GLUTEN FREE SHRIMP BEER TEMPURA

• 1 1/2 lbs shrimp
• 6 tbs corn starch
• 3/4 cup white rice flour
• 3/4 cup kosher salt
• 1 egg large
• 1 cup Summit Cider
• Oil for frying
• 1 pinch cayenne pepper

Chipotle Crema

• 1/2 cup sour cream
• 2 Chipotle chili in adobo
• 1/2 tsp kosher salt
• 1/4 cup garlic, granulated
• 1 tsp sugar

For Serving

• Lettuce, shredded
• Cilantro

Make the Chipotle sauce. Place all ingredients in a blender and blend until smooth. Set the sauce aside.

Prepare the shrimp tempura. In a large bowl place the 6 tablespoons corn starch, the white rice flour, and the salt, and wisk to combine well. In a small bowl, beat the egg with the gluten free beer until well combined, add to rice and corn starch, salt whisk all the ingredients together. The tempura batter should be about the consistency of heavy cream.
Fry the shrimp. In medium size bowl, place enough extra corn starch for dredging the shrimp before dipping them in the tempura batter. Place about 3 inches of frying oil in a medium size heavy bottom pot or fryer. Bring the oil temperature to 360° F. Dredge a couple shrimps in the corn starch to coat lightly, then dip in the tempura batter and allow as much of the batter to drip off the shrimp. Place the shrimp a few at a time, in the hot oil, taking care not to crowd the oil. The shrimp should bubble up immediately in the hot oil. Fry until bubbling begins to subside and the shrimp are lightly golden brown all over (about 2 to 3 minutes per side). As soon as each batch is removed from the fryer, place on wire rack placed over paper towels to drain and cool completely.

Assemble the shrimp tacos. Drizzle about 1 tbs of chipotle sauce in the center of each corn tortilla, top with shrimp, add shredded lettuce and cilantro, and another tablespoon of Chipotle Crema.
BEEF SHORT RIB PUPUSAS WITH DARK CHOCOLATE MOLE

Feeds 6 people

Beef
- 1/2 boneless beef short ribs
- 1/2 cup canned back beans, drained
- 2 cups Milk Chocolate Stout
- 1 tbsp kosher salt
- 2 tsp cracked black pepper
- 1 tsp grund cumin seed

Dough
- 2 cups masa flour (Maseca brand)
- 1 1/2 tsp kosher salt
- 1 cup hot water
- 2 tbsp olive oil

Mole
- 3 oz mole sauce (Dona Maria brand)
- 1 oz dark chocolate
- 1/2 tsp ground chile powder
- 1/2 tsp granulated garlic
- 2 tsp olive oil

In a crock pot, add the short ribs, stout, salt, black pepper and cumin-cook for 4 to 5 hours until beef is tender. Once beef is tender, remove from the liquid and shred finely, then cool in refrigerator. Slightly mash the black beans with a fork, and mix into the now shredded beef.
Using a stand mixer, with a paddle attachment, mix masa and salt together on low speed. Slowly add the hot water to masa mixture until a “play dough” consistency is achieved. Use a tablespoon to scoop out some of the dough, and roll it onto uniformly sized balls. Make a small ‘bowl’ with the dough, and stuff it with 1 tsp of the beef mixture. Fold the sides of the “bowl” over to seal the opening, and re-roll into a ball. Using the palms of your hand, pat the ball out into a disk, then cool further in refrigerator – these are the pupusas! Continue this process until all the dough is used (you may have extra filling).

In a sauce pan, combine all ingredients for mole and cook on low heat, stirring constantly for 10 minutes, set aside.

In a large diameter frying pan, heat some of the oil over medium heat, then add a few of the pupusas to the pan and cook until each side is golden brown-set them on paper towels. Browning the pupusas will not completely cook the dough – continue cooking in an oven set to 325 for about 6 minutes.

Serve pupusas with the dark chocolate mole and any other toppings you like. Try grilled sweet corn, cilantro, salsa, coleslaw, etc...
PINEAPPLE UPSIDE-DOWN BEER CAKE

Feeds 6 people

Cake
- 1 20 oz can pineapple tidbits, drained
- 1/4t cup brown sugar
- 1 box yellow cake mix
- 1 cup Tropical Depression IPA from Black Bottle Brewing
- 3 eggs
- 1/3 cup vegetable oil

“Caviar”
- 1/2 cup molasses
- 1/2 cup water + 1/4 cup water
- 4 small envelopes unflavored gelatin
- 3 cups vegetable oil

Mix the drained pineapple and brown sugar together and spread evenly in the bottom of a greased 9 inch baking pan.

