BBQ PORK FLATBREAD PIZZA

Serves 4

• 4 naan bread
• 1 cup your favorite BBQ sauce
• 2 cups shredded cooked pork
• 1 1/2 cups thinly sliced red pepper
• 1 1/2 cups thinly sliced red onion
• 2 cups shredded mozzarella cheese
• 4 tbsp Black Bottle’s Music City Cold Beer

Preheat oven to 400.

Lay naan bread on a sprayed sheet pan.

Place pork in a bowl and toss in 1/2 cup of BBQ sauce and 4 tbsp of beer. Spoon about 2 tbsp of BBQ sauce on each flatbread and cover as much bread as possible.

Layer about a half cup of pork on each piece of bread. Top with red pepper and red onion. Sprinkle about a half a cup of cheese on each pizza.

Bake for about 15 minutes or until the cheese is melted and bubbling.

Pair with Black Bottle’s Music City Cold Beer!
PUCKERBERRY PORK SPARE RIBS

Serves 4
Prep time: 4/5 hours plus marinade time

• 1 rack pork spare ribs

Marinade:
• 1/2 cups ice tea
• 1 tsp Kosher salt
• 1 tsp molasses
• 1/4 onion sliced
• 1/4 tsp whole coriander
• 1/4 tsp whole black peppercorns
• 2 allspice berries
• 2 garlic cloves, minced
• 2 tbsp brown sugar
• 12 oz High Hops’ Puckerberry beer

Rib Rub:
• 1 tbsp sweet paprika
• 2 garlic cloves each, minced
• 1 tbsp agave nectar
• 1 tbsp barbecue spice

Braising Liquid:
• 24 oz Puckerberry Beer
• 8 oz water

Mix Marinade items together in a large bowl. Pour in a pan large enough to marinate pork spare ribs in overnight in refrigerator.

Continued on back.
Next day, drain spare ribs well.

Mix rib rub ingredients together in mixing bowl, and then rub coat the ribs on both sides.

Preheat oven to 225 degrees.

Place elevation rack in baking pan, and add spare ribs onto elevation rack.

Mix braising liquid and pour over ribs.

Cover baking pan with aluminum foil and place in oven for 4 hours or until meat falls off bone.

Serve with your choice of sauce.
BEER BATTERED SHRIMP

Serves 4

- 1 cup all-purpose flour
- 1 whole egg, beaten
- 1 tsp garlic powder
- 1/2 cup Horse & Dragon’s Adventure On IPA
- 3 tbsp creole or cajun seasoning
- 8 shrimp each, from 16/20 count bag
- 2 cups frying oil

To create batter, mix flour, egg, garlic powder, and Adventure On IPA together and whisk well.

Add oil to frying pan at medium heat, or until wavy.

Dip shrimp into batter and gently add into hot oil.

Turn shrimp two times total and cook until golden brown on each side, or 145 degrees internal temperature.
NEW BELGIUM BEER BREAD

Serves 4 people
Yields 1 loaf

- 3 cups all purpose flour
- 3 tsp baking powder
- 1 tsp salt
- 1/4 cups sugar
- 12 oz New Belgium’s Fat Tire Amber Ale
- 1/2 cup butter, melted

Preheat oven to 375 degrees.

Sift together all dry ingredients into a large bowl.

Add the beer slowly to the dry mix, stirring to incorporate as you pour.

Pour batter into a greased loaf pan, then tap on counter to remove air bubbles.

Pour melted butter over the top of the batter.

Bake for 1 hour, then remove from oven and let sit for 15 minutes before slicing.
IPA BEER BRAISED BEEF BRISKET

*Serves 4 people*  
*Prep time: 3.5 hours*

- 3 tbsp canola oil  
- 1 lb beef brisket  
- 2 white onions, chopped  
- 4 carrots, cut into 1” pieces  
- 4 celery stalks, cut into 1” pieces  
- 6 garlic cloves  
- 1/4 cup cider vinegar  
- 1 cup chicken stock  
- 28 oz tomatoes (crushed, canned)  
- 12 oz Odell’s Tree Shaker Imperial Peach IPA  
- 2 tsp salt and pepper mix

Heat oil in 6 qrt sauce pan over medium heat until it simmers.

Season brisket with 1 tsp salt and pepper mix, then brown brisket in pan for 8 minutes on each side.

Pull from pan and set aside.

Reduce pan heat to low, add onions, carrots, and celery and sauté until brown.

Deglaze pan with 4 oz of beer and scrape pan.

*Continued on back.*
Add stock and remaining beer with tomatoes and bring to a simmer.

Return brisket to pot, nestling it in braising liquid (liquid will not cover meat).

Cover with tight fitting lid and braise until fork-tender, 3-3 1/4 hours.

