

Are You Going to Drink That?



Cooking with Maryland Beers

Saturday, October 20, 2007

2:00pm

Maryland Brewers Oktoberfest



About the Chefs

Breakfast:

Brandon "Milhouse" Miller preparing Beer Pancakes and Omelets

Lunch:

Rob Christy preparing Portobello Panninis

Dinner:

Les White and **Dominic Cantalupo** preparing Hell's Hogs Chili

All 4 chefs are avid homebrewers and certified beer judges living in and around the Baltimore area. Brandon, Rob and Les are all members of Chesapeake Real Ale Brewers Society (CRABS) and Dom is a member of Cross Street Irregulars (CSI).

Besides brewing up batches of beer, they all love to cook. So combining the fruits of their homebrew hobby with their passion for food was just a natural. Living in Maryland, we are lucky to have access to a huge selection of Maryland microbrews. So when we're not making our own brew, we can enjoy and cook with many local and flavorful beers.

We hope you enjoy all the recipes in this booklet...they were all carefully crafted with love.

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Breakfast



Resurrection Omelet

by *Brandon Miller*

What better way to start your morning than with a little Resurrection? The carbonation in the beer will make this omelet light and fluffy.

6 eggs

1/3 cup **The Brewer's Art Resurrection**

1/4 tsp each salt

1/8 tsp black pepper

1/2 cup cheddar cheese, shredded (your desired sharpness)

Tabasco to taste (optional)

2 T butter or margarine

Whisk together eggs, beer, salt, pepper and Tabasco.

Melt 1 T butter in a medium frying pan. Add half the egg mixture and tilt to evenly distribute throughout the pan. Do not stir, just continue to tilt until no more egg movement. Add 1/4 cup of cheese to one side of the eggs then use a spatula to fold the other side on top of cheese side. Cook for 30 seconds to melt the cheese, then slide onto a plate. Repeat using remaining ingredients.

Yield: 2 omelets

The Brewer's Art
1106 N. Charles Street
Baltimore, MD 21201

www.thebrewersart.com



Whistle Stop Pancakes

by Brandon Miller

The addition of a hoppy amber ale adds a malty flavor and a slight bitterness to these breakfast favorites. The carbonation from the beer makes them light and fluffy.

2 cups flour
1 1/2 tsp baking powder
1 teaspoon salt
1/2 cup sugar
2 eggs
2 cup **Johansson's Whistle Stop Amber**, room temperature
1/4 cup melted butter

Mix together dry ingredients in a bowl. Beat the eggs with a fork. Stir in beer and butter. Add to dry ingredients and mix until only small lumps left. Drop batter by spoonfuls onto a 370 degree, greased griddle. Turn when batter rises and entire surface is dotted with holes.

Yield: 12-16 pancakes, depending on size

Bonus recipe: For a tasty syrup, take 1 cup of a fruit flavored beer such as **Oxford Raspberry Wheat** or **Duclaw Naked Fish** and mix with 1 cup water and 1/2 cup sugar. Bring to boil, then simmer to reduce to half or desired thickness. Yield: 1 cup syrup.

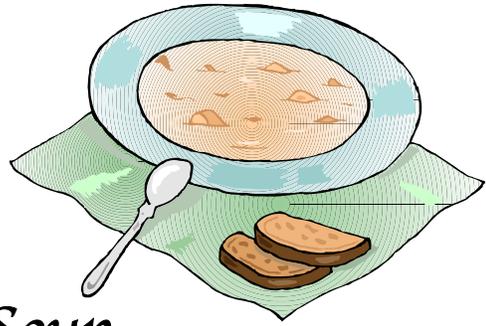
Johansson's Dining House

4 West Main Street
Westminster, MD 21157

www.johanssonsdinginghouse.com



Lunch



Ironman Beer and Onion Soup

Compliments of The Wharf Rat

A very British twist to a French classic, this soup will warm you from the inside out. Easy to make but remember not to boil else you'll have a bitter soup. Cheers!

