

Add some hop to every meal, by taking your favorite brew from bottle to table with the innovative recipes found in *101 Things To Do With Beer*, including appetizers, soups, dinners, and desserts. It's good for what ales you.

Beer-Battered Apple Fritters
Best Beer Cheese Soup
Beer-Braised Pot Roast
Chocolate Glazed Stout Brownies



\$9.99 U.S.



101 THINGS TO DO WITH BEER

CROSS



101 Things[®] To Do With Beer

BY
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HELPFUL HINTS

1. Each type of beer has a distinctive flavor profile that can enhance foods. These are the basic types of beer:

Pilsner is a crisp lager with a lightly bitter flavor.

Bock beer is a strong, darker lager with malty flavors.

Wheat beer is often unfiltered, with a mellow, fruity flavor.

Pale ale is crisp, with a bitter, hoppy flavor.

IPA and **Double IPA** are bitter with more aggressive hops and malt flavors.

Porter is a dark, medium-bodied beer with malty sweet and bitter hops flavors.

Stout is a dark, heavy beer with toasty coffee and chocolate flavors.

2. Non-alcoholic, low-alcohol (3.2%), and light (low-calorie) beers can be substituted for regular beer in many recipes, but the beer flavor may be less pronounced.

3. Do not use non-alcoholic beers in baking recipes, since the yeast in regular beer acts as a leavening agent.

4. Beer makes an excellent marinade for meats, as its enzymes have a tenderizing effect. When grilling beer-marinated meats, the beer's natural sugars help promote browning and caramelizing.

GOLDEN BEER CHEESE PUFFS

1 cup **beer**
1/4 cup **butter**
1 cup **flour**
1 teaspoon **Worcestershire sauce**
1/2 teaspoon **salt**
1/8 teaspoon **cayenne pepper**
1 1/2 cups **grated Swiss cheese**
4 **eggs**

Preheat oven to 400 degrees. Prepare a baking sheet with nonstick cooking spray.

Combine beer and butter in a medium saucepan. Bring to a boil. Add flour all at once and beat until mixture forms a ball. Remove from heat. Add Worcestershire sauce, salt, cayenne pepper, and cheese. Beat until cheese melts and mixture is blended and smooth. Add eggs, one at a time beating well after each addition.

Drop by teaspoonfuls on prepared baking sheet. Bake until golden brown, about 20 minutes. Cool on wire rack. Makes 8 servings.

CRISPY BEER CHICKEN WINGS

1 tablespoon **packed brown sugar**
1 tablespoon **salt**
1 can or bottle (12 ounces) **beer**
2 pounds **chicken wings**
1/4 cup **butter**
1/4 cup **hot pepper sauce**
2 teaspoons **cornstarch**
1 1/2 teaspoons **garlic powder**
1 1/2 teaspoons **onion powder**
1 1/2 teaspoons **paprika**
1/4 teaspoon **cayenne pepper**
2/3 cup **blue cheese dressing**

Preheat oven to 350 degrees. Line a baking sheet with aluminum foil and spray lightly with nonstick cooking spray.

In a large bowl, combine the brown sugar, salt, and beer; whisk to combine. Add chicken wings and toss gently to coat. Cover and refrigerate for 1 hour. In a 1-quart saucepan, melt butter. In a small bowl, whisk together the hot pepper sauce and cornstarch. Add to the butter and whisk to combine. Heat to a simmer, remove from heat and reserve.

In a large ziplock bag, combine the garlic powder, onion powder, paprika, and cayenne pepper. Remove wings from beer mixture, pat dry with paper towels, and discard beer mixture. Add wings to bag with seasonings and shake until evenly coated. Arrange on prepared baking sheet and pour hot sauce mixture over wings. Bake for 30–35 minutes, or until an instant read thermometer registers 165 degrees on thickest part of chicken. Serve with blue cheese dressing. Makes 6 servings.

CHEESE AND CHIVE BEER SCONES

2 ³ / ₄ cups	flour
1 tablespoon	sugar
2 teaspoons	baking powder
1 teaspoon	salt
1 ¹ / ₂ cups	grated cheddar cheese
¹ / ₃ cup	finely chopped fresh chives or minced green onion tops
1 cup (or more)	cold lager beer
2	eggs, divided
1 tablespoon	vegetable oil
2 teaspoons	Dijon mustard
1 teaspoon	water

Preheat oven to 425 degrees. Line a baking sheet with parchment paper.

