

MICHIGAN BEER AND FOOD: ENJOY LOCAL KEY INGREDIENTS

Michigan's craft brewing scene has made it more enjoyable than ever to bring beer and food together — enlivening breakfast, lunch, or dinner. Beer is a valuable asset in the kitchen, as well. A versatile and flavorful cooking liquid, it can be used in sauces, soups, glazes, and sautés. It can also be used for brines, marinades, vinaigrettes, and even desserts! Below are some recipes from Michigan Brewers Guild member breweries, as well as some local restaurants and enthusiasts who are using Michigan beer to enhance their favorite recipes. *Bon Appetit!*

REDWOOD LODGE
www.theredwoodlodge.com

Sauteed Scallops with Black Bean and Porter Sauce

2 cups black bean sauce (Kikkoman's, LeeKumKee's, or your favorite)	4 teaspoons Cajun spice
1/2 cup Brown Porter	1 tablespoon olive oil
20 (about 2 pounds) very large sea scallops	1/8 cup chopped green onions
	1/8 cup black bean salsa (Macanese, if available)

Directions

1. Mix the black bean sauce with porter over low heat (do not bring to a boil; just heat it through). Set aside.
2. Sprinkle the scallops on both sides with the Cajun spice seasoning and use your hands to coat them thoroughly.
3. Heat oil in a large skillet over medium-high heat. When the oil is hot, add the scallops and sauté until golden brown, for about 2 minutes on each side (3 minutes if they are very large).
4. Re-heat bean/porter sauce and pour 1/2 cup onto each of 4 dinner plates.
5. Arrange 5 scallops on each. Sprinkle with 1 tablespoon of the green onions and garnish with salsa.

Yield: 4 main-course servings.

Honey Shallot Bourbon Steak Sauce

1/2 stick (4 tablespoons) unsalted butter	1/2 cup Bourbon Barrel Barleywine (or other strong, dark, bourbon-barrel beer)
1/2 cup honey	
1/2 cup shallots, sliced	

Directions:

1. Melt the butter in a double boiler over simmering water.
2. Add the shallots and sauté until lightly brown.
3. Add the honey and whisk for 1 minute.
4. Add the barleywine and whisk for another minute.

Spoon the sauce over steak and serve immediately.

Makes enough sauce for 6-8 steaks.



Using an IPA can add zesty tang to cole slaw

MICHIGAN BEER BLOG
michiganbeerblog.blogspot.com

Dark Horse Crooked Tree IPA Slaw

(Shown above)

1 cup raisins, cranberries, cherries, or pitted chopped dates (or any other dried fruit)	1/3 cup Dark Horse Crooked Tree IPA (or your favorite)
1 cup peeled and shredded carrots	1 teaspoon tamarind paste or lemon juice concentrate
1 cup shredded green cabbage	Pinch salt
1 cup broccoli slaw	1/2 teaspoon ground cayenne or other chili peppers, to taste
1/3 cup sweetened coconut milk	

Directions:

1. Toss raisins, carrots, cabbage and broccoli in a medium bowl.
2. Place coconut milk, beer, tamarind paste, salt, and cayenne in a small saucepan over low heat. Cook and stir until warmed and tamarind paste (if using) is emulsified (everything is mixed together). Taste and adjust seasonings.
3. Pour the hot dressing over the slaw and toss well. Chill one hour before serving. May be served at room temperature.

Makes about 6 servings.

Michigan Craft Beer Recipes (continued)

SAUGATUCK BREWING COMPANY
www.saugatuckbrewing.com

Zucchini and Spent Grain Fritters with Cucumber Ale Sauce

Fritters

1 cup red onion, diced
1 cup green pepper, diced
1 cup celery, diced
4 tablespoons butter
1 1/4 tablespoons chopped garlic
Dash Sambuca (anise-flavored liqueur)
7 eggs
3/4 pound spent brewers grain (ask at your local Michigan Brewery)

1/2 cup mayonnaise
2 tablespoons Creole seasoning
1 tablespoon salt
1 tablespoon pepper
3 quarts bread crumbs
1 1/2 pounds shredded zucchini
2 cups Panko crumbs (set aside to roll fritters in)

Directions:

1. Sauté onion, green pepper, and celery in butter. Add garlic and sauté 2 minutes longer.
2. Flame with Sambuca. Cook until moisture absorbs, about 10 minutes. Set aside to cool, then drain.
3. Mix eggs with remaining ingredients. Scoop into 1 inch balls. Roll in Panko crumbs.
4. Deep fry in soy oil for 2 minutes. Serve with Cucumber Ale Sauce on side.

Cucumber Ale Sauce

3 cups sour cream
1 cucumber, grated (do not peel or seed)
1/2 teaspoon cumin
1/2 cup Saugatuck Brewing

Company Oval Beach Blonde Ale (or your favorite)
1/2 teaspoon roasted garlic
1/8 cup parsley, chopped
1/2 teaspoon salt
1/8 cup lemon juice

Directions:

Blend all ingredients in food processor.

