- 1 tablespoon brown sugar
- 1 clove garlic

Hamburgers:

- 6 burger buns

PREPARATION

1. In a bowl, combine the ground beef, finely chopped onion, minced garlic, mustard, flour, the egg and salt and pepper, to taste. Mix with your hands until blended. Shape the mixture into 6 patties.
2. Spray a cast iron skillet with cooking spray and heat over medium-high heat. Cook the burgers for about 3 minutes or until crust forms on the bottom of the burgers. Flip and add a slice of blue cheese to each. Cook on the other side for another 3 minutes or to your preference of doneness. Remove and set aside.
3. Heat oil in a large frying pan over low heat. Add chopped onions, brown sugar and minced garlic. Cook very slowly, stirring occasionally, for 20 minutes or until sticky and caramelized.
4. To assemble hamburgers: slice burger buns in half and stack 1 patty and caramelized onions on each bun. Place the top bun, and serve immediately.



Pair
with
Schwarzbier



LAGER BEER PAIRING

PORK TINGA TACOS

70 minutes • Medium difficulty • Serves 6

INGREDIENTS

Taco Tortillas:

- 2 cups all-purpose flour
- 1 cup warm water
- 3 tablespoons olive oil
- 1/2 teaspoon salt

Pork Tinga:

- 16 oz. boneless pork shoulder
- Oil for frying, as needed
- 9 oz. Mexican chorizo, casing removed
- 4 tomatoes
- 3 sprigs fresh thyme
- 1 pinch dried oregano
- 2 bay leaves
- 3 chipotle peppers in adobo
- 2 teaspoons Tabasco sauce
- Salt, to taste
- 1 onion, chopped
- Fresh parsley leaves, for garnish



PREPARATION

1. To make the dough: in a large bowl, combine the flour and salt. Stir in water and olive oil. Mix with your hands until the dough comes together and forms a ball. Turn the dough out onto a lightly floured surface and knead briefly, until the dough is smooth. Let rest, covered with a towel, for 10 minutes.

2. Divide dough into 6 equal portions. On a lightly floured surface, form each piece into a ball and flatten with a rolling pin or the palm of your hand. Roll them out approximately 6-7 inches in diameter.

3. In a preheated skillet, cook tortillas over medium heat for about 2 or 3 minutes on each side or until lightly browned.

4. Cut pork into approximately 1 inch pieces, trimming as much fat as possible. In a large saucepan, simmer the pork in 4 cups of salted water, partially covered, for 45 minutes or until tender. Let pork cool slightly. Transfer the pork to a plate and reserve the remaining broth. Shred pork into smaller pieces using two forks.

5. In a medium, deep skillet, heat oil over medium low heat. Add the chorizo and stir, breaking up the sausage into smaller bits, for 10 minutes or until cooked through. Remove and set aside. Add finely chopped tomatoes and cook over high heat for 5 minutes, stirring occasionally. Add shredded pork, chorizo, fresh thyme, dried oregano, bay leaves, chopped chipotle peppers, Tabasco sauce and 1/2 of the pork broth.

6. Season with salt and simmer over medium heat for 20 minutes, or until the broth thickens, stirring occasionally. Tinga should be moist but not too juicy.

7. To assemble tacos: top the tortillas with Tinga and garnish with finely chopped onion and parsley leaves.

Tip: For a milder version, just use one chipotle pepper. These tacos can be served along white rice, garnished with fresh cilantro and lemon wedges.





3

LAMBIC BEER PAIRING



LAMBIC BEER PAIRING

CLASSIC JACKET POTATOES

45 minutes • Medium difficulty • Serves 16

INGREDIENTS

- 16 potatoes
- Olive oil, as needed
- 22 oz. mozzarella cheese
- 5 oz. butter
- Salt and pepper, to taste
- 1 red bell pepper
- 4 oz. smoked bacon, chopped
- 18 oz. cream cheese
- 12 oz. Cheddar cheese, grated
- 6 oz. chives, chopped

Tip: For an alternate version, try stuffing these potatoes with beans, coleslaw or chilli with meat.

