



# Brewing up a Great Meal

Innovative recipes  
featuring beer



National Beer  
Wholesalers  
Association

# From Dips to Desserts, the Secret Ingredient in Many Tasty Recipes is Beer....

Beer is America's beverage and is a delicious accompaniment to just about any food. But the next time you're in the kitchen, think of the rich and varied flavors of beer in a different way. Rather than stopping with a glassful as a beverage, try beer as an ingredient in a favorite recipe.

From the tangy flavor of a Lager to the rich, smoky flavor of Porters, the wide range of beer styles available today will make any dish more tasty. When considering which beer to add to a recipe, think about the overall dish: is it light and subtle in flavor? If so, pick a light beer, like a Pilsner or Pale Ale. Fruity or sweet? Go for a fruit Lambic or a flavored beer, such as cherry or apricot. Barbecue is delicious enhanced with a smoky Porter beer. Other rich meaty dishes like stews and chilies work well with Stouts. And the yeast flavor of breads and pancakes can be enhanced with a Wheat beer.

Here are some ideas to get you started in the tasty world of "Cooking with Beer." Don't be intimidated about trying to substitute beer for other liquids in your favorite recipes. Chances are, you'll have an even tastier dish.

## Choosing the Right Beer

The following are just a few favorite beer styles with food pairing and serving suggestions:

- Lager:** Smooth, light beer, slightly tangy. Goes well with fish, hamburgers, curry dishes.
- Pale Ale:** Light, slightly fruity ale. Goes well with green salads, fish, pork, hamburger.
- Pilsner:** Light bodied, mild malt beer with flowery aroma. Goes well with light soups, pizza, fish.
- Brown Ale:** Smooth rounded beer with a nutty taste. Goes well with chicken, salad, pork.
- Bock:** Strong beer with caramel taste. Goes well with chicken, game, creamy desserts, lamb, sausage.
- Porter:** Dark ale with a rich taste. Goes well with cheese, beef, barbeque, fruity or creamy desserts.
- Stout:** Opaque, dry ale with a chocolate taste. Goes well with shellfish, chocolates, rich desserts or rich meats.

## Some other tips:

- Beer is a delicious aperitif. Choose a light beer to serve before a meal.
- Serve pale beers with light soups and heavy, malty beers with stews.
- Light beers are delicious with green salads and vegetable courses.
- Serving a chocolate dessert? A rich, sweet, dark beer is the perfect match. Fruitier beers work well with fruit desserts.
- A strong sweet beer provides a nice finish to a meal with or without a separate dessert.

## Onion-Ale Chip Dip



*This unusual dip is delicious with chips or raw vegetables.*

- 8 ounces cream cheese, very soft**
- 1 ¼ cup Pale Ale beer**
- 3 tablespoons onion, grated**
- 1 clove garlic, minced**
- 1 teaspoon Worcestershire sauce**
- 1 teaspoon dry mustard**
- 1 teaspoon salt**
- 3 tablespoons chives, chopped**

In medium bowl, blend together with electric mixer the cream cheese and Pale Ale beer. Mixture will be very frothy. Stir in onion, garlic, Worcestershire sauce, dry mustard and salt. Refrigerate dip at least 2 hours, or up to 6 hours before serving, to thicken. When ready to serve, pour into serving bowl and sprinkle with chives. Makes 2 cups.

Nutritional Analysis, per two tablespoon serving: 59 calories; 5 g fat; 3.1 g saturated fat; 1.4 g carbohydrate



## Pork Skewer Appetizers With Pilsner and Spices



- 1 1/2 pounds pork loin, cut into 1-inch pieces**
- 1 tablespoon vegetable oil**
- 3 tablespoons onion, minced**
- 1 clove garlic, minced**
- 1 cup Pilsner beer, divided**
- 1/2 cup chicken broth**
- 1/4 cup apple butter**
- 1 tablespoon honey**
- 1/4 teaspoon cinnamon**
- 1/8 teaspoon cayenne pepper**
- 2 tablespoons lemon juice**
- 1 teaspoon salt**
- 1/2 teaspoon black pepper**

