

The Beer Cookbook

381 Recipes

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Debra's Pickled Eggs in Beer

Ingredients

24 small hard-cooked eggs
1 (12 fluid ounce) bottle beer
2 cups vinegar
1 tablespoon pickling spice
1 tablespoon parsley flakes

Directions

Place eggs in a large stock pot and cover with cold water. You may need to cook the eggs in 2 batches if you do not have a pot large enough. Bring to a boil and immediately remove from heat. Cover, and let stand in hot water for 10 to 12 minutes. Cool under cold running water, and peel. Pierce each egg with a knife or fork to assist in the absorption of liquid.

Transfer eggs to a large glass jar or other deep, sealable glass container. Place beer, vinegar, pickling spice, and parsley flakes together in a bowl. Pour over eggs until fully submerged. (Be sure to select a container in which the eggs are completely covered, or add additional pickling liquid, if necessary.) Cover and refrigerate for at least 3 days before using. Can be sealed and stored in the refrigerator for up to 2 weeks in pickling liquid.

Dizzy Pineapple Bread

Ingredients

1 (8 ounce) can pineapple chunks
2 3/4 cups self-rising flour
1/3 cup white sugar
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch baking pan.

Combine the pineapple flour, sugar and beer. Do not overmix! Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for about 1 hour or until bread tests done.

Slow Cooker Pork Tenderloin with Beer and

Ingredients

1 (2 pound) pork tenderloin
6 fluid ounces lager-style beer
(such as Molson Canadian ®)
2 tablespoons white wine vinegar
2 potatoes, quartered
2 carrots, quartered
6 button mushrooms
2 cloves garlic
1/2 small onion, cut into chunks
1 1/2 teaspoons salt
1 teaspoon whole black
peppercorns
1 teaspoon dried sage

Directions

Combine the pork tenderloin, beer, vinegar, potatoes, carrots, mushrooms, garlic, onion, salt, peppercorns, and sage in a slow cooker. Cover and cook on low for 4 hours.

Nova Scotia Beer Warmer

Ingredients

1 (12 fluid ounce) can beer
3 dashes hot pepper sauce (e.g.
Tabasco,ŷ)

Directions

Pour the beer into a mug or tall glass, and add a few dashes of hot sauce. Drink.

Beer Batter Crepes I

Ingredients

3 eggs, lightly beaten
1 cup milk
1 cup beer
1 3/4 cups all-purpose flour
1 pinch salt
2 tablespoons vegetable oil
2 tablespoons butter

Directions

In a large bowl, whisk together eggs, milk and beer. Gradually whisk in flour. Add the salt and oil, then whisk the batter vigorously for 3 to 5 minutes, so all is thoroughly incorporated. Let the batter sit for 1 hour.

Heat a 10 inch non-stick skillet over medium heat. Brush it with butter, and when it's hot but not smoking, pour a scant 1/3 cup of batter into the center of the skillet, and rotate it so the batter covers the bottom of the pan in a thin layer, pouring out any excess batter. Cook the crepe until it is just golden on one side, 1 to 2 minutes, turn it and cook until it is golden on the other side, about 30 seconds. Transfer to a plate, and keep warm by covering with aluminum foil. Continue until all of the batter is used.

Slow Cooked Corned Beef for Sandwiches

Ingredients

2 (3 pound) corned beef briskets with spice packets
2 (12 fluid ounce) bottles beer
2 bay leaves
1/4 cup peppercorns
1 bulb garlic cloves, separated and peeled

Directions

Place the corned beef briskets into a large pot. Sprinkle in one of the spice packets, and discard the other one or save for other uses. Pour in the beer, and fill the pot with enough water to cover the briskets by 1 inch. Add the bay leaves, peppercorns and garlic cloves. Cover, and bring to a boil.

Once the liquid comes to a boil, reduce the heat to medium-low, and simmer for 4 to 5 hours, checking hourly, and adding more water if necessary to keep the meat covered.

Carefully remove the meat from the pot, as it will be extremely tender. Set on a cutting board, and allow it to rest until it firms up a bit, about 10 minutes. Slice or shred to serve. I discard the cooking liquid, but it can be used to cook cabbage and other vegetables if desired.