3 large onions, thinly sliced
1 stick (1/4 lb) butter
1 pint **Oliver Ironman Pale Ale**
2 pints beef broth
1/4 lb Stilton Cheese, crumbled
Handful of croutons
Salt and pepper to taste

Caramelize onions in butter until they are deep brown.
Add ale and beef broth. Heat and stir but **do not boil**.
Ladle into bowls and add stilton crumbles.
Float some croutons on top just before serving.

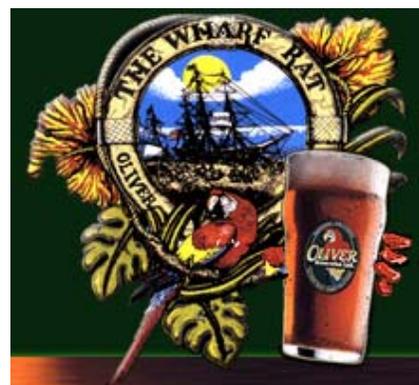
Yield: 1/2 gallon of soup or 6 servings

The Wharf Rat
Oliver Breweries, Ltd

2 Locations:

206 W. Pratt Street
Camden Yards

801 S. Ann Street
Fells Point
www.thewharfrat.com



Vinaigrette à la Bière de la Raven

By Stephen Demczuk

As the advertising says, "The Raven Beer, the Taste is Poetic". So reads this poetic recipe. A delicious vinaigrette originally developed in Luxembourg using the German brewed Raven is married with an Alsatian inspired green salad with chicken.

Vinaigrette:

2 shallots
1 tsp Dijon mustard
1.5 T white wine vinegar
1/2 cup **Raven Special Lager**
3 1/2 T soybean oil

Chop finely the shallots and add in order the Dijon, vinegar, The Raven, and finally the oil. Mix well, salt and pepper to taste.

Variation- sprinkle in a bit of garlic powder.

Suggested salad:

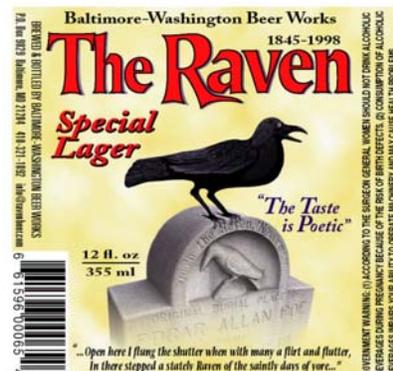
Add 3 parts mache* to 1 part baby spinach or one part chicory lettuce. Added to the bed of greens is cubed chicken that was grilled in the presence of bacon strips. Mix the chicken with the greens, and then mix in the vinaigrette. For added color, include whole radishes with part of their green stems showing. Surround the above bed of greens with endive leaves sticking out around the sides. Slivers of hard boiled egg lying on the edge of the bowl between the endive makes for a more nutritious salad.

***Mache**, also known as corn salad, rapunzel, field salad, or lamb's lettuce is a little known salad green with a mild lettuce like flavor.

Yield: 1 salad large enough to share

Baltimore-Washington Beer Works
Baltimore, MD and Hamburg, Germany

Makers of Raven Special Lager
www.ravenbeer.com



Big Ben Portobello Pannini

by Rob Christy

This vegetarian dish makes a quick and easy lunch. Experiment with some other beers. And for your meat lovers, this versatile marinade will add life to your beef and pork dishes.

2 large portabella mushroom caps
2 slices of any heirloom bread (approx. 8"x4")
1 T hummus
1/4 cup alfalfa sprouts
shake of pepper

Marinade:

12oz **Barley and Hops Big Ben Nut Brown Ale**
4oz olive oil
2 T vinegar
1 tsp garlic powder or fresh garlic crushed
1 tsp white pepper
1/2 tsp salt

In a shallow dish or heavy duty plastic bag, mix together the marinade.