Skim fat before serving.
RASPBERRY/LEMON TARTS

Serves 4 people

Compote
• 1/2 pint raspberries
• 1 qt Intersect’s In Thru the Out Door Raspberry Berliner Weisse
• 1 qt water
• 1/2 cup sugar

Lemon Filling
• 2 large eggs
• 1/4 cup fresh lemon juice
• 3/4 cup sugar
• 1/2 tbsp lemon zest
• 1/2 tbsp orange zest
• 1/4 cup butter

Shortbread
• 1 cup flour
• 1/4 cup powdered sugar
• 3/4 cup butter, room temperature

Topping:
• raspberries, 1 per tart

Make compote by combining ingredients and bringing it to boil. Reduce from boil to simmer for 20 minutes.

Make lemon filling by melting butter in double broiler. Whisk in additional ingredients in broiler until thick. Set aside.

Create shortbread by folding butter into flour and powdered sugar. Bake in baking molds for 12-15 minutes at 325 degrees or until golden brown.

Add lemon filling into shortbread molds, top with compote and fresh berry.
BEER ZUCCHINI MUFFINS

Serves 4 people
Yields 12 muffins

- 3 cups all-purpose flour
- 2 tsp cinnamon, ground
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- 2 cups granulated sugar
- 1 cup Zwei’s Baumberger Rauchbier
- 1 tbsp vanilla extract
- 1 cup oil
- 1 cup shredded zucchini
- 1 cup pumpkin purée

Preheat oven to 350 degrees.

Sift all dry ingredients together in a large bowl.

Mix all wet ingredients, and add slowly to dry mix, stirring to incorporate well.

Add batter to a muffin tin or greased loaf pan, tap on counter to shake out air bubbles.

Bake for approximately 15 minutes if in a muffin tin, or 40 minutes if making into a loaf, or until a toothpick can be inserted and comes out clean.
PIMENTO CHEESE

Serves 4 people

- 1/4 cup Prost's Pils
- 1/4 cup mayonnaise
- 4 oz cream cheese, softened
- 1/2 tsp hot sauce
- 1/4 cup pimentos
- 1 tsp paprika
- 8 oz shredded cheddar and jack cheeses

Dice pimento peppers and set aside.

In a stand mixer, with the paddle attachment, whip the cream cheese on high until soft.

Add in mayonnaise, paprika, and hot sauce; whip to incorporate.

Add the shredded cheese and beer. Mix on medium speed to desired consistency.

Fold in the pimentos by hand with a spatula.

Serve with crackers or veggies.
CRISPY LEMON PEPPER WINGS

Serves 4 people
Prep time: 24 hours

- 2 lbs chicken wings
- 2 tbsp olive oil
- 1 tbsp unsalted butter
- half lemon juice each
- 1 tbsp lemon pepper seasoning

Brine:
- 7 cups water
- 1 cup salt
- 1 cup Loveland Aleworks’ Lemon Bar Sour Ale
- 8 cups ice

Lemon Bar Ale Brine

Combine water, salt, and Lemon Bar Sour Ale in a large saucepan to boil.
Pour the liquid into a large container and add ice to cool.
Submerge chicken in brine and refrigerate for at least 12 hours.
Remove chicken from brine and pat dry; place on baking tray and refrigerate another 12 hours. (This is done to dry the skin to make the wings crispy.)

Continued on back.
Wings

Preheat oven to 400 degrees. Spray a sheet pan with nonstick spray.

Toss chicken wings in olive oil and lemon juice then place on sheet pan. Bake until 165 degrees internal temperature (about 20 minutes).

While baking wings, melt butter in a bowl and stir in lemon pepper.

Toss chicken wings in lemon, pepper, and butter mix. Serve and pair with Loveland Aleworks’ Lemon Bar American Sour Ale.
MAPLE BUDINO

Serves 4 people

• 2 cups heavy cream
• 4 tsp vanilla
• 1 large egg (large)
• 3 egg yolks (large)
• 3 tbsp dark brown sugar
• 1/2 gal boiling water

Caramel Sauce:

• 1/5 cup Snowbank’s Cranknbrew
• 2 tbsp maple syrup
• 1 tsp granulated sugar
• 1 tsp clove cinnamon mix
• 2 tbsp orange zest
• 1 tbsp butter

Preheat oven to 350 and bring water to a boil.

Heat heavy cream and add vanilla. Bring to simmer.

Whisk whole egg, egg yolks, and brown sugar in a mixing bowl.

Temper the egg mixture by slowly adding cream and maple syrup in small quantities (about 1/3 of portions at a time).

Once warmed and well mixed, pour egg mixture into remaining cream.

Continued on back.
Whisk until fully incorporated, then strain and pour into ramekins.