PREPARATION

- 1.** Preheat the oven to 425 °F. Rub the potatoes with olive oil and wrap them in foil. Cook the potatoes for 45 to 60 minutes, or until tender. Remove potatoes from oven, let them cool slightly and remove foil.
- 2.** Cut about 1/3 of the upper part of each potato. Carefully scoop out the flesh. Mash the flesh roughly with a fork, add mozzarella cheese and half of the butter and mix to combine. Season with salt and pepper, to taste. Stuff the potatoes with this mixture.
- 3.** Heat oil in a skillet over medium heat. Add bell peppers and cook until bell peppers are just tender. Add bacon and cook until crispy. Remove and set aside
- 4.** Top each potato with a tablespoon of cream cheese, some of the bacon and bell peppers and the rest of the butter, thinly sliced. Garnish with chopped chives and serve immediately.



BRATWURST & SAUERKRAUT

50 minutes • Medium difficulty • Serves 8

INGREDIENTS

- 8 bratwurst sausages
- 1 white cabbage
- 2 cups dry white wine
- 5 tablespoons wine vinegar
- 1 teaspoon olive oil
- Salt
- Peppercorns, to taste
- Dried juniper berries, to taste
- Caraway seeds, to taste
- Olive oil, for garnish
- Parsley, to taste
- Rosemary sprigs, for garnish

PREPARATION

- 1.** For the sauerkraut, remove the outer leaves and cores from the cabbage. Shred the cabbage thinly. You can also use a food processor. Place the cabbage in a large bowl and add peppercorns, juniper berries and caraway seeds, to taste. Season with salt and pepper. Pour 1 cup of wine and vinegar into the bowl. Cook cabbage in a large skillet over low heat for 25 minutes or until almost all the liquid has evaporated.
- 2.** In a large non-stick skillet over medium heat, add bratwurst and cook for 5 minutes on both sides, or until browned. Transfer sausages to a large pot. Pour 1 cup of wine into the pot and cook, covered, over medium heat for 15 minutes.
- 3.** In a large bowl, place the sausages vertically with sauerkraut on the side. Sprinkle olive oil and chopped parsley. Garnish with rosemary and serve immediately.



RASPBERRY BRIE BURGERS

40 minutes • Medium difficulty • Serves 6



Pair
with
Framboise

INGREDIENTS

Burgers:

- 18 oz. ground lamb
- 1 small white onion
- 1 clove garlic
- 1 tablespoon Dijon mustard
- 1 egg
- 1 tablespoon plain flour
- Salt and pepper, to taste
- Cooking spray, as needed

Hamburgers:

- 6 burger buns
- 6 lettuce leaves
- 1 onion, sliced
- 7 oz. Brie cheese
- Raspberry sauce, to taste

Tip: To prepare raspberry sauce: add 7 oz. fresh raspberries, 3 cups sugar, 1 tablespoon lemon juice and 4 cups water to a medium saucepan. Cook over medium heat, stirring frequently, for 5 minutes or until slightly thickened. Allow the mixture to cool for 20 minutes and serve over any dish of choice.

PREPARATION

1. In a bowl, combine the ground lamb, finely chopped onion, minced garlic, mustard, flour, the egg and salt and pepper, to taste. Mix with your hands until blended. Shape the mixture into 6 patties.

2. Spray a cast iron skillet with cooking spray and heat over medium-high heat. Cook the burgers for about 3 minutes or until crust forms on the bottom of the burgers. Flip and cook on the other side for another 3 minutes or to your preference of doneness. Remove and set aside.

3. To assemble hamburgers: slice burger buns in half and stack 1 lettuce leaf, 1 patty, sliced onion and sliced cheese on each bun. Top with raspberry preserves, place the top bun, and serve immediately.

MEDITERRANEAN ROLLS

60 minutes • Easy • Serves 12

INGREDIENTS

- 2 large zucchini
- 3 tablespoons olive oil
- 1 tablespoon fresh rosemary, chopped
- Salt and pepper, to taste
- 6 tomatoes, cut into wedges
- 1 tablespoon brown sugar
- 7 oz. feta cheese, cubed
- 4 oz. pitted black olives
- Olives, for garnish

PREPARATION

1. Preheat the oven to 375 °F. Slice the zucchini lengthways into 12 1/4"-thick strips. Drizzle some of the olive oil, rosemary and salt, to taste. Place on a large sheet tray. Roast zucchini for 15 minutes, or until tender and slightly golden. Remove and set aside.

2. Put the tomatoes on a baking sheet lined with foil. Drizzle over olive oil, sugar and salt and pepper, to taste. Roast for 40 minutes or until the skins softens and begins to burst. Remove and set aside.