Prepare the mushrooms by removing the gills with a butter knife and perforating them with a fork. Brush off any noticeable dirt, then soak caps in marinade for 5 minutes.

While mushrooms are marinating, spray a pre heated 2-sided electric grill (like the Foreman type) with non stick spray and grill both slices of bread for 1-2 minutes until desired grill marks appear.

Lay one slice of grilled bread on a plate and spread with 1 T hummus, sprinkle with pepper to taste and spread sprouts out evenly. Set aside.

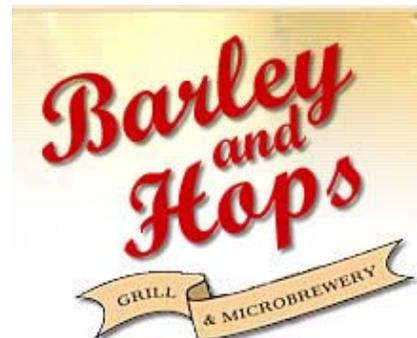
Remove mushrooms from marinade, spray the grill again with non stick spray and cook mushroom cap for 1min. Reserve the drippings.

Build your masterpiece by placing the mushroom caps on prepared bread and drizzle dripping over top of mushroom before the addition of the top bread.

Yield: 1 sandwich large enough to share

Barley and Hops Grill and Microbrewery
5473 Urbana Pike
Frederick, MD 21704

www.barleyandhops.net



Dinner

Flagship Fondue

adapted from a recipe on homecooking.about.com



Our twist on a classic fondue using a combination of Swiss and Danish cheeses blended with Flagship ESB from Franklin's Brewery and General Store. Serve this with a variety of dipping items for a fancy, romantic meal.

6 ounces lean bacon, finely chopped
1 small onion, finely chopped
3 tsp butter
3 tsp flour
1 cup **Franklin's Flagship ESB**
8 ounces Havarti cheese, grated
8 ounces Swiss cheese, grated

Dippers:

Sweet and sour gherkins, chunks of rye bread, cubed apples

Put bacon, onion and butter into a saucepan and cook until bacon is golden and onion is soft. Stir in flour, then gradually whisk in beer and cook until thickened, stirring frequently. Add cheeses by the handful, stirring completely to incorporate between handfuls. Continue cooking until cheeses have fully melted and mixture is smooth. Pour into a fondue pot and serve with dippers of your choice.

Yield: 6 to 8 servings

Franklin's Restaurant, Brewery and General Store

5121 Baltimore Ave
Hyattsville, MD 20781

www.franklinsbrewery.com



Hell's Hogs Chili

by Dominic Cantalupo and Les White

This pork based recipe was created 3 years ago for a chili competition at Victory Brewing Company. In 2007 it was slightly tweaked and entered in the DC101 Chili Cook Off where it proudly took home First Place in the Bring Your Own Chili competition. While most chilis cook for hours to mellow, this one is ready to eat in minutes, although as usual, it's much better the second day! The pureed beans thicken the chili while adding a hint of sweetness and depth to the dish. Serve with the Mexican Cornbread in this booklet.

4-5 lbs of pork, marinated overnight
2 T Olive Oil
2 large onions, diced
4 T garlic, chopped
4 T ground cumin
4 T red chili powder
1 can Rotel tomatoes w/ green chilies
1 14 oz jar salsa
4 cups of beef broth
2 T chipotle peppers in Adobo sauce, chopped fine (*adjust to your heat level*)
2 15 oz cans white beans, pureed (*blender or stick mixer can accomplish this*)
1 large yellow pepper, finely diced
4-5 T fresh cilantro, chopped fine

Marinade:

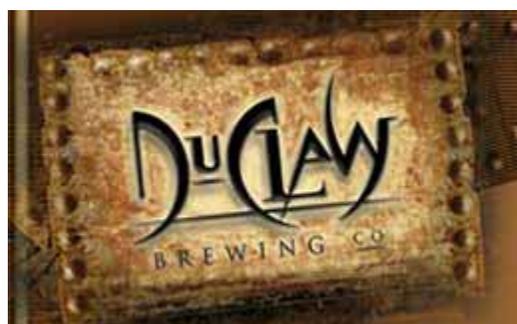
12 ounces **DuClaw Devil's Milk**
barley wine
2 T Monterey Steak seasoning
1 T Worcestershire Sauce
2 t Liquid smoke
1 T Rice Wine vinegar
1 T chopped Garlic

In a 2-3 gallon kettle, brown the pork in olive oil. Add onions and garlic and cook for 2 minutes until onion begins to get translucent. Add cumin and chili powder, stir to coat onions and meat, then add tomatoes, salsa, broth and chipotles. Bring to boil then add beans, pepper and cilantro. Bring back to boil, then simmer for 5-10 minutes and serve.

Yield: 12-15 servings

Duclaw Brewing Company

Locations in Bel Air, Fells Point,
Arundel Mills and Bowie
www.duclaw.com



Oatmeal Swamp Stout Jambalaya

by Brandon Miller

Your friends will be saying "Ooooh, weeee, that's tasty jambalaya". This hearty dish invented in southern Louisiana by the Cajuns can have a variety of meats including ham, sausage, chicken and seafood. Our fairly traditional recipe uses a combination of sausage and chicken. It easily doubles and triples for when lots of company is comin'!

2 large yellow onions, chopped fine
4 cups Wild Goose Oatmeal Stout
4 cups chicken stock
4 cups rice
1 bell pepper, chopped
2-3 Jalapeno peppers, chopped
3-5 garlic cloves, crushed
2 lbs spicy sausage, chopped
(andouille or chorizo preferred)
1 whole chicken, cut up
Creole Seasoning (see recipe)

Creole Seasoning :

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried leaf oregano
1 tablespoon dried thyme
1/2 tsp. crushed red pepper flakes
Combine all ingredients thoroughly and store in an airtight jar or container.

In an 8-10 quart heavy pot, brown the sausage and chicken, then put them to the side. Cook down the yellow onions and garlic constantly stirring (add a little water if necessary so it doesn't get too dry and burn).

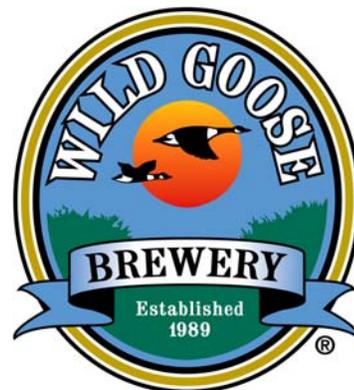
Once the onions are translucent, add back the meat and peppers and pour in the beer and chicken stock.(if necessary add more liquid to cover everything) Season to taste with Creole seasoning, cover and cook until the meat is good and tender.

Add rice and bring to simmer for 15 minutes or until the rice is almost cooked. Take a big spoon and turn the rice over once (you only want to bring the bottom to the top) Leave over low heat until your liquid is all cooked out and the rice is tender. Serve it with French bread, white beans and salad.

Yield: 8 servings

Wild Goose Brewery
Frederick, MD

www.wildgoosebrewery.com



Grilled Rockfish, Littleneck Clams, Grilled Fennel, Pickled Roasted Peppers, in a Pale Ale Lemon Broth

Compliments of Flying Dog Brewery

The hoppiness of the Double Dog Double Pale Ale adds a herbal flavor to the broth while the lemon and butter smooths out the finish. The pepper relish goes well with the smokiness of the fish and cuts the bitterness from the beer.

2 lb rockfish, filleted and cut into 10 portions
20 littleneck clams
2 bulbs fennel
2 red peppers
2 green peppers
2 yellow peppers
1/4 bunch thyme, chopped
1/4 cup sherry vinegar
3 T sugar
2 lemons
4 T butter
4 T olive oil
1 12-oz bottle **Double Dog Double Pale Ale**
salt and pepper to taste
olive oil



Heat the grill to medium. Place whole peppers on grill and roast all sides until blackened. Remove from grill and let cool.