Transfer ramekins to large roasting dish and add boiling water until it reaches halfway up the ramekins. Cover with foil and bake for 20 minutes.

Remove foil and rotate pan, replace foil and bake for another 15-20 minutes until ramekins are jiggly in the center.

Remove ramekins and cool (preferably overnight). Before serving, drizzle caramel sauce on top.

**Caramel Sauce**

Reduce beer by 75%. Once reduced, add all other ingredients. Bring to boil and reduce to a simmer until thickened.
**SWEET POTATO MOUSSE PHYLLOS**

*Serves 4 people*

- 3 sweet potatoes, peeled & diced
- 1/2 cup sugar
- 1 1/4 cup heavy cream
- 1/4 tsp cinnamon
- 1 tsp vanilla extract
- 3 cups Rally King’s Royal Rassy Raspberry Brown Ale
- 8 premade phyllo cups
- chocolate pearls or shavings
- raspberries to garnish

Boil 2 of the sweet potatoes in beer until tender, then press through a fine mesh strainer to create a purée.

Juice the remaining sweet potato, or blend with a little water, then strain. Save the juice and set aside.

Whip the cream with electric beaters or a stand mixer with the sugar until stiff peaks form.

Fold in the sweet potato purée with juice. Add vanilla and cinnamon to the mixture.

Put the mousse in a piping bag. Pipe into the phyllo cups.

Garnish with anything you’d like, i.e. chocolate shavings, or berries.
SCOTTISH BANGERS

Serves 4 people

• 8 bangers
• 8 banger buns

Poaching Liquid
• 12 oz McClellan’s Kilt Tilter Wee Heavy
• 4 oz water
• 1/2 red onion, sliced thin

Chutney
• 2 tbsp red onion, minced
• 1 whole clove
• 1/4 tsp cinnamon
• 1 cup dried cherries
• 1/4 cup green apples, diced
• 12 oz McClellan’s Kilt Tilter Wee Heavy
• 1/4 cup water

Heat bangers in poaching liquid. Create poaching liquid by mixing McClellan’s Kilt Tilter Wee Heavy, water, and red onions together in a stock pot until internal temperature of 165 degrees.

Set aside on paper towel and cool until you are ready to grill.

Continued on back.
Reduce beer by half of 12 oz. Add remaining Chutney ingredients into same sauce pan.

Cook uncovered at medium heat for 1 hour, stirring occasionally (remove cloves at end).

Heat grill and reheat bangers on the grill to 165 degrees.

Add bangers to bun and top with chutney.
**BEER BATTERED FISH**

*Serves 4 people*

- 4 perch fillets, 4-6 oz. each
- 1/2 cup all-purpose flour
- 1 tbs garlic powder
- 1 tbs Old Bay seasoning
- 1/4 tsp cayenne pepper
- 1 medium egg, beaten
- salt and pepper, to taste
- 12 oz CSU Fermentation Sciences’ CAM’s Gold Beer, or similar style
- 4 cups oil for frying

Rinse and pat dry the perch. Set aside on paper towels. Combine flour, garlic powder, cayenne pepper, and Old Bay together. Stir in egg.

Gradually mix in Cam’s Gold Beer into mixture until a batter is formed.

Heat oil in frying pan to 165 degrees. Dip fish into batter, and then drop into oil away from your body so the oil will not splash up and hit you.

Fry fish on both sides until it is golden brown, only turning once if possible.

Rest on paper towel and serve warm with your choice of dipping sauce or french fries.

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**ENJOY CAM’S GOLD AT THE RAMSKELLAR PUB & GRUB IN THE LORY STUDENT CENTER.**
SPICY BEER BRAISED PORK BELLY

Serves 4 people
Prep time: 6 hours

- 4 lbs pork belly
- 2 pods star anise
- 3 tsp allspice
- 3 tsp coriander
- 3 clove pieces
- 1 tsp fennel seeds
- 1 tsp cinnamon
- 2 tsp paprika
- red chili flakes, to taste
- 1 onion, thinly sliced
- 1 carrot, thinly sliced
- 6 garlic cloves
- 1 orange (fresh)
- 2 cups apple juice
- 1/2 cup apple cider vinegar
- 24 oz Gilded Goat’s Frumpy Moo Moo
- 2 tbsp vegetable oil
- salt and pepper, to taste

Score fat cap on pork belly and sear both sides with oil until browned, beginning with fatty side first.

Remove pork belly from pan and drain fat. Add spice to same pan. Toast spices on low heat until fragrant.

Continued on back.
Combine beer, apple juice, and vinegar; bring to simmer. Add sliced carrots, garlic, onions, and pork to the pot. Add salt and pepper to taste and return pot to simmer.

Cover and cook in a 250 degree oven for 3 hours.