Beef and Irish Stout Stew

Ingredients

2 pounds lean beef stew meat, cut into 1-inch cubes
3 tablespoons vegetable oil, divided
2 tablespoons all-purpose flour
1 pinch salt and ground black pepper to taste
1 pinch cayenne pepper
2 large onions, chopped
1 clove garlic, crushed
2 tablespoons tomato paste
1 1/2 cups Irish stout beer (such as Guinness®)
2 cups chopped carrot
1 sprig fresh thyme
1 tablespoon chopped fresh parsley for garnish

Directions

Toss the beef cubes with 1 tablespoon of vegetable oil. In a separate bowl, stir together the flour, salt, pepper, and cayenne pepper. Dredge the beef in this to coat.

Heat the remaining oil in a deep skillet or Dutch oven over medium-high heat. Add the beef, and brown on all sides. Add the onions, and garlic. Stir the tomato paste into a small amount of water to dilute; pour into the pan and stir to blend. Reduce the heat to medium, cover, and cook for 5 minutes.

Pour 1/2 cup of the beer into the pan, and as it begins to boil, scrape any bits of food from the bottom of the pan with a wooden spoon. This adds a lot of flavor to the broth. Pour in the rest of the beer, and add the carrots and thyme. Cover, reduce heat to low, and simmer for 2 to 3 hours, stirring occasionally. Taste and adjust seasoning before serving. Garnish with chopped parsley.

Margie's Cuban Sofrito (Sauce)

Ingredients

2 tablespoons vegetable oil
1 medium onion, chopped
1 green bell pepper, seeded and chopped
5 cloves garlic, chopped
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground cumin
1 teaspoon dried oregano, crushed
2 bay leaves
2 tomatoes, chopped (optional)
3/4 cup canned tomato sauce

Directions

Heat oil in a skillet over medium-high heat. Add onion and garlic, and cook until onion is translucent. Add the bell pepper, and saute until tender. Season with salt, pepper, cumin, oregano and bay leaves. Continue cooking until the mixture looks like a yummy green paste with oil around it. Stir in the tomatoes, if using, and cook stirring until all of the liquid is released. Gradually stir in the tomato sauce simmer until the sauce looks really red. Taste, and adjust seasonings if desired. Remove bay leaves.

Now the sauce is done. You can add it to meat, rice, beans fish or potatoes. Thin the sauce down if necessary with water, wine, beer, or whatever is handy.

Harvest Beef Stew

Ingredients

4 tablespoons bacon drippings
1/4 cup flour
Salt and pepper to taste
2 1/2 pounds beef stew meat, cut into 1 inch cubes
5 tablespoons olive oil
1 onion, thinly sliced
6 cloves garlic, thinly sliced
1 pound carrots, peeled and sliced
1 pound celery, sliced
1/4 cup rice vinegar
2 tablespoons brown sugar
4 cups beef broth
2 (12 fluid ounce) cans or bottles ale
1 parsnip, peeled and sliced
1 turnip, peeled and chopped
1 pound baby red potatoes, washed
3/4 cup parsley, chopped
4 whole bay leaves

Directions

Heat bacon grease in a large pot over medium heat.

Combine flour with salt and pepper. Coat beef cubes.

Brown meat in the bacon grease until nicely browned. Remove to a paper towel, and set aside.

Heat olive oil in the same pot. Cook onions, garlic, carrots, and celery over low heat. Add the vinegar and sugar. Pour in the broth and bring to a boil. Deglaze the pan by scraping off the food stuck on the bottom of the pot.

Return meat to pot. Pour in beer, then stir in parsnips, turnips, red potatoes, parsley, and bay leaves. Reduce heat to medium low. Cover and simmer for 90 minutes, stirring occasionally.