Cut the tops off the fennel and cut into 6 equal parts. Drizzle with olive oil, salt and pepper. Grill until slightly charred and the fennel is soft (about 12 minutes).

Pat the fish dry and season with salt and pepper, olive oil and place on grill. Cook three minutes per side.

Peel the peppers under running water. Slice into strips and place in bowl with vinegar, sugar, and 2 T olive oil, salt and pepper.

Heat a sauté pan to medium. Add olive oil and littleneck clams. Sauté 3 minutes then add grilled fennel and Double Dog Double Pale Ale. Cover and steam until clams are open. Finish broth with fresh thyme, lemon juice, butter, salt and pepper.

Divide fennel broth among bowls, and add two clams to each. Place piece of rockfish on top of fennel, and place one tablespoon of pepper mix on top of the fish.

Yield: 10 servings

Wild Goose Brewery
Frederick, MD

Makers of Flying Dog
www.wildgoosebrewery.com

Pilsner Pone

By Brandon Miller

This biscuit-like cornbread makes a great side for Hell's Hogs Chili or Ironman Beer and Onion Soup. It's quick and simple to make. For you meat lovers, fry up a couple slices of bacon in the iron skillet, crumble it up in the batter, then pour it into that hot, bacon greased skillet - the smoky bacon drippings will crisp up the crust!

12 oz **Brewer's Alley Pilsner**

2 cups flour

1 cup cornmeal

3 1/2 tsp baking powder

1/2 cup sugar

1/2 tsp salt

Preheat oven to 350 F. Mix together all ingredients and place in a greased loaf pan or 8 inch cast iron skillet. Bake for approx 40 minutes until golden brown (25-30 minutes in the skillet).

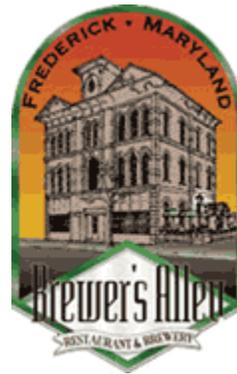
Yield: 10-12 slices

Brewer's Alley

124 N. Market Street

Frederick, MD 21701

www.brewers-alley.com



Desserts/Snacks



Oxford Jello Shooters

by Les White

This one is so simple even the kids could make it but, unlike most of the recipes in this booklet, this one DOES CONTAIN ALCOHOL in the finished product.

Almost any light, fruity beer would work with this recipe. We chose Oxford Raspberry Wheat. Duclaw Naked Fish would offer a chocolate raspberry experience. Avoid bitter beers as they don't "gel as a sweet".

12 ounces of **Clipper City's Oxford Raspberry Wheat** beer, room temperature

1 package unflavored gelatin (such as Knox)

1/2 cup boiling water

In a medium sized bowl, add gelatin to boiling water and stir until gelatin is completely dissolved. Be patient or your shooters will be lumpy.

Once the gelatin is dissolved, add the beer and stir quickly to incorporate ingredients and prevent lumps. Mixture will be foamy but will settle with stirring.

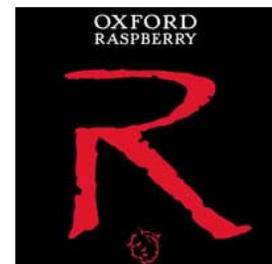
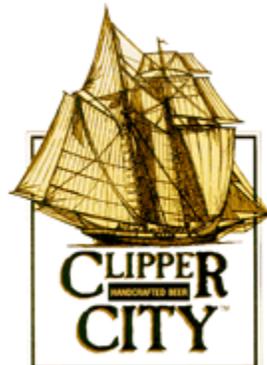
Pour shooter mixture into a shallow pan (approx 8"x8") that has been lightly sprayed with non-stick spray and refrigerate until set (at least 2 hours). Slice and serve.