Add orange slices and return to oven for another 1-2 hours.

Remove pork from the pot and transfer to baking sheet. Increase heat to 475 degrees and roast fat side up for 25-30 minutes or until fat cap is crispy and golden brown.

Transfer braising liquid to a pot and simmer until reduced by two thirds. Strain and add any additional seasoning desired to create the spicy beer sauce.

Slice belly and serve with spicy beer sauce.
CHIPOTLE GAZ-PEACH-O

Serves 4 people

- 2 lbs tomato, diced
- 1 cup english cucumber, diced
- 1/2 cup red bell pepper, diced
- 1/2 cup red onion, diced
- 1 jalapeño, fine diced
- 1/4 cup chipotle oil
- 1 tsp worchestershire
- 6 oz tomato juice
- 8 oz Summit’s Peach Cider
- 6 water crackers, crumbed
- salt and pepper, to taste

Combine all ingredients in a mixing bowl. Chill overnight, add any additional seasoning desired.

ENJOY SUMMIT HARD CIDER AT:
SCRUMPY’S HARD CIDER BAR
215 N. COLLEGE AVE.
FORT COLLINS, CO 80526
PORK TENDERLOIN WITH PEACH MANGO PALE ALE CHUTNEY

Serves 4 people

- 2 lbs pork tenderloin, roasted & sliced

Peach Mango Pale Ale Chutney
- 1 lb mango, diced
- 1 cup white onion, fine diced
- 1/2 cup red bell pepper, fine diced
- 8 oz Maxline’s Peach Mango Pale Ale
- 1/4 cup brown sugar
- 1 pinch red pepper flake
- salt and pepper to taste
- 1/4 cup chopped raisins

Lightly season pork tenderloin with salt and pepper, roast to medium (about 140-150). Cool completely, and serve sliced thin.

Peach Mango Pale Ale Chutney
Sauté mango and onion together until soft. Add bell pepper and sauté an additional 2 minutes.

Add beer and brown sugar, simmer several minutes to combine. Purée partially, but not completely; add seasonings and raisins. Serve over pork tenderloin.
**BEER CHEESE DIP**

*Serves 4 people*

- 32 oz gouda cheese, shredded
- 1 cup Mash Lab’s Peanut Butter Milk Stout Beer
- 1 cup salsa
- 2 tbsp worcestershire
- 1 tsp chili powder
- 1/4 tsp cayenne pepper
- 1/2 tsp onion powder

Heat beer, and slowly add shredded cheese until it all melts.

Add salsa, worcestershire, chili powder, cayenne pepper, and onion powder to mixture, in order, stirring fully between each ingredient.

Serve with Pretzels or Chips.
HIMMEL UND ERDE
“HEAVEN & EARTH” FROM
COLOGNE, GERMANY

Serves 4 people

- 2 cups Timnath Beerwerks’ Kolsch
- 2 redskin apples, peeled & diced
- 2 white potatoes, peeled & diced
- 4 oz butter, room temperature
- 4 oz whole milk
- Timut black peppercorn, to taste
- 2 bratwurst links
- Kosher salt, to taste
- 1 tbsp brown sugar
- 2 tsp lemon juice

Bring Kolsch to a boil. Add bratwurst links and boil for 15 minutes, or until internal temperature is 160 degrees. Set aside.

Mix diced apple with lemon juice and brown sugar, and then set aside.

Steam potatoes until tender. Whip with butter, milk, and desired amount of salt (to taste). Set mashed potatoes aside.

Grill bratwurst, until over 160 degrees internal temperature. Let rest 5 minutes and slice into coins.

Sauté sweetened apples until slightly tender and browned.

Serve by portioning mashed potatoes in a dish, topped with apples and slices of the bratwurst.
KOMBUCHA GELEE, BLUEBERRY GINGER FOAM

Serves 4 people

- 2 powdered gelatin, 1/4 oz envelopes
- 1 1/2 cups Wild & Free’s Kombucha, chilled
- 1 tbsp honey
- 1/2 cup hot water
- 1/2 cup blueberries
- 1/2 inch ginger, rough chopped
- 1/2 cup water
- 1/2 tsp guar gum
- cream charger
- N20 cartridge

Heat first 1/2 cup water above 200 degrees, add gelatin, and let stand 5 minutes.

Mix honey with kombucha, and stir in gelatin water. Pour into small flat-bottom pan. Chill.

Once cooled and set, remove the gelee and cut in to any shape you like.

In a sauce pan, simmer other 1/2 cup water, blueberries, and ginger for 10 minutes. Strain solids and cool the juice.

Add the cooled juice with guar gum to the cream charger. Close top, install the N20 cartridge, and shake lightly to stir the contents. Dispense blueberry foam to garnish the gelee.