3. To assemble rolls, put some tomatoes, 1 cheese cube and 1/2 olive over each zucchini slice. Tightly roll up and slide each one onto a skewer. Bake rolls in the oven for 5 minutes, until cheese has slightly melted. Remove, garnish with olives and serve immediately.



Pair
with
Kriek



LAMBIC BEER PAIRING

VEGGIE BURGERS

50 minutes • Medium difficulty • Serves 6

INGREDIENTS

Sauce:

- 4 oz. plain yogurt
- 1 tablespoon fresh cilantro, chopped
- 1/2 teaspoon ground cumin
- 1 pinch cayenne

Burgers:

- 6 beets, peeled
- Olive oil, as needed
- Salt and pepper, to taste
- 1 cup brown rice, cooked
- 1 can of chickpeas
- 2 garlic cloves
- 1 tablespoon balsamic vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Hamburgers:

- 6 whole wheat burger buns
- 1 bunch fresh spinach
- 4 oz. radishes, thinly sliced
- 4 oz. radish sprouts

PREPARATION

1. Pre-heat the oven to 400 °F.
2. In a medium bowl, add yogurt, cilantro, cumin and cayenne and mix to combine. Cover and refrigerate.
3. Place cubed beets onto a large sheet pan and drizzle with olive oil. Season with salt and pepper, to taste. Roast beets for 45 minutes, until cooked through. Remove from oven and let cool for 10 minutes.
4. In a food processor, add the beets, brown rice, chickpeas, garlic, balsamic vinegar, and salt and pepper, to taste. Process to combine. The mixture should still be slightly chunky.
5. Shape the mixture into 6 patties. Place patties on a large baking sheet lined with parchment paper. Place sheet pan in the refrigerator for 30 minutes.
6. Heat olive oil in large pan over medium heat. Add the beet burgers and cook for 4 minutes on each side.
7. To assemble sandwiches, slice burger buns in half and spread sauce onto the base of each bun. Stack each bun with spinach leaves, 1 patty, and extra sauce. Top with sliced radishes and radish sprouts. Place the top bun, and serve immediately.



Tip: These burgers will please both vegetarians and non-vegetarians alike.

Pair
with
Faro





CHEESY NACHOS

20 minutes • Easy • Serves 10

INGREDIENTS

- 1 tablespoon butter
- 1 tablespoon plain flour
- 1 cup milk
- 6 oz. Cheddar cheese
- 1 pinch cayenne
- Salt and pepper, to taste
- Chopped parsley, to taste
- 1 plum tomato
- 1 large bag tortilla chips

PREPARATION

1. Melt the butter in a sauce pan over medium heat. Once the butter is melted, sprinkle in flour. Whisk the mixture constantly for 3 minutes, or until smooth and thick.
2. Slowly add milk, whisking constantly until combined. Add cheese and cook for 5 minutes, or until melted. Mix well.
3. Remove from heat and stir in a pinch of cayenne, salt and pepper, to taste. Garnish with parsley and cubed tomato. Tip tortilla chips on to a large serving bowl and serve together with the cheese sauce.

Tip: If the sauce becomes too thick, simply whisk in an additional splash of milk. You can also serve this sauce alongside guacamole, chips, sausages and breads.



CHICKEN SANDWICHES

30 minutes • Easy • Serves 8

INGREDIENTS

- 8 sun-dried tomatoes
- Olive oil, as needed
- 4 boneless skinless chicken breasts
- Salt and pepper, to taste
- 2 tablespoon mayonnaise
- 1 tablespoon mustard
- 1 teaspoon dried tarragon
- 1 large braided loaf
- Spinach leaves, as needed
- 8 slices Brie cheese
- Freshly ground pepper, for garnish

PREPARATION

1. Preheat grill to medium heat.
2. Place sun-dried tomatoes in a bowl. Completely cover with boiling water. Let sit for 30 minutes, or until soft. Drain and pat dry. Place tomatoes in a bowl with olive oil and let marinate for 20 minutes.
3. Cut the chicken into thin slices. Season with salt and pepper, to taste. Grill chicken 4 minutes on each side, or until cooked through. In a bowl, add mayonnaise and tarragon. Mix to combine.
4. To assemble sandwiches, slice the loaf in half and spread mayonnaise mixture on the base. Stack loaf with spinach leaves, tomatoes, slices of brie, and chicken slices. Drizzle olive oil and season with ground pepper. Cut the sandwich into 8 portions and serve warm.