Chad's Slow Cooker Taco Soup

Ingredients

1 pound ground beef
1 pound bulk hot pork sausage
1 (28 ounce) can crushed tomatoes
1 (15.25 ounce) can whole kernel corn with red and green bell peppers (such as Mexicorn®), drained and rinsed
1 (14.5 ounce) can black beans, rinsed and drained
1 (14 ounce) can kidney beans, rinsed and drained
1 (1 ounce) package ranch dressing mix
1 (1 ounce) package taco seasoning mix
1 onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (14.5 ounce) can diced tomatoes with green chile peppers (such as RO*TEL®), undrained
1/2 cup chili sauce
2 fresh jalapeno peppers, diced
1 (12 fluid ounce) can or bottle dark beer
ground black pepper to taste

Directions

Brown the ground beef completely in a large skillet over medium heat; drain. Transfer the beef to a slow cooker.

Brown the sausage completely in a large skillet over medium heat; drain. Transfer the beef to a slow cooker.

Add the crushed tomatoes, corn, black beans, kidney beans, ranch dressing mix, taco seasoning mix, onion, green bell pepper, red bell pepper, diced tomatoes with green chile peppers, chili sauce, jalapeno peppers, beer, and black pepper to the slow cooker. Set slow cooker to Low and cook 8 to 10 hours, or, if you prefer, on High for 4 to 6 hours.

Chicken Fajita Marinade

Ingredients

1/4 cup beer
1/3 cup fresh lime juice
1 tablespoon olive oil
2 cloves garlic, minced
1 tablespoon brown sugar
1 tablespoon Worcestershire sauce
1 tablespoon chopped cilantro
1/2 teaspoon ground cumin
salt to taste

Directions

To prepare the marinade, stir together beer, lime juice, olive oil, garlic, brown sugar, Worcestershire sauce, cilantro, cumin, and salt; mix well.

To use marinade, pour into a resealable plastic bag, add up to 1 1/2 pounds of chicken breast, and mix until chicken is well coated. Marinate for 1 to 3 hours in the refrigerator.

Beer Margaritas

Ingredients

1 (12 fluid ounce) can frozen
limeade concentrate
12 fluid ounces tequila
12 fluid ounces water
12 fluid ounces beer
ice
1 lime, cut into wedges

Directions

Pour limeade, tequila, water, and beer into a large pitcher. Stir until well-blended, and limeade has melted. Add plenty of ice, and garnish with lime wedges. Adjust with additional water, if needed.

Beer Roasted Lime Chicken

Ingredients

1 (4 pound) whole chicken
1 tablespoon salt, or to taste
1 tablespoon ground black pepper, or to taste
1 lime, halved
1/2 (12 fluid ounce) can beer
1 cup water

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Season the chicken inside and out with salt and pepper. Squeeze the juice from the lime over the whole chicken, then place the halves into the cavity of the chicken. Set the half full beer can in the center of a roasting pan or baking dish, and place the chicken over it in an upright position with the beer inserted into the cavity. Pour water into the bottom of the pan. Cover the chicken with aluminum foil, and place roasting pan and all into the oven.

Roast the chicken for about 1 1/2 hours in the preheated oven, removing foil during the last 20 minutes. Baste occasionally with the drippings. When finished, the internal temperature of the chicken should be 180 degrees F (80 degrees C) when taken in the meatiest part of the thigh. Let the chicken rest for about 10 minutes before serving.

Drunken Dogs

Ingredients

2 (16 ounce) packages beef frankfurters, cut into bite size pieces
1 cup light brown sugar
1 (12 fluid ounce) can or bottle beer

Directions

In a medium saucepan, place the frankfurters, brown sugar and beer. Bring to boil. Reduce heat and simmer at least 1 hour.

Boilermaker Tailgate Chili

Ingredients

2 pounds ground beef chuck
1 pound bulk Italian sausage
3 (15 ounce) cans chili beans, drained
1 (15 ounce) can chili beans in spicy sauce
2 (28 ounce) cans diced tomatoes with juice
1 (6 ounce) can tomato paste
1 large yellow onion, chopped
3 stalks celery, chopped
1 green bell pepper, seeded and chopped
1 red bell pepper, seeded and chopped
2 green chile peppers, seeded and chopped
1 tablespoon bacon bits
4 cubes beef bouillon
1/2 cup beer
1/4 cup chili powder
1 tablespoon Worcestershire sauce
1 tablespoon minced garlic
1 tablespoon dried oregano
2 teaspoons ground cumin
2 teaspoons hot pepper sauce (e.g. Tabasco[®])
1 teaspoon dried basil
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon cayenne pepper
1 teaspoon paprika
1 teaspoon white sugar
1 (10.5 ounce) bag corn chips such as Fritos[®]
1 (8 ounce) package shredded Cheddar cheese

Directions

Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease.

