

Grilling with **BEEER**



Delicious!

**Recipes and Tips on
Enjoying Beer with Food**

*From the
National Beer
Wholesalers Association*



If you're ready to fire up the grill, you may already be thinking about beer. Grilled foods and cold brews are an American tradition.

The next time you cook on a grill, give a little thought to the kind of beer you pour.

The many varieties of beer available today have very different flavors that will complement various foods.

Here are some quick guidelines to great grilled food and beer pairings.

If you're grilling... Pour...

Hamburgers	<i>Pale Ale or Pale Lager</i>
Barbecue	<i>Pale Ale, Porter or Stout</i>
Shellfish	<i>Pale Ale, Pale Lager, Porter, Stout or Wheat Beer</i>
Chicken	<i>Bock, Brown Ale or Dark Lager</i>
Vegetables	<i>Pale Ale or Pale Lager</i>
Fish	<i>Pale Ale, Pale Lager or Wheat Beer</i>

And for added taste, be sure to marinate chicken, steak, seafood or vegetables in a beer marinade before tossing over the coals. The beer will help keep meats from drying out when cooked at a high temperature and adds a delicious taste as it is absorbed into the food.

The National Beer Wholesalers Association (NBWA) went to Miami, Florida, and asked some of the hottest chefs in the country for tips on Grilling with Beer. Here are their ideas for some tasty grilling recipes and marinades using beer. Serve the same beer used in preparation of the recipe with the finished meal, or choose another style that will complement the flavor of the finished dish.

Pilsner Beer Shrimp

Recipe by Chef Cindy Hutson
Ortanique Restaurant, Coral Gables

Serves 6 - 8



4 pounds	shrimp
6 cloves	garlic, crushed
4	shallots, diced
1 bunch	fresh thyme
1 (1 inch) piece	ginger, grated
4	allspice berries, bruised
2 Tbls	jerk paste
1 bottle	Pilsner Beer
1/4 cup	teriyaki sauce
1/4 cup	sesame oil
1	tomato, diced

Peel and devein shrimp.

In large bowl, whisk together garlic, shallots, thyme, ginger, allspice berries, jerk paste, Pilsner Beer, teriyaki sauce, sesame oil and tomato pieces. When blended, add shrimp.

Cover and marinate in refrigerator for 2 - 8 hours.

Prepare gas or charcoal grill, or preheat broiler.

Grill or broil shrimp, turning to cook evenly, until cooked throughout, about 3 minutes per side.



Brown Ale Honey-Glazed Chicken Wings

Recipe by Chefs Andrea Curto-Randazzo and
Frank Randazzo,
Miami Beach

Serves 6 - 8



Red Chili Oil

3 New Mexican red chilies
1 1/2 cups vegetable oil
1/2 cup olive oil

Marinade

2 oranges, halved and sliced
2 limes, halved and sliced
6 cloves garlic, chopped
6 serrano chilies, sliced thinly
1 knob ginger, chopped
1 red onion, halved and sliced
1 bunch cilantro, chopped
1 bottle Brown Ale Beer
3/4 cup vegetable oil
1/2 cup red chili oil

3 pounds chicken wings

Brown Ale Honey Glaze

1 bottle Brown Ale Beer
4 cups orange juice
1 1/2 cups honey
6 New Mexican red chilies
2 Tbls ginger, chopped
1/4 cup lemon juice
1/2 tsp salt

Prepare red chili oil by toasting New Mexican red chilies in 400°F oven for 1 minute. Place chilies in blender; add vegetable and olive oils and puree until smooth, about 30 seconds. Set aside for 30 minutes.

Make marinade by combining orange slices, lime slices, garlic, serrano chilies, ginger, red onion, cilantro, Brown Ale Beer, vegetable oil and red chili oil in large bowl. Add chicken wings and marinate in refrigerator for 6 hours, or up to 24 hours.

Preheat oven to 400°F. Remove chicken wings from marinade; place on sheet pan and bake in oven for 12 minutes. Remove from oven and keep warm.

Prepare gas or charcoal grill. Make honey glaze sauce by combining in medium bowl Brown Ale Beer, orange juice, honey, New Mexican red chilies, ginger, lemon juice and salt. Place chicken wings on grill and cook, turning, until done, about 5 minutes per side. Brush wings with honey glaze sauce and cook additional minute on each side.



Wheat Beer Braised Chicken Thighs

Recipe by Chef Michelle Bernstein
Azul Restaurant, Key Biscayne

Serves 8



16	chicken thighs
1/2 tsp	salt
1/4 tsp	black pepper
1/2 cup	za'atar*
1 Tbls	dried oregano
1/4 cup	olive oil
1/2	onion, diced
1 tsp	garlic, minced
4	tomatoes, cut into 6 pieces each
2 bottles	Hefenweizen Wheat Beer
1/2 cup	chicken stock
1/2 cup	green olives, pitted
1/2 cup	black olives, pitted
1	lemon, zested

Place chicken thighs on flat surface; sprinkle with salt, pepper, za'atar and oregano.

In deep skillet over medium high heat, warm olive oil. Add chicken thighs and cook, turning, until golden brown on each side, about 3 minutes per side. Add onion pieces, garlic, tomatoes, 1 bottle of Hefenweizer Wheat Beer and chicken stock. Lower heat; cover and cook for 10 minutes.