Preheat oven to 500° F. Thread pieces of pork onto 16 wooden or metal skewers. In medium saucepan over medium heat, warm vegetable oil. Add onion and garlic and cook, stirring, until softened, about 4 minutes. Whisk in 1/2 cup Pilsner beer, chicken broth, apple butter, honey, cinnamon, cayenne pepper, lemon juice, salt and pepper. Bring to a simmer over medium heat and cook about 4 minutes, until reduced to a glaze. Remove from heat and set aside.

Cover a sheet pan with parchment paper or with foil that has been coated with vegetable oil cooking spray. Lay skewers on sheet pan. Brush skewers on both sides with the glaze. Place skewers in oven and bake 5 minutes. While skewers are baking, use remaining 1/2 cup Pilsner beer to deglaze saucepan. Turn skewers over and brush again with additional glaze. Return to oven and bake additional 5 minutes, or until pork is cooked throughout. Makes 16 appetizer-size servings.

Nutritional Analysis, per serving: 97 calories; 2.5 g fat; 0.7 g saturated fat; 7.9 g carbohydrate

Pork Skewers are delicious as a plated appetizer or on a party platter. For added color, line a platter or serving plate with shredded lettuce leaves and top with the pork skewers. Serve the same Pilsner beer as a delicious accompaniment to this dish.

## Brown Ale Beer and Acorn Squash Soup



*Serve this soup as an appetizer, or with bread and salad as a main course.*

- 2 medium acorn squash (about 3 pounds total)**
- 2 tablespoons butter**
- 1 medium onion, diced**
- 2 tablespoons maple syrup**
- 1/4 teaspoon ground cinnamon**
- 1/8 teaspoon nutmeg**
- 1/8 teaspoon cayenne pepper, or paprika**
- 1 1/2 cups chicken broth**
- 1 cup Brown Ale beer**
- 1/2 teaspoon salt**
- 1/2 teaspoon freshly ground black pepper**
- 1/4 cup sour cream**
- 8 toasted walnut halves**

Preheat oven to 400° F. Cut acorn squash in half crosswise; scrape out seeds and string pulp with metal spoon. Arrange squash halves, cut-side-down, on a parchment-covered sheet pan. Bake in preheated oven until very soft, about 35 minutes. Remove and set aside to cool about 30 minutes.

While squash is cooling, melt butter in large soup pot over medium-low heat. Stir in onion and cook, stirring often, until onion is soft and beginning to brown, about 6-8 minutes. Stir in maple syrup, cinnamon, nutmeg and cayenne pepper. Scoop cooked flesh from squash halves and add to soup pot. Stir in chicken broth, increase heat to high and bring soup to a simmer. Reduce heat to low, cover and simmer for 20 minutes. Remove from heat and cool for 5 minutes.

In food processor or blender, puree soup mixture, in batches if necessary, until very smooth. Return soup to pot, whisk in Brown Ale beer, salt and pepper. Warm to a slight simmer. To serve, pour into 4 soup bowls and top with dollop of sour cream and 2 toasted walnut halves.

Nutritional Analysis, per serving: 273 calories; 10.8 g fat; 5.7 g saturated fat; 39.7 g carbohydrates



This recipe is special enough for a starter at an elegant dinner party, or can be made more casual for a buffet or a family weeknight supper. Add a favorite dark beer, such as Oktoberfest or Brown Ale, to the soup mixture and top with roasted walnuts and a dollop of sour cream. This soup is delicious with crusty bread, a green salad, and a mug or glass of the same beer. It also refrigerates well, so double the recipe and keep extra soup on hand.