CHICKEN PESTO BURGERS

40 minutes • Medium difficulty • Serves 4



Pair
with
Framboise

INGREDIENTS

Burgers:

- 1 tablespoon fresh basil, chopped
- 2 tablespoons walnuts
- 1 tablespoon Parmesan cheese, grated
- 1 garlic clove
- 2 tablespoons olive oil
- 18 oz. ground chicken
- 3 oz. breadcrumbs
- 1 red bell pepper
- 1 onion
- 1 egg white
- Pepper, to taste
- 4 slices mozzarella cheese

Hamburgers:

- 4 burger buns
- 1 tomato
- 5 oz. arugula
- 5 oz. red leaf lettuce

PREPARATION

1. Put basil, walnuts, Parmesan cheese, garlic and oil in a food processor and blend until minced. Transfer to a large bowl and add chicken, bread-crumbs, cubed bell pepper, chopped onion, and the egg white. Season with pepper, to taste. Mix to combine.

2. Shape the mixture into 4 patties. Heat a cast iron skillet over medium-high heat. Cook the burgers for about 3 minutes or until crust forms on the bottom of the burgers. Flip and add a slice of mozzarella cheese to each. Cook on the other side for another 3 minutes or to your preference of doneness. Remove and set aside.

3. To assemble hamburgers: slice burger buns in half and stack 1 tomato slice, 1 patty, arugula and red lettuce leaves on each bun. Place the top bun, and serve immediately.

CRUMBLED CALAMARI RINGS

150 minutes • Easy • Serves 5

INGREDIENTS

- 36 oz. calamari rings, cleaned and trimmed
- 5 oz. lager beer
- 1 tablespoon tarragon, chopped
- 1 tablespoon cilantro, chopped
- 1 tablespoon chives, chopped
- 4 tablespoons plain flour
- Oil for frying, as needed
- Salt, to taste
- 1 lemon
- Spring mix, for garnish

Sauce:

- 4 oz. cream cheese
- 1 teaspoon ketchup
- 1 tablespoon chives, chopped
- 1 tablespoon almonds, chopped
- 1/2 teaspoon tabasco sauce
- Salt, to taste

PREPARATION

1. Place calamari in a medium bowl. Add beer and half of the fresh herbs. Cover; refrigerate 2 hours to marinate. Remove and pat dry.

2. Dip calamari in flour mixed with the rest of the fresh herbs. Fry squid in batches in hot oil for 2 minutes, or until golden brown. Remove the fried calamari using a slotted spoon. Drain on paper towels. Season with salt, to taste.

3. In a medium bowl, add cream cheese, ketchup, chives, almonds and mix to combine. Season with tabasco sauce and salt, to taste.

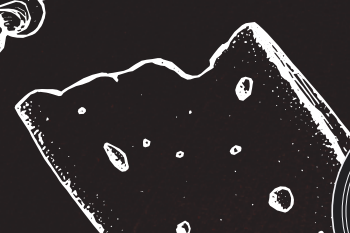
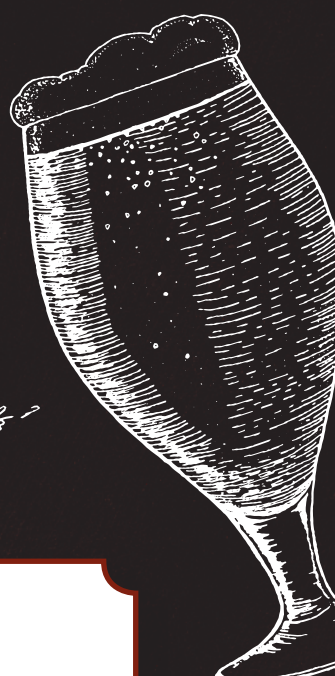
4. Serve calamari with cream cheese sauce and lemon wedges, over spring mix.



Pair
with
Gueuze



CRAFT BEER, — BURGERS & BITES —



Burgers and bites are a great ally for meetings with family and friends. Easy to make and eat, they have become one of the most popular plates around the world.

This masterpiece offers varied and exquisite recipes, ideal to pair with a deliciously fresh beer. Through the pages of this book, you will be introduced to the origins of beer, its different types and styles, as well as various pairing recommendations for each style of beer.