Serves 20.

JOLLY PUMPKIN CAFÉ AND BREWERY
www.jollypumpkin.com

Stout and Chocolate-Braised Short Ribs

5 lbs. beef short ribs
Kosher salt and pepper
Olive oil
1 onion, diced
1 red bell pepper, diced
2 cloves garlic, minced
2 tbs. brown sugar or agave syrup
1 teaspoon chili powder

1 teaspoon ground cumin
2 cups Chocolate Stout
1 1/2 cups tomatoes, diced
1/2 cup cocoa nib or 1 cup chocolate (70% or higher)
1 tablespoon tomato paste
Fresh cilantro for garnish

Directions:

1. Bring short ribs to room temperature, season liberally with salt and pepper.
2. Heat the olive oil in a cast iron pan or Dutch oven over medium heat. Place 2 or 3 short ribs in the pan and brown on both sides. Be careful not to crowd the short ribs in the pan, you want to brown not steam them.
3. Transfer the browned ribs to a plate; continue to brown the rest of them.
4. Reduce the heat to medium, add more olive oil if necessary, then add the onions and peppers and cook until the onions are translucent — approx. 5-10 minutes. Add the garlic and cook for another minute. Stir in the brown sugar (or agave syrup) chocolate nib if using and cook 5 minutes longer. If using chocolate instead of nib, you will add at the end.
5. Add the Stout, tomatoes, and tomato paste; bring the mixture to a boil.
6. Return the short ribs to the pot and cover. Braise in a 350° F oven for 1 1/2 to 2 hours.
7. Mix in the chocolate until melted.
8. Mix in cilantro and season with salt and pepper.

Serve with mashed potatoes or creamy grits.

Serves 5.

SALT OF THE EARTH RESTAURANT
www.saltoftheearthfennville.com

New Holland The Poet Stout Braised Pork Shoulder

(Shown below)

6-8 lbs. Boston butt or pork shoulder roast
Salt and pepper, as needed
Flour, as needed
Canola or peanut oil, as needed
3 carrots, diced
3 stalks celery, diced

3 large yellow onions, diced
2 turnips (optional), diced
1 rutabaga (optional), diced
1 quart chicken or pork stock
24 ounces (2 bottles) New Holland "The Poet" Oatmeal Stout (or other Stout)

Directions:

1. Place a heavy bottomed braising pan or Dutch oven on medium to high heat. Allow to heat up.
2. Season pork roast well — feel free to cut into smaller portion sizes. Once seasoned on all sides, dredge in flour to coat.
3. Add enough oil to braising pan to coat the bottom. Gently place roast into pan and sear well on all sides. Be sure not to burn the flour on roast. Remove roast from pan and set aside.
4. Ensure that all vegetables are cut into consistent sizes. For a whole roast, cut the vegetables slightly larger. For smaller cuts, cut the vegetables slightly smaller. Introduce vegetables into hot braising pan and sauté lightly until some of the moisture of the vegetables has evaporated and a bit of color is seen on the veggies.
5. Place roast in braising pan over the vegetables. Add the chicken stock and the Stout to cover roast. Place braising pan over heat and bring up to simmer. Cover with foil or lid and place into 350° F oven. Roast will take up to 3-4 hours to cook through. Smaller cuts will take less time, 1.5 – 2 hours. To test doneness, insert fork into pork shoulder and twist. The pork should fall apart.
6. Ideally you should allow pork to cool in braising liquid. If serving immediately, remove pork from pan and strain the liquid into a medium sized sauce pot. Reduce sauce until slightly thickened. Season well with salt and pepper, and a bit more Poet Stout if necessary.
7. Serve pork roast with reduced sauce and braising vegetables if desired.

*Braising with
beer imparts
rich flavor*



Michigan Craft Beer Recipes (continued)



THE LIVERY
www.liverybrew.com

Sweet Onion Porter Soup *(Shown above)*

6 tablespoons butter	4 cups vegetable stock
1 cup brown sugar	Salt and freshly ground black pepper
8 medium sized onions, sliced thinly	Garlic croutons
4 thyme sprigs, leaves stripped	Sliced Gruyère cheese or Swiss cheese
16 ounces King Cole Porter (or your favorite Imperial English Porter)	

Directions:

1. In a large heavy bottom pot, add butter and melt over medium heat. Add the onions and lower the heat to medium low.
2. Next introduce the thyme leaves and cook, stirring frequently, until the onions start to turn golden brown, about 25 minutes. Then include the brown sugar and cook until the onions are translucent and coated well, about 15 minutes.
3. Add the beer, stock, and thyme; bring to a boil. Lower the heat and simmer for 30 minutes. Season to taste with salt and pepper.
4. Preheat the oven to 450° F.
5. Ladle into 8 soup bowls. Place the bowls on a sheet pan. Place the croutons on top of the soup, to cover. Top each bowl with enough cheese of choice to cover. Place in the oven and cook until the cheese is golden brown and bubbly, about 10 minutes.