Pour in the chili beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, chile peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.

After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate, and serve the next day.

To serve, ladle into bowls, and top with corn chips and shredded Cheddar cheese.

Grilled Jamaican Jerked Pork Loin Chops

Ingredients

1/2 (12 ounce) bottle lager style beer
3 fluid ounces dark rum
1/4 cup molasses
1/4 cup soy sauce
1/4 cup lime juice
2 tablespoons minced garlic
2 tablespoons minced ginger
1 scotch bonnet chile pepper, minced
2 teaspoons chopped fresh thyme
2 teaspoons chopped fresh marjoram
1 1/2 teaspoons ground allspice
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
2 bay leaves

8 (6 ounce) pork loin chops
kosher salt and cracked black pepper to taste

Directions

Pour the beer, rum, molasses, soy sauce, and lime juice into a bowl. Stir in the garlic, ginger, scotch bonnet pepper, thyme, and marjoram. Season with allspice, cinnamon, nutmeg, and bay leaves. Place the pork chops into a zip top bag, and pour in the marinade. Refrigerate overnight.

Prepare an outdoor grill for medium heat. Take the pork chops out of the marinade, place on a plate, and allow to sit at room temperature for 15 to 20 minutes as the grill heats.

Season the chops to taste with kosher salt and cracked black pepper. Grill the chops on both sides until a thermometer inserted into the center registers 150 degrees F. Allow the pork chops to rest for about 5 minutes before serving to allow the juices to redistribute.

Flaming Doctor Pepper II

Ingredients

2 fluid ounces amaretto liqueur
1/2 fluid ounce 151 proof rum
1 (1.5 fluid ounce) jigger beer

Directions

Pour amaretto into a highball glass. Gently pour the rum over the back of a spoon, so that it forms a layer on top of the amaretto. Carefully light rum with a match. Pour in the beer, wait for flames to die down, and drink entire contents in one gulp.

Hot Clam Dip II

Ingredients

1 (20 ounce) loaf round French bread
2 (8 ounce) packages cream cheese, softened
2 tablespoons grated onion
2 tablespoons beer
2 teaspoons Worcestershire sauce
2 teaspoons lemon juice
1 teaspoon hot pepper sauce
1/2 teaspoon salt
3 (6.5 ounce) cans minced clams, drained

Directions

Preheat oven to 250 degrees F (120 degrees C).

Cut off top of bread and set aside. Hollow loaf, leaving 1 1/2 to 2 inch shell. Reserve the bread that you pull out of the loaf.

In a medium-size bowl, combine cream cheese, onion, beer, Worcestershire sauce, lemon juice, hot pepper sauce, and salt. Beat well. Fold clams into the mixture. Pour clam mixture into the hollowed out bread bowl, cover the bread bowl with the bread top. Wrap the loaf in aluminum foil.

Bake at 250 degrees F (120 degrees C) for 3 hours. Use the leftover bread torn from inside the loaf to make bread cubes to dip with. Toast bread cubes with dip during last 5 minutes of baking time.

Best Beer Cheese Soup

Ingredients

5 slices bacon
2 tablespoons butter or margarine
1 onion, diced
1 carrot, diced
1 celery rib, diced
1 teaspoon dried basil
1 teaspoon dried oregano
1 bunch green onions, chopped
2 tablespoons flour
2 cups chicken broth
2 (12 fluid ounce) cans or bottles domestic beer
1 pound processed cheese food, cubed
1/2 pound sharp Cheddar cheese, grated
2 teaspoons garlic powder

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown; drain on plate lined with paper towels; crumble.