In a large bowl, whisk together the flour, sugar, baking powder, and salt. Stir in cheese and chives. Whisk the beer, 1 egg, oil, and mustard together in a small bowl. Gradually add beer mixture to dry ingredients, mixing until moist clumps form. (If dough is too dry, add more beer by tablespoonfuls, stirring after each addition.) Turn dough out on a lightly floured surface and knead just until dough comes together.

Pat the dough into a smooth disk about ³/₄ inch thick and transfer to the prepared baking sheet. Use a sharp knife to cut the disk into 8 wedges, spreading the wedges apart on the pan. Whisk remaining egg and water in a small dish, and brush over scones

Bake scones until golden on top and a toothpick inserted into center comes out clean, about 18–20 minutes. Cool on baking sheet for 5 minutes. Makes 8 scones.

BEER FOCACCIA BREAD

4 cups	flour, divided
1 tablespoon	sugar
2 tablespoons	chopped fresh rosemary or 2 teaspoons dried rosemary, divided
1 package (2 ¹ / ₄ teaspoons)	rapid rise yeast
1 can or bottle (12 ounces)	lager beer
¹ / ₄ cup plus 2 tablespoons	olive oil, divided
1	teaspoon salt
2 teaspoons	coarse salt

Lightly prepare a 9 x 13-inch baking pan with nonstick cooking spray.

In the bowl of a stand mixer fitted with a dough hook, add 2 cups flour, sugar, 1 tablespoon fresh or 1 teaspoon dried rosemary, and yeast.

Pour the beer in a small saucepan and heat to 125 degrees. Add the beer to the mixer, and mix on medium speed until combined. Add the remaining 2 cups flour, ¹/₄ cup olive oil, and 1 teaspoon salt. Turn the mixer to medium-high and beat for 5–6 minutes. Transfer dough to a lightly oiled bowl, cover and allow to rise in a warm area until doubled in size, about 1 hour. Place dough in the prepared pan, and stretch to cover the entire pan. Cover and allow to rise for 30 minutes.

Preheat oven to 375 degrees. Press your fingers into the dough to make indentations across the entire pan. Drizzle with the remaining 2 tablespoons olive oil, and sprinkle with the remaining 1 tablespoon fresh or 1 teaspoon dried rosemary, and coarse salt. Bake until golden brown, about 25–30 minutes. Makes 1 loaf.

CHICKEN WILD RICE SOUP

- 1 **onion**, diced
- 3 **medium carrots**,
peeled and diced
- 3 stalks **celery**, diced
- 4 **boneless, skinless chicken
breasts**, diced
- 2 cups **wild rice blend**, rinsed
and drained
- 6½ cups **chicken stock or broth**
- 2 cans or bottles (12 ounces each) **wheat beer**
- 1 teaspoon **salt**
- ½ teaspoon **pepper**
- ½ teaspoon **dried thyme**
- 4 ounces **cream cheese**, softened
- 8 ounces **extra sharp cheddar
cheese**, grated
- flat-leaf parsley**, chopped

Combine the onion, carrots, celery, chicken, wild rice blend, chicken stock, beer, salt, pepper, and thyme in a 6-quart slow cooker. Stir well, cover, and cook on low for 7 hours.

Add the cream cheese and cheddar cheese and continue cooking, stirring occasionally, until the cheeses are completely melted. Serve soup topped with chopped fresh parsley. Makes 8–10 servings.

SLOW COOKER BEER 'N' BRATWURST CHEDDAR SOUP

- 1 **medium yellow onion**, finely diced
- 4 **large carrots**, peeled
and finely diced
- 4 cups **chicken stock or broth**
- 2 cloves **garlic**, peeled and minced
- 1 tablespoon **Dijon mustard**
- 1 can or bottle (12 ounces) **regular or non-alcoholic beer**
- 2 packages (19.2 ounces each) **pre-cooked bratwursts**,
cut in ¼-inch slices
- 2 pounds **processed American cheese**,
cut in ½-inch cubes
- 1 pound **sharp cheddar cheese**, finely grated
- chopped parsley**

In a 6-quart slow cooker, combine the onion, carrots, chicken stock, garlic, mustard, beer, and bratwurst. Cover and cook on low for 6 hours. Add processed cheese, cover and cook an additional hour until the cheese is fully melted. Stir in the cheddar cheese and serve garnished with parsley. Makes 10 servings.