## Wheat Ale Beer Cornbread With Cherries and Chives



**1 8-ounce can pitted cherries, drained and chopped**  
**1 12-ounce bottle Cherry Wheat Ale beer**  
**2 cups yellow cornmeal**  
**2 cups flour**  
**1/4 cup sugar**  
**1 tablespoon baking powder**  
**1 tablespoon salt**  
**1 tablespoon baking soda**  
**3/4 cup buttermilk**  
**3 large eggs**  
**1/4 cup fresh chives, chopped**  
**1/2 cup unsalted butter, melted**

In medium bowl, place chopped cherries. Add Cherry Wheat Ale beer; marinate for 15 minutes. Set aside. Preheat oven to 425° F. Coat one 13 x 9 x 2 inch baking pan with nonstick cooking spray.

In large bowl, combine cornmeal, flour, sugar, baking powder, salt and baking soda, stirring well until combined. Set aside. In medium bowl, combine buttermilk, eggs and chives, whisking until blended. Stir in cherries and Cherry Wheat Ale beer. Pour buttermilk mixture over dry ingredients; stir until dry ingredients are blended in. Stir in melted butter. Pour mixture into prepared pan. Place in oven and bake 25 minutes, or until top is golden brown and slightly cracked.

Cool on wire rack until warm, about 10 minutes.  
Makes 12 servings.

Nutritional Information, per serving: 295 calories; 10.1 g fat; 5.6 g saturated fat; 42.5 g carbohydrate

## Sweet and Sour Beer Potato Salad



**4 strips bacon, diced**  
**1/2 red bell pepper, diced**  
**1/2 green bell pepper, diced**  
**4 scallions, chopped**  
**3 tablespoons cider vinegar**  
**1/2 cup Bock beer**  
**1 1/2 pounds potatoes, peeled, cubed and cooked**  
**1 teaspoon salt**  
**1/2 teaspoon black pepper**

In medium, non-stick skillet over medium heat, place bacon and fry until crisp, about 6-8 minutes, turning. Remove bacon from pan and drain on paper towel. Crumble bacon; set pieces aside. Pour off all but about 2 tablespoons bacon fat from pan. Add red and green pepper and scallions to pan; sauté until softened, about 3-4 minutes. Stir in vinegar and Bock beer. Bring to a simmer.

Place potato cubes in serving bowl. Add bacon. Pour pepper mixture over potatoes; stir gently to coat. Sprinkle salt and pepper over potatoes and mix well. Serves 4.

Nutritional Information, per serving: 211 calories; 3.4 g fat; 1.2 g saturated fat; 39.1 g carbohydrate

This dish features Bock beer, a strong all-malt beer with a crisp flavor and a bit of chocolate overtone. The beer provides the sweetness to the recipe, and pairs well with the cider vinegar to make a sweet and sour vinaigrette. For quicker preparation, purchase a bag of pre-cooked, pre-diced potatoes found in your grocery store's produce section.

## Oven Fried Chicken With Beer and Buttermilk



- 1 cup Lager beer**
- 1 cup buttermilk**
- 1 cup herbs (parsley, oregano, marjoram, rosemary, chives, basil), chopped & divided**
- 1 teaspoon salt**
- 1/2 teaspoon black pepper**
- 1 whole chicken, 3-4 pounds, quartered**
- 2 cups dried bread crumbs**

In large, shallow dish, whisk together Lager beer, buttermilk, 1/2 cup herbs, salt and pepper. Add chicken pieces to dish, turning to coat on all sides. Cover and refrigerate for at least 2 hours and up to 24 hours. Turn chicken occasionally as it marinates.

Preheat oven to 400° F. Cover a large sheet pan with parchment paper or coat with cooking spray. In shallow dish, place bread crumbs and remaining 1/2 cup of herbs. Stir to distribute herbs evenly.

Remove chicken from marinade and drain. Dip each piece of chicken in the crumbs, rolling to coat all sides thoroughly. Place chicken pieces on sheet pan, leaving space between each piece. Bake 45 minutes to 1 hour, or until chicken is golden brown on top and cooked through. Baking time will depend on size of chicken pieces. To test for doneness, insert a meat thermometer into the thickest part of the meat. The chicken is done when temperature registers 160° F. Serves 4.