Yield: 16 2-inch squares

Halloween Variation: Add a few drops of red food coloring to the mixture before refrigeration and your finished shooters look like squares of blood. Experiment with creepy molds you can buy at a party store.

Clipper City Brewing Company
Baltimore, MD

Makers of Oxford Raspberry Wheat
www.cbeer.com



Spooners' Stout Chocolate Cake

by Les White

A moist, rich chocolate cake. Porters and stouts have long been favorites to serve with chocolate cake so marrying the two together just makes sense. The frosting on this cake is more like a glaze or ganache.

1 cup *salted* butter
2-1/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3 eggs, separated, at room temperature
1-1/3 cups sugar
1/2 cup plus 1 T unsweetened cocoa
1 cup **Whitemarsh Spooners' Stout**, room temperature

Chocolate Stout Frosting:

1 pound semisweet real chocolate chips
2 tablespoons *salted* butter
5 tablespoons **Whitemarsh Spooners' Stout**
5 tablespoons milk

Preheat oven to 375 F. Lightly grease two 9-inch cake pans using 1 tablespoon of the butter and dust with flour. Set the pans aside.

Mix together flour, baking powder, baking soda, cocoa and salt. Beat the egg whites with 2 tablespoons of the sugar until stiff peaks begin to form. With an electric mixer, cream together the remaining sugar with the remaining butter until light in texture. Beat in the egg yolks one at a time. Stir in the porter and then gradually beat in the flour mixture. With a spatula, fold in the egg whites.

Scrape half the batter into each of the cake pans, and bake in the middle of the oven 30-35 minutes, until a toothpick inserted in the center comes out clean.

Remove the pans from the oven and let cake cool while you prepare the frosting.

Frosting:

Melt chocolate and butter in a double boiler. Stir in porter and milk. Pour over cake and spread before it hardens.

Yield: 1 2-layer cake

Red Brick Station
8149 Honeygo Blvd
Whitemarsh, MD 21236
www.redbrickstation.com



Colsch Crepes

by Les White

Crepes are like thin spongy pancakes. They cook quickly and can be filled with a variety of items from jams, chocolate, or fruit for dessert to eggs and bacon for breakfast to meat and cheese for a quick lunch. Don't be afraid to experiment with different beers in this recipe!

2 eggs
1/2 cup milk
1 cup Growler's Kolsch
1/4 tsp salt
1 cup flour

Whisk all ingredients together in a bowl or blend for 1 minute in your blender. Let batter sit for 10 minutes before using.

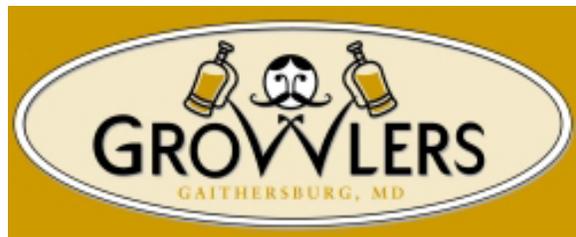
Heat a griddle or frying pan over medium heat, 370 F. Ladle or pour approx 1/4 cup of batter onto the pan and tilt pan to form a thin round crepe. Cook for 45 seconds, flip and cook for another 30 seconds.

Suggested fillings:

Nutella and bananas
Strawberry jam and cream cheese
Sweetened seasonal berries and crème freche
Cherry pie filling and sweetened ricotta cheese for a cherry blintz
Fold in quarters and flambé with 1/2 cup orange juice, 2 T sugar, and 2 T orange liquor for a quick Crepe Suzette
Bacon and Swiss
Sausage and scrambled eggs
Use in place of tortillas with your favorite burrito fillings

Growlers
227 East Diamond Ave
Gaithersburg, MD 20877

www.growlersofgaithersburg.com



Beer Floats

Here are 2 versions of similar recipes. One is more like a dessert while the other is a dessert drink. Enjoy both or create your own version!