Uncover pan; add second bottle of beer, green olives, black olives and lemon zest. Cook for 5 minutes, uncovered.

Prepare gas or charcoal grill, or preheat broiler.

Place chicken thighs on grill and cook 3 minutes on each side.

*Za'atar is a Middle Eastern spice available at most grocery stores.

Honey Brown Ale Marinade

Recipe by Chef Ted Peters
Gaucha Room, Miami Beach



Use this marinade for dark chicken meat like drumsticks, thighs or leg quarters. It's also delicious with tuna, swordfish or shrimp.

1 cup	extra virgin olive oil
1/2 cup	red wine vinegar
1/4 cup	Honey Brown Ale Beer
2 tsps	garlic, finely chopped
1 Tbls	thyme, chopped
1/2 cup	parsley, chopped
1 cup	honey
1 Tbls	rosemary
1 Tbls	chili powder
2	shallots, finely chopped
1/2 tsp	salt

Combine all ingredients, stirring to blend.



Chicken Barbecue With Mango Sauce And Porter Beer Jelly

Recipe by Chef Edgar Leal
Cocal 1737, Coral Gables

Serves 6 - 8



Porter Beer Jelly

2 bottles Porter Beer
3 ounces gelatin, unflavored

Chicken Barbecue with Mango Sauce

8 chicken breast halves, boneless and skinless
1 Tbls vegetable oil
1 onion, minced
4 cloves garlic, chopped
1 3/4 cups ketchup
1 cup chicken broth
1 cup mango, diced
1/2 cup hoisin sauce
1/2 cup cider vinegar
1/4 cup Porter Beer
2 ancho chilies, chopped
2 Tbls brown sugar
2 Tbls lemon juice
1 Tbls Worcestershire sauce
1 tsp lemon zest, grated
1/2 tsp cinnamon

Prepare Porter Beer Jelly by warming contents of one bottle of Porter Beer in medium saucepan over medium heat. Stir in gelatin, dissolve and simmer for 10 minutes. Pour in second bottle of beer; continuing warming. Remove mixture to shallow pan; chill in freezer for 15 minutes. Transfer to refrigerator until serving time.

To prepare chicken, warm vegetable oil in large cooking pot over medium high heat. Add onion and garlic; sauté about 6 minutes until tender. Add

ketchup, chicken broth, diced mango, hoisin sauce, vinegar, 1/4 cup Porter Beer, ancho chilies, brown sugar, lemon juice, Worcestershire sauce, lemon zest and cinnamon. Reduce heat to medium low; simmer for 1 hour. Cool sauce slightly. Place in food processor or blender and purée until smooth.

Prepare gas or charcoal grill. Coat chicken breasts with sauce; place on grill and cook, turning, until cooked throughout, about 8 minutes per side. To serve, cut Porter Beer Jelly and serve on top of each chicken breast.

Pale Ale Marinade

Recipe by Chef Ted Peters
Gaucha Room, Miami Beach



Grilling a favorite vegetable? Marinate red or green peppers, eggplant, onions or other favorite vegetables in this delicious beer sauce.

1 bottle Pale Ale Beer
1 stick cinnamon, ground
1 Tbls star anise, ground
2 bay leaves
1 Tbls thyme, chopped
1 shallot, finely chopped
1 Tbls ground pepper
1 cup walnut oil
2 cups cilantro, chopped

Combine Pale Ale Beer, cinnamon, star anise, bay leaves, thyme, shallot and pepper in saucepan over medium heat, stirring to blend. Bring to boil. Cool.

Add walnut oil and cilantro. Whisk to blend.

Lager Sea Food Marinade

Recipe by Chef Ted Peters
Gaucho Room, Miami Beach



Use this Lager Beer marinade for your favorite seafood!

2 bottles	Lager Beer
1	onion, diced
2 Tbls	garlic, minced
1/4 bunch	thyme
1/4 bunch	oregano
1/4 bunch	cilantro
2	jalapeño peppers
1 cup	butter
1/4 cup	lemon juice
2 cups	clam broth
1 Tbls	paprika
1 Tbls	black pepper

In large saucepan over medium high heat, place onion, garlic and herbs. Sauté until tender, about 2 minutes. Add all remaining ingredients and bring to low boil. Remove from heat; cool.



Brew Burgers

Recipe by Chef Ted Peters
Gaucho Room, Miami Beach

Serves 6



2 1/2 pounds	ground beef
1	onion, diced
2	jalapeño peppers, seeded and diced
4 cloves	garlic, chopped
1	egg
1 bottle	Stout Beer
1/4 cup	Italian parsley, chopped
1 Tbls	thyme, chopped
1/2 tsp	salt
1/4 tsp	black pepper

Prepare gas or charcoal grill.

In small saucepan over medium heat, place onion, jalapeño peppers and garlic and sauté, stirring, until onions are translucent, about 3 minutes. In large bowl, stir together ground beef, onion mixture and egg; blend thoroughly. Slowly stir in Stout Beer. Add parsley, thyme, salt and black pepper and mix well.

Form meat into 6 patties. Place on grill and cook, turning until well-done throughout, about 8-10 minutes per side.



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