Nutritional Information, per serving: 579 calories; 21.7 g fat; 5.9 g saturated fat; 41.3 g carbohydrate



A Lager beer is light-bodied, carbonated and redolent of the rice and corn that it is made from, a perfect complement to this dish. American Lagers, the most popular beers in the United States, are generally mild in flavor and won't overwhelm foods. A half-cup of Lager beer added to the water when steaming or microwaving fresh vegetables will enhance the crispness and freshness.

## Crunchy Green Salad With Bitter Ale Beer and Blue Cheese Vinaigrette



- 1 tablespoon Dijon mustard
- 1 clove garlic, minced
- 3 tablespoons olive oil
- 2 tablespoons lemon juice
- 1/4 cup Bitter Ale beer
- 1/3 cup blue cheese crumbles
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 8 cups mixed salad greens, washed and torn into bite-size pieces
- 1 red onion, sliced thin
- 1 cup croutons

Make vinaigrette by whisking together mustard and garlic in small bowl. Whisk in olive oil, lemon juice, Bitter Ale beer and blue cheese crumbles. Add salt and pepper; whisk to blend. In large bowl, place salad greens, red onion and croutons. Drizzle vinaigrette over salad; toss well to coat. Serves 6.

Nutritional Information, per serving: 135 calories; 9.5 g fat; 2.4 g saturated fat; 8.9 g carbohydrate

## Porter Beer Glazed Grilled Sausages With Onion Jam



- 1 teaspoon vegetable oil
- 1 large red onion, thinly sliced
- 1/3 cup dried cherries
- 5 tablespoons cider vinegar, divided
- 2 tablespoons, plus 3/4 cup Porter beer, divided
- 1 teaspoon brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 3 tablespoons molasses
- 1/4 cup apricot preserves
- 12 ounces kielbasa sausage, cut into 8 pieces
- 8 slices pumpernickel bread OR
- 4 kaiser rolls, toasted or lightly grilled

Make onion jam by warming vegetable oil in medium, non-stick skillet over medium-high heat. Stir in onion slices. Saute for about 4 minutes, until wilted. Stir in dried cherries, 2 tablespoons cider vinegar, Porter beer and brown sugar; reduce heat to low. Cover and cook over low heat until onions are very tender, about 10 minutes. Deglaze pan with additional 1/4 cup Porter beer. Stir in salt and pepper. Set aside until ready to serve.

To make glaze, whisk together in small saucepan 1/2 cup Porter beer, molasses, apricot preserves and 3 tablespoons cider vinegar. Bring to a simmer over low heat; let bubble for 5 minutes.

Prepare gas or charcoal grill, or preheat broiler. Arrange kielbasa on grill or under broiler; let it cook on both sides, turning, until a bit charred, about 2 minutes per side. Brush with glaze. Move kielbasa to side, where the fire or heat is not so hot. Let sausage cook until glaze caramelizes, about 1-2 minutes, then turn sausage again and glaze other side. Repeat glazing two or three times, until sausage is nicely coated and charred.

Serve on bread or rolls with onion jam. Serves 4.

Nutritional Information, per serving: 600 calories; 26.3 g fat; 8.9 g saturated fat; 71.3 g carbohydrate



## Grilled Burgers With Hoisin-Stout Beer Sauce



- 1 pound ground beef**
- 4 tablespoons hoisin sauce, divided**
- 3 cloves garlic, minced and divided**
- 1/2 teaspoon salt**
- 1/4 teaspoon black pepper**
- 2 teaspoons sesame oil**
- 2 tablespoons onion, minced**
- 2 tablespoons soy sauce**
- 1/2 cup Stout beer**
- 1 1/2 teaspoons cornstarch**
- 2 tablespoons rice wine vinegar**
- 4 hamburger rolls, toasted or lightly grilled**
- 12 cucumber slices, thinly sliced**
- 4 lettuce leaves**

Make burgers by gently kneading together ground beef, 1 tablespoon hoisin sauce, 1 clove minced garlic, salt and pepper. Form into 4 patties. Prepare gas or charcoal grill, or preheat broiler.