Melt the butter in a skillet over medium heat. Cook the onion, carrot, and celery in the butter until soft, 7 to 10 minutes. Add the bacon, basil, oregano, and green onions; cook and stir 2 minutes. Stir the flour into the mixture until completely dissolved. Pour in the chicken broth and beer; cook until heated through. Melt the processed cheese food and Cheddar cheese in the mixture in small batches. Season with garlic powder and stir.

Beer Burgers

Ingredients

1 pound ground beef
1 small onion, finely chopped
3 cloves garlic, minced
1 tablespoon Worcestershire sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup beer

Directions

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Mix the ground beef, onion, garlic, Worcestershire sauce, salt, and pepper in a bowl. Mix in the beer until absorbed by the meat mixture. Form into patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Beer Rolls

Ingredients

4 cups bread flour
2 tablespoons honey
1/4 teaspoon salt
1 tablespoon margarine
10 ounces dark beer
1 (.25 ounce) package active dry yeast
1 pinch ground cinnamon
2 tablespoons butter, melted

Directions

Allow 10 to 12 ounces of beer to reach room temperature and go flat. This will take approximately 3 to 4 hours.

Combine flattened beer, butter, cinnamon, salt, and honey in the pan of bread machine. Add flour and yeast being careful that the yeast does not touch the liquid. Select Dough setting, and Start.

After the dough has risen, remove the dough from the pan. Form into a long loaf; cut and form rolls. Place on a floured baking sheet, cover, and allow to rise for approximately 45 minutes.

Brush top of rolls with melted butter.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until golden brown.

Beer Cheese Soup I

Ingredients

1/2 cup chopped green onions
1 cup sliced celery
1 cup sliced carrots
8 ounces fresh mushrooms, sliced
3/4 cup butter
1/2 cup all-purpose flour
1 teaspoon mustard powder
5 cups chicken broth
1 small head cauliflower
1 (12 fluid ounce) can or bottle
beer
8 ounces sharp Cheddar cheese,
shredded
2 tablespoons grated Parmesan
cheese
salt to taste
ground black pepper to taste

Directions

Saute green onions, celery, carrots, and mushrooms in butter. Mix flour and dry mustard into sauteed vegetables. Add chicken broth, bring to a boil.

Break up cauliflower into bite-size pieces, steam until just tender.

Reduce heat of sauteed vegetables to a simmer, add cauliflower, beer, and cheeses. Simmer 15-20 minutes. Add salt and pepper to taste. Check seasonings.

New Orleans Shrimp

Ingredients

1 teaspoon canola oil
1 onion, finely diced
1 stalk celery, chopped
1 green bell pepper, chopped
1 teaspoon crushed red pepper
1 tablespoon butter
1/4 cup all-purpose flour
1/2 teaspoon salt
cracked black pepper to taste
2 1/2 cups fish stock
1 cup beer
1 pound large shrimp - peeled and deveined

Directions

Pour oil into a large, heavy skillet; place over medium high heat. Heat oil until hot, but not smoking. Reduce heat to low, and add onion, celery, and green pepper. If using diced hot peppers, stir in now. Saute until the onion is soft; be careful not to burn onion. Remove vegetables from skillet, and wipe out excess liquid with paper towel.

Return pan to heat. Melt butter in pan: let bubble, but do not allow butter to burn. Sprinkle flour over butter, and stir with wire whisk. Whisk in salt and black pepper. Whisking constantly, brown flour mixture until dry; this should take about 3 to 5 minutes. Do not allow roux to burn.

Slowly whisk in hot fish stock . Increase heat slightly. Gradually whisk in beer; keep whisking until gravy thickens. Stir in vegetables. If gravy is too thick, gradually stir in warm water to dilute.

Stir shrimp into gravy. Cook until pink, about 2 to 3 minutes. Remove from heat, and serve.

Drunken Roasted Salsa

Ingredients

1/2 green bell pepper
1/2 red bell pepper
2 fresh jalapeno peppers
2 serrano peppers
2 tablespoons olive oil
3/4 large white onion, cut into large chunks
1/2 large fresh tomato, chopped
3 cloves garlic
1/4 cup cilantro leaves
1 (12 ounce) can canned diced tomatoes with their juice
2 tablespoons fresh lime juice
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 fluid ounces Mexican beer

Directions

Preheat oven to broil. Line a baking sheet with foil.