Mix cake batter according to instructions, substituting the water with beer. Pour batter over pineapple mixture in the pan and bake cake according to instructions. Cool the cake to set firm, then invert onto a cutting board and cut slices.

Add the vegetable oil to a plastic container and chill in a freezer for 2-3 hours.

Add gelatin to 1/4 cup cold water to soften – set aside.
Add molasses and remaining 1/2 cup water to a small sauce pan bring to simmer. Add the gelatin to molasses mixture and cook additional 2 minutes. Using a dropper, drip the molasses-gelatin mixture into the cold oil drop by drop stirring the oil. Occasionally, the gelatin will create small caviar-like balls with the molasses that can be strained out using a small mesh colander or strainer. Use the molasses “caviar” spooned over each slice of pineapple cake as garnish.
TOMATO GAZPACHO WITH PROSCUITTO CHIP

• 2 slices red or white onion
• 3/4 pound cucumber, peeled and coarsely chopped
• 1 1/2 pounds ripe tomatoes, quartered
• 1 medium carrot, peeled and coarsely chopped
• 2 sticks celery, coarsely chopped
• 1 medium size red pepper, coarsely chopped
• 2 large garlic cloves, halved
• 2 tablespoons sherry vinegar, plus a little extra for the onion
• 2 tablespoons extra virgin olive oil
• salt to taste
• 1 cup ice water
• 2 oz. thinly sliced prosciutto

Gazpacho

Put the onion slices in a bowl, cover with cold water and add a few drops of vinegar. Let sit for 5 minutes while you prepare the remaining ingredients. Drain and rinse with cold water. Cut in half or into smaller pieces.

Working in 2 batches, blend all of the ingredients except the tarragon or basil leaves in a blender for 2 minutes or longer, until smooth and frothy. Transfer to a bowl or container.
(a metal bowl is the most efficient for chilling) and chill for at least 2 hours before eating.

**Prosciutto Chip**

Thinly slice prosciutto on deli slicer, and bake for 10 minutes at 325, let cool, and garnish.
RUPTURE FRUIT TARTLETS

Fills 20 tartlets

Lemon Curd Filling
- 1/2 cup lemon juice
- 1/4 Odell Rupture beer
- 2 tbsp. lemon zest
- 3/4 cup sugar
- 5 eggs
- 1/2 cup unsalted butter
- 20 x 2” tartlet shells
- Seasonal berries

In a 2-quart saucepan, combine lemon juice, beer, lemon zest, sugar, eggs, and butter.

Cook over medium-low heat until thick enough to hold marks from whisk and first bubble appears on surface, about 6 minutes.

Cool to less than 40° F.

Fill tartlet shells, and top with berries.
PORK AND APPLE FRITTERS

- 1 1/2 cups flour
- 1/2 cup of quick-cooking yellow corn grits
- 2 1/2 tsp of baking powder
- 1/4 cup sugar
- 2 cups canned apple pie filling
- 10 oz cooked pork loin, cut in 1/4-inch cubes
- 2 red apples, cut in 1/4-inch cubes
- Vegetable oil
- Honey
- 1/2 cup Kolsch Beer by Prost

In a large bowl, combine flour, grits, baking powder, sugar, and salt. Mix well. Add 2 cups of apple pie filling, 1/2 cup beer, pork and apples. Mix well.

In a deep fryer or a sauce pan, heat about one inch of oil to 350° F. Drop about 1/4 cup of batter per portion gently into the oil. Make only a few fritters at a time. Do not overcrowd them to make sure they are crisp.

Use a slotted spoon to remove from oil. Use paper towels to dry and soak up extra oil.

Serve with honey
SPICED COCONUT MILK PANNA COTTA WITH MANGO-APRICOT BEER COULIS AND BASIL

Panna Cotta
• 1.5 cups coconut milk (canned)
• 1 tsp cinnamon
• 1/2 tsp clove
• 1/2 tsp nutmeg
• 2-3 pieces of star anise
• 1/2 vanilla pod (seeded)
• 1/2 cup sugar (or more, to taste)

Mango-Apricot Coulis
• 2 oz mangoes
• 2 oz apricots
• 4 oz Apricot Saison (de-gassed)
• Sugar (to taste)

Other
• 2 large leaves basil
• 6 tsp gelatin
• Shortbread Cookies (optional)
• 3 x 2oz ramekins

Mix coconut milk if separated and then place in a sauce pot on med-low to low heat. Add spices and sugar and stir frequently to avoid burning.