While grill or oven is heating, make sauce. In small saucepan, warm sesame oil over low heat. Stir in 2 cloves minced garlic and onion pieces; cook about 2 minutes. Stir in 3 tablespoons hoisin sauce, soy sauce and Stout beer. In small bowl, dissolve cornstarch in rice wine vinegar; stir into beer sauce. Increase heat to medium; bring sauce to a simmer. Let sauce bubble for about 2 minutes until well-thickened. Set aside until ready to serve.

Grill burgers to desired doneness. Place burgers on rolls; brush with sauce. Top with cucumbers and lettuce leaves. Serve remaining sauce on the side, if desired. Serves 4.

Nutritional Information, per serving (based on extra lean ground beef): 456 calories; 21.7 g fat; 7.3 g saturated fat; 34.2 g carbohydrate



Porters and Stouts are loaded with rich flavor. Porter beer is a dry, dark brown to black beer with a medium to full body and a sharp bitter taste, similar to dark chocolate or black malt. Originally developed as a full-bodied, "stouter" variety of Porter beer, Stout later emerged as its own style. Generally darkest in color with a heavier taste, Stout beers are found in several distinct classes, such as oatmeal, dry, sweet and Russian Imperial.

## Spicy Asian Glazed Lager Beer Shrimp



- 1 pound large shrimp, shelled and deveined, tail shells intact**
- 2 bottles (12 ounce) Lager beer**
- 2/3 cup honey**
- 1 tablespoon fresh ginger, grated**
- 9 cloves garlic, minced and divided**
- 1/4 cup bottled Asian oyster sauce**
- 1/4 cup bottled chili sauce or ketchup**
- 1 tablespoon ground ginger**
- 1 tablespoon sesame oil**
- 1 tablespoon soy sauce**
- 3 tablespoons butter**

Prepare marinade by whisking together in large bowl 1 bottle Lager beer, 1/3 cup honey, grated ginger and 8 cloves minced garlic. Stir in shrimp. Marinate at room temperature while making glaze.

Prepare glaze by combining in 3 quart saucepan 1 bottle Lager beer, oyster sauce, 1/3 cup honey, chili sauce, ground ginger, 1 tablespoon minced garlic, sesame oil and soy sauce. Bring to boil over medium heat. Boil 35 minutes until reduced and thickened to a glaze that will coat the back of a spoon. Stir in butter; melt. Let glaze cool.

Prepare gas or charcoal grill, or preheat broiler.

Drain shrimp and discard marinade. Pat shrimp dry. On work surface, line up 6 shrimp with curved-sides touching. Insert wooden skewer through shrimp to thread. Repeat with remaining shrimp and skewers. Brush shrimp with glaze. Place shrimp on grill or under broiler; cook 2 minutes on each side.

Nutritional Information, per serving: 398 calories; 14.6 g fat; 6.6 g saturated fat; 35.6 g carbohydrate



An adventuresome substitute for the Lager beer in this recipe is a Belgium White beer, a style of Wheat beer that has flavors of orange peel, coriander and other spices. Serve with rice or over linguine pasta, and with a colorful garden salad for a complete meal.