Halve the green bell pepper, red bell pepper, jalapeno peppers, and serrano peppers lengthwise and discard stems and seeds. Place on baking sheet and brush the peppers with olive oil. Roast peppers under the broiler until the skin blackens and blisters, 3 to 5 minutes. Place peppers in a bowl and cover with plastic wrap; allow the peppers to steam until the skins loosen, about 10 minutes. Peel skin off the peppers and discard.

Combine the green bell pepper, red bell pepper, jalapenos, serrano, onion, tomato, garlic, cilantro, diced tomato with juice, lime juice, salt, black pepper, and beer in a blender. Blend to desired consistency. Transfer to a bowl and allow to cool in the refrigerator for 30 minutes before serving.

Guinness® and Chocolate Cheesecake

Ingredients

1 cup crushed chocolate cookies
1/4 cup butter, softened
2 tablespoons white sugar
1/4 teaspoon unsweetened cocoa powder

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1/2 pound semisweet chocolate chips
2 tablespoons heavy cream
1 cup sour cream
1 pinch salt
3/4 cup Irish stout beer (e.g. Guinness®)
2 teaspoons vanilla extract

1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9 inch springform pan with butter.

Combine the crushed cookies, butter, 2 tablespoons sugar, and cocoa in a small bowl; mix; press into the bottom of the prepared springform pan.

Place the cream cheese in a large bowl and beat with an electric mixer set to low speed until smooth. While beating, slowly add 1 cup sugar and then the eggs, one at a time. Continue beating until smooth.

Combine the chocolate chips and heavy cream in a microwave-safe bowl. Heat in the microwave until the chocolate is completely melted, stirring every 30 seconds. Beat the chocolate into the cream cheese mixture. Add the sour cream, salt, beer, and vanilla; blend until smooth. Pour the mixture over the crust. Place the pan into a large, deep baking dish. Fill the dish with water to cover the bottom half of the springform pan.

Bake the cheesecake in the water bath in the preheated oven for 45 minutes; turn oven off; leave the cheesecake in the oven with oven door slightly ajar another 45 minutes; remove from oven. Run a knife along the edge of the cheesecake to loosen from pan. Chill in refrigerator at least 4 hours.

Melt the semisweet chocolate in a small bowl using the microwave. Make chocolate clovers by dropping 3 small drops of melted chocolate close to one another on waxed paper. Drag a toothpick from between two dots outward to make the stem; chill until hardened. Arrange the chocolate clovers on top of the chilled cheesecake for decoration.

Triple Dipped Fried Chicken

Ingredients

3 cups all-purpose flour
1 1/2 tablespoons garlic salt
1 tablespoon ground black pepper
1 tablespoon paprika
1/2 teaspoon poultry seasoning

1 1/3 cups all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black pepper
2 egg yolks, beaten
1 1/2 cups beer or water

1 quart vegetable oil for frying
1 (3 pound) whole chicken, cut into pieces

Directions

In one medium bowl, mix together 3 cups of flour, garlic salt, 1 tablespoon black pepper, paprika and poultry seasoning. In a separate bowl, stir together 1 1/3 cups flour, salt, 1/4 teaspoon pepper, egg yolks and beer. You may need to thin with additional beer if the batter is too thick.

Heat the oil in a deep-fryer to 350 degrees F (175 degrees C). Moisten each piece of chicken with a little water, then dip in the dry mix. Shake off excess and dip in the wet mix, then dip in the dry mix once more.

Carefully place the chicken pieces in the hot oil. Fry for 15 to 18 minutes, or until well browned. Smaller pieces will not take as long. Large pieces may take longer. Remove and drain on paper towels before serving.

Marty's Loosemeat Sandwich

Ingredients

1 pound lean ground beef
1 (12 fluid ounce) can or bottle
beer
1 teaspoon salt
1 teaspoon granulated sugar
1/2 teaspoon ground black
pepper
2 teaspoons yellow mustard

Directions

In a medium skillet over medium heat, cook the ground beef until evenly browned; drain.