Use a large bowl to bloom 6 tsp of gelatin in 2-3 tbsp of cold water – set aside.

Once coconut milk is close to reaching a boil, remove from heat and strain. Return to pot once solids are removed. Add all gelatin to the coconut milk and
whisk continuously until gelatin is completely dissolved.

Grease ramekins with non-stick spray. Pour coconut milk into ramekins and place in fridge for 3-4 hours.

Blend mango, apricots, and beer in blender at high speed until completely pureed. Strain mixture and transfer to non-stick sauce pan. Cook on medium heat until excess moisture is removed and sauce thickens. Add sugar as necessary. Once sauce is thickened, place in fridge to cool.

Chop basil into small pieces and use for garnish.
BLUEBEERY PANCAKES

Makes 13-14 4 inch pancakes

- 2 cups pancake mix
- 2 cups water
- 1/4 cup high hops blueberry wheat beer
- 2 additional cups blueberry wheat beer
- 2 cups agave
- 1 cup blueberries

Combine pancake mix, water and 1/4 cup of beer, mix well.

Cook on nonstick skillet.

For syrup:
Let 2 cups of beer reduce by half then add agave and blueberries and let reduce for a few more minutes.

Serve with whipped cream.
POLPETTE WITH CARROT & ZUCCHINI ARRABBIATA

Serves 6 people

Meatballs
• 1/4 cup ground elk
• 1/4 cup ground lamb
• 1/4 cup ground pork
• 2 eggs
• 2 tbps Ground oatmeal
• 1 tsp thyme leaves
• 1 tbsp chopped fennel
• 1 tsp salt
• 1 tsp black pepper
• 1 tbsp minced garlic
• 1/4 cup tomato concasse

Hash
• 2 carrots whole
• 2 yellow squash (medium size) whole

Sauce
• 1/2 cup Elderberry juice
• 1/4 cup Snowbank Snowjuice New England IPA

Garnish
• 1 tbsp micro basil

Preparation
Add all ingredients together in mixing bowl, and mix well.

Form 1 oz. meatballs. Bake in oven at 375°F until internal temperature of 165°F has been reached for a minimum of 5 minutes.
Carrot and Squash Hash
Shredded both carrot and squash into 1/16” strips with mandolin. Add to sauté pan with oil. Sauté until al dente and deglaze with beer.

Sauce Preparation
Reduce beer in sauce pan by 3/4. Add elderberry juice to beer and reduce by half. Cool, and drizzle over meatballs after placed onto carrot & squash hash.
WITBIER SOAKED FRUIT KABOBS

• 1/4 lb Honeydew
• 1/4 lb Cantaloupe
• 1/4 Watermelon
• 1 cup Maxline Witbier
• 1 tbsp Honey
• 1/4 tsp cayenne pepper

Deseed and large dice all melon. Place beer, honey, and cayenne pepper into mixing bowl. Drain well, and rest onto paper towel. Skewer onto wooden skewers. Serve with whipped cream.
WHITEFISH WITH NORTHERN BEAN HUMMUS, EDAMAME, AND A SPICY ORANGE-GUAVA GASTRIQUE

Fish & Poaching Liquid
- 2 pieces of Corvina (Mexican Sea Bass)
- 1/2 of 22oz bottle American Sour Guava (degassed)
- 1/4 cup champagne vinegar
- 1/2 cup cold water
- 1 bay leaf
- 1 tbsp peppercorns
- 1 stalks celery
- 1 small carrot
- 1/2 onion
- 3-4 springs parsley
- Salt and Pepper (to taste)

Northern Bean Hummus
- 8 oz Northern Beans
- 1 orange (zested and juiced)
- 2 sprigs thyme
- 2 tbsp olive oil
- Salt and Pepper (to taste)

Spicy Orange-Guava Gastrique
- 1/2 of 22oz bottle of American Sour Guava (degassed)
- 1 cup orange juice
- 2-3 tbsp Agave or Honey
- 1-2 tbsp Sriracha Sauce
- 1 tsp Cumin
- 1 tsp paprika
- Salt and Pepper (to taste)
Preheat oven to 325 degrees.

De-gas beer by whisking vigorously every 15 minutes to remove as much carbonation as possible. Best if left uncovered overnight.