## Orange-Lager Beer Grilled Tuna With Orange-Avocado Relish



**4 tuna steaks, about 6 ounces each**  
**3 tablespoons olive oil**  
**1 tablespoon grated orange zest**  
**2 cloves minced garlic, divided**  
**1 red onion, minced and divided**  
**1/2 teaspoon ground nutmeg, divided**  
**2 teaspoons salt, divided**  
**1 teaspoon black pepper, divided**  
**1 ¼ cups Lager beer, divided**  
**3 oranges, peeled and sectioned**  
**1 diced avocado**  
**1 cup grape or cherry tomatoes, halved**  
**1/4 cup fresh lime juice**  
**1 teaspoon sugar**

Make marinade by whisking together in medium bowl olive oil, orange zest, 1 clove minced garlic, 1/2 cup minced red onion, 1/4 teaspoon ground nutmeg, 1 teaspoon salt and 1/2 teaspoon black pepper. Stir in 1 cup Lager beer. Transfer marinade to shallow glass dish; place tuna in marinade, turning to coat thoroughly. Cover and refrigerate at least 2 hours and up to 24 hours.

Preheat gas or charcoal grill, or preheat broiler.

Make Orange-Avocado Relish by stirring together in medium bowl orange sections, avocado, tomatoes, 1/4 cup Lager beer, lime juice, 1 clove minced garlic, 1/4 cup diced red onion and 1/4 teaspoon nutmeg. Add sugar, 1 teaspoon salt, 1/2 teaspoon black pepper, stirring well. Set aside until ready to serve.

Grill or broil tuna, turning, until cooked through, about 5-8 minutes per side for one-inch thick steaks. Serve with Orange-Avocado Relish on top of tuna steaks. Serves 4.

Nutritional Information, per serving: 425 calories; 18.4 g fat; 3.6 g saturated fat; 21.5 g carbohydrate

## Porter Beer Chocolate Truffles



**9 tablespoons heavy cream**  
**6 ounces semi-sweet chocolate pieces, chopped**  
**6 ounces bittersweet chocolate, chopped**  
**3 tablespoons Porter beer**  
**10 ounces milk chocolate pieces, chopped**  
**2 ½ teaspoons vegetable oil**  
**1/2 cup sweetened or unsweetened cocoa powder**

In medium saucepan over medium heat, warm cream just until it steams. Remove from heat; stir in semi-sweet and bittersweet chocolate pieces, cover pan and set aside for 5 minutes to allow thorough melting. Stir mixture until it is completely smooth. Pour mixture into a mixing bowl; very slowly stir in Porter beer, until blended. Refrigerate about 30 minutes, stirring occasionally so that it cools evenly and is still pliable.

Cover a sheet pan with parchment paper. Using a teaspoon, spoon truffle mixture onto sheet pan in small dollops, about the size of marbles. Refrigerate 45 minutes, until very firm. Make chocolate coating by placing milk chocolate pieces in the top of a double boiler over simmering, not boiling, water. Stir until completely melted and smooth. Blend in vegetable oil. Remove double boiler from heat; put 2 table forks in the sauce pan. Line a second sheet pan with parchment paper. Put cocoa powder in medium mixing bowl; put a table fork in bowl.

Using two table forks, quickly roll each truffle, one at a time, in the coating. Let chocolate drip off the truffles, then drop immediately into the cocoa, using the fork to roll them around, covering all sides completely. Brush off excess cocoa powder. Remove truffles to clean parchment paper and place in refrigerator.

After truffles have been coated, rolled and cooled, place in individual candy cups or store in plastic container. Cover tightly and store in refrigerator.

Nutritional Information, per serving: 62 calories; 4.3 g fat; 2.4 g saturated fat; 6.8 g carbohydrate

The National Beer Wholesalers Association (NBWA) hopes you enjoy this collection of recipes featuring the wonderful taste of beer – America’s beverage! When pairing beer with your favorite dish, please do so responsibly and in moderation. And remember – if you are under 21 it is illegal to purchase or consume licensed beverages.

Eager to try more recipes featuring beer? NBWA also offers the recipe booklets, *Cooking and Dining With Beer* and *Grilling With Beer*. Please send a self-addressed and stamped business-size envelope to: NBWA, 1101 King Street, Suite 600, Alexandria, VA 22314-2944. Make sure to include the title of the booklet you are requesting, and please include a self-addressed and stamped envelope for each brochure you would like to receive.



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