Gonzo Imperial Porter with Chocolate Covered Cherries

Compliments of Flying Dog Brewery

- 1 quart vanilla ice cream
- 1 lb fresh cherries or strawberries
- 8 oz dark chocolate
- 3 bottles **Flying Dog Gonzo Imperial Porter**

If using cherries, remove pits by cutting a small "x" in the bottom and removing it. Break the chocolate into small pieces and place in plastic or glass bowl. Place in microwave and cook at 50% power for two minutes, stirring every 30 seconds to make sure chocolate melts evenly.

Dip cherries into chocolate until well covered and place on a plate and put in freezer until ready.

Scoop two big scoops of ice cream into 3 beer glasses. Pour Gonzo Imperial Porter to the top. Garnish with chocolate covered cherries and serve.

Yield: 4-6 servings, depending on glass size.

Blackfriar Stout Float

Compliments of The Wharf Rat

Place a chunk of rich chocolate brownie in a parfait glass.

Add two scoops of French vanilla ice cream and fill the glass with **Oliver Blackfriar Stout**.

Add a dollop of whipped cream. Chocolate fans, Go Crazy!

Brownie Recipe:

- 1 cup Dutch-process dark cocoa powder
- 2 1/2 sticks butter or margarine
- 5 extra large eggs at room temp
- 2 cups sugar
- 1 tbl Kahlua or Crème de Cacao
- 1 1/2 tsp. vanilla
- 1/2 cup unbleached flour

Preheat oven to 350 F. Butter a 9 1/2 x 14 inch pan and dust it with cocoa powder.

Place cocoa powder and butter in a saucepan and warm on stove until butter melts. Stir occasionally.

Combine eggs, sugar, and Kahlua in a mixing bowl and beat for 5 1/2 minutes.

Add butter mixture and flour and beat on low until all are combined and of uniform color.

Pour the batter in baking dish and bake for 25 to 30 minutes.

Let the brownies cool in the pan.

Tips for Cooking with Beer

by Rob Christy

- ✓ Always sample a beer when cooking with it
- ✓ Only cook with beer you would drink
- ✓ When using beer as a braising or boiling base, be careful as it tends to easily boil over
- ✓ Many beers have an extremely intense flavor; a little goes a long way
- ✓ Beer, like vinegar and wine, is acidic so is perfect for marinades as it tenderizes the meat.
- ✓ Generally, in many recipes where you would add white wine, a pale beer may be substituted. However, the flavor will be quite different.
- ✓ Stouts and Porter enhance the flavor of chocolate
- ✓ Lighter beers such as kolsch, golden ales and lagers make good bases for breadstuffs (bread, cakes, pancakes, crepes)
- ✓ Carbonation and residual yeast (if any) act as leavening in baking/batters
- ✓ When reducing beer such as in a sauce, you intensify its bitterness. Choose your beer wisely; staying away from highly hopped ones.

Notes

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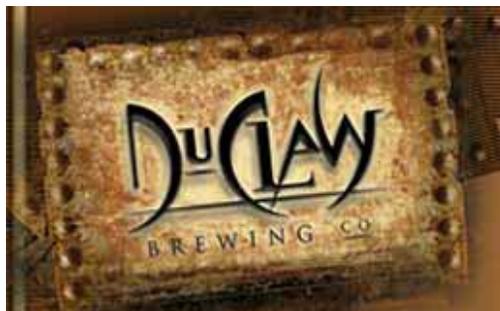
**Chesapeake Real Ale
Brewers Society**
(CRABS) Homebrew Club
www.crabsbrew.org



**Baltimore Washington
Beer Works**
Makers of The Raven beer
www.ravenbeer.com



Duclaw Brewing Company
www.duclaw.com



**Thank you to Dan at Flash
Embroidery for the expert
stitching on our chef jackets**
410-305-0464