Prepare poaching liquid by adding all ingredients to a pot and bringing to a boil. Simmer for 10 minutes. Turn off the heat and cover with lid – allow liquid to steep for 30 minutes.

Strain liquid before using with fish. Place fish on sheet tray and pour a cup of poaching liquid over each piece of fish. Bake uncovered at 325 for 15-18 minutes or until fully cooked.

Prepare hummus by straining Northern Beans and placing in a large bowl. Add orange zest, thyme leaves, olive oil, S+P, and 2 tbsp of orange juice to the bowl. Combine well and smash by hand or transfer to a food processor. Smash/pulse until desired texture is achieved.

Prepare gastrique by reducing 11 oz of beer on med-low heat in a sauce pan. Once beer begins to thicken, add remaining sauce ingredients and stir until combined. Allow sauce to reduce further until it is thick and sticky like a glaze.
DALE’S PALE ALE MINI SHRIMP TOSTADA

Serves 10

**Shrimp Marinade**
- 1 lb. Raw Shrimp
- 1 can Dale’s Pale Ale
- 1 Clove Garlic

**Red Chili Paste**
- 1/4 cup New Mexico Red Chili
- 2 tablespoons Yellow Onion
- 1/2 cup of Water
- 2 tablespoons Cilantro
- 1 Lime
- 1 teaspoon Olive Oil
- 1 tablespoon Dijon Mustard
- 1/2 can of Dale’s Pale Ale

**Mango Salsa**
- 1 cup diced Mango
- .5 Red onions
- Juice of 1 Lime
- 2 tablespoons chopped fresh Cilantro
- 1/2 Red pepper
- 1 Jalapeno
- 1 Avocado

**Mayonnaise sauce**
- 3 tablespoons Mayonnaise
- 1 teaspoon Ginger
- Salt & pepper to taste
**Baked wonton wrapper (1 each per person)**

Marinate shrimp in Dale’s Pale Ale & garlic over-night.

Boil New Mexico Red Chili pods in water with garlic & onion, then blend & add Dijon mustard, olive oil, garlic, cilantro, Dale’s Pale Ale, salt & pepper & fresh lime juice. Pour mixture over raw shrimp for ½ hour. Heat a frying pan, add olive oil & sauté shrimp with the paste.

Bake wonton wrappers with non-stick cooking spray on miniature cupcake pans for 7 minutes at 350 degrees.

Mix mayonnaise, powdered ginger, salt & pepper.

1 teaspoon of ginger sauce in bottom of cup, add shrimp, top with the mango salsa.
MUSTARD BBQ LOLLIPOPS

Yields 1 cup

- 2 tbsp. olive oil
- 1 onion
- 1 clove garlic
- Juice of 1 lemon
- 1/2 c. soft brown sugar
- 1/4 c. Tomato ketchup
- 2 tbsp Worcestershire sauce
- 1 tbsp smoked paprika
- Mexican-style hot chili sauce
- 1 tsp Dijon mustard
- salt
- Freshly cracked black pepper

Season Chicken Lollipops with salt and pepper. Sear the outsides on a grille or griddle. Transfer to oven and cook to 165 degree internal temperature and until the juices run clear. Toss chicken in sauce. Serve.
HONEY ORANGE TRIPEL BEER-FREDO SAUCE

Makes about 1 gallon of sauce

- 1 Six Pack New Belgium Honey Orange Tripel
- 1/2 lb clarified butter
- ~1 cup all-purpose flour
- 3 quarts heavy cream
- 1 lb shredded parmesan cheese
- 2 oz chopped fresh parsley
- zest of 1 orange
- K salt & white pepper to taste

Reduce beer over med-high heat until 1/2 of original volume.

Meanwhile, mix flour & butter in a saucepan & cook until flour is no longer raw (smells like buttery popcorn).

Heat cream slowly (do not scorch!), add roux (flour/butter mixture) slowly until sauce reaches desired thickness.

Melt in cheese slowly. Add reduced beer, and adjust consistency as needed.

Add parsley, orange zest, salt & white pepper. Enjoy!
BEER CHEESE DIP

• 1 cup beer
• 2 cups Alfredo
• 3 cups cheese
• 2-3 sprigs of thyme

De-gas beer
Heat up Alfredo and add beer. Once heated, whisk in cheese a little at a time.
Roll thyme in your hand and add to sauce.
Strain thyme, and reheat to 165° F. Serve with pretzels or chips.