Serves 8.

Dixie Stout Brownie *(Shown at right)*

1 cup flour	4 eggs
3/4 cup cocoa powder	1 cup sugar
1/4 teaspoon salt	10 ounces Dixie O'Flynn Stout (or your favorite Irish Stout), at room temperature and degassed (flat)
6 tablespoons butter, softened	1 cup dark chocolate chips
8 ounces dark bittersweet chocolate	
6 ounces white chocolate chips	

Directions:

1. In a bowl, whisk together flour, cocoa powder, and salt.
2. In a double boiler on low, melt dark chocolate and white chocolate until smooth. Remove from heat.
3. In a large bowl beat eggs with sugar, then add melted chocolate to the egg mix.
4. Next, introduce the flour mix to the melted chocolate egg mix, and whisk in the Stout.
5. Add chocolate chips to the mix, and then transfer to a greased baking pan.
6. Bake at 425° F for 25-30 minutes. After it has cooled, dust with powdered sugar.

BELL'S BREWERY INC.
www.bellsbeer.com

Smoked Kielbasa Sub

4 pounds Winter's smoked kielbasa (or your favorite)	3 garlic cloves, minced
1 white onion, sliced	1 tablespoon chopped oregano
1 red bell pepper, sliced	2 2/3 cups Provolone cheese, shredded
1 green bell pepper, sliced	2 2/3 cups marinara sauce
2 tablespoons olive oil	Salt and pepper to taste
1/2 cup Bell's Octoberfest Beer (or your favorite)	

Directions:

1. Grill the kielbasa, cut lengthwise, and reserve.
2. Sauté peppers, onion, and garlic in olive oil until onion is translucent.
3. Add oregano, salt and pepper, and Octoberfest. Cook until the veggies are soft.
4. Place kielbasa on sub roll and top with cooked veggies and warm marinara. Melt cheese on top and serve with a side of warm marinara.

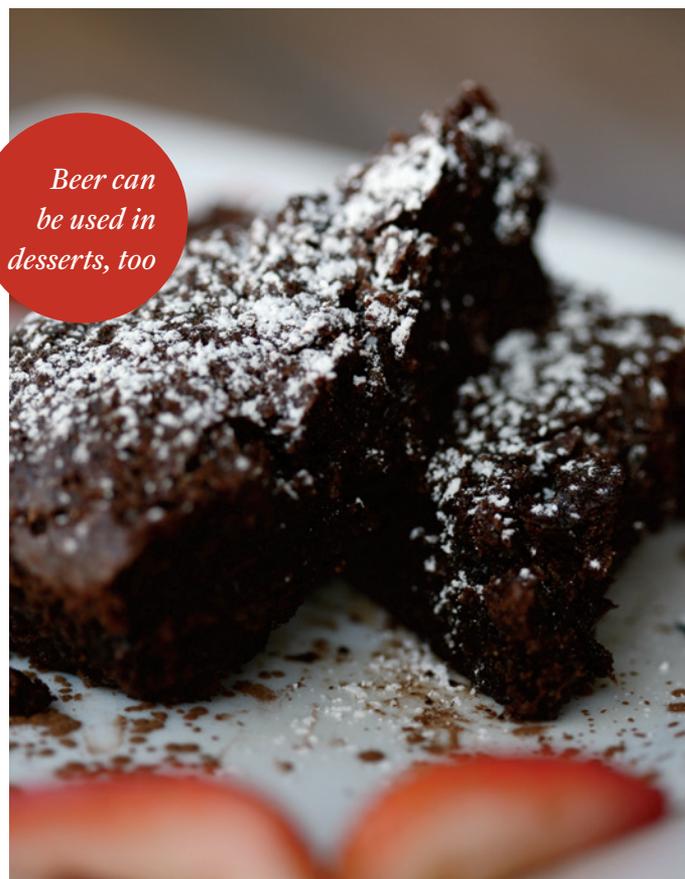
Serves 8.

Ridiculously Good Sauerkraut

4 pounds sauerkraut	3 garlic cloves minced
1 pound smoked pork, pre-cooked and shredded	3 tablespoons brown sugar
1 yellow onion, finely chopped	1 teaspoon caraway seeds
8 peppercorns	3 cups Bell's Lager Beer (or your favorite)
2 bay leaves	

Directions:

1. Drain and rinse sauerkraut under cool water. Place in a large saucepan.
2. Add all ingredients and bring to a boil. Cover and reduce heat and simmer for 4-5 hours (the longer, the better).



*Beer can
be used in
desserts, too*