Stir in beer, salt, sugar, pepper, and yellow mustard. Bring to a boil, and reduce heat to low; simmer partially covered. Remove from heat the moment all the liquid has evaporated.

Corey's Brown Snapper

Ingredients

1 fluid ounce amaretto liqueur
3 fluid ounces Canadian whiskey
4 ice cubes
3/4 cup chilled root beer

Directions

Pour the amaretto and whiskey into a glass with ice. Top with root beer. Stir and enjoy!

Beer Chicken

Ingredients

2 pounds chicken drumsticks
2 (12 fluid ounce) cans
Budweiser[®] beer
1 teaspoon dried rosemary

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the chicken drumsticks in a 9x13 baking dish. Season with rosemary, salt and pepper. Pour the beers in with the chicken.

Bake for 1 hour in the preheated oven, until the chicken is browned and meat slides off the bone easily. Just you wait! You are going to love it!

Beer Soup (Biersuppe)

Ingredients

6 cups beer
2 egg yolks
1 cup sour cream
1 teaspoon cornstarch
1 teaspoon white sugar
1/2 teaspoon salt
4 slices French bread, cut into 1
inch cubes
1 cup shredded Swiss cheese

Directions

In a medium saucepan over medium heat, bring beer, covered, to a boil.

Meanwhile, in a bowl, beat together egg yolks, sour cream, cornstarch, sugar and salt until well blended. Transfer mixture to a large saucepan over low heat. Pour in hot beer, a little at a time, stirring until well combined. Do not boil.

To serve, divide bread cubes into four warmed soup bowls. Sprinkle cheese over bread. Pour hot soup over all and serve piping hot.

Ingredients

4 fluid ounces amber beer
2 fluid ounces lemon-lime flavored
carbonated beverage
1/4 teaspoon grenadine syrup

Directions

Pour the beer, soda, and grenadine syrup in a tall glass. Stir and serve.

Wisconsin Native's Beer Cheese Soup

Ingredients

1 1/2 cups diced carrots
1 1/2 cups diced onion
1 1/2 cups diced celery
2 cloves garlic, minced
1 teaspoon hot pepper sauce
1/8 teaspoon cayenne pepper
1/2 teaspoon salt
1/4 teaspoon black pepper
3 cups chicken broth
2 cups beer
1/3 cup butter
1/3 cup flour
4 cups milk or half and half
6 cups shredded sharp Cheddar cheese
1 tablespoon Dijon mustard
2 teaspoons Worcestershire sauce
1 teaspoon dry mustard
popped popcorn, for garnish

Directions

In a large saucepan over medium heat, stir together carrots, onion, celery, and garlic. Stir in hot pepper sauce, cayenne pepper, salt, and pepper. Pour in chicken broth and beer; simmer until vegetables are tender, about 12 minutes. Remove from heat.

Meanwhile, heat butter in a large soup pot over medium-high heat. Stir in flour with a wire whisk; cook, stirring until the flour is light brown, about 3 or 4 minutes. Gradually stir in milk, whisking to prevent scorching, until thickened. Remove from heat, and gradually stir in cheese. Keep warm.

Stir beer mixture into cheese mixture. Stir in Dijon mustard, Worcestershire sauce, and dry mustard. Adjust for hot pepper sauce. Bring to a simmer, and cook 10 minutes. Serve topped with popcorn.

Beer and Brown Sugar Steak Marinade

Ingredients

2 (16 ounce) beef sirloin steaks
1/4 cup dark beer
2 tablespoons teriyaki sauce
2 tablespoons brown sugar
1/2 teaspoon seasoned salt
1/2 teaspoon black pepper
1/2 teaspoon garlic powder

Directions

Preheat grill for high heat.

Use a fork to poke holes all over the surface of the steaks, and place steaks in a large baking dish. In a bowl, mix together beer, teriyaki sauce, and brown sugar. Pour sauce over steaks, and let sit about 5 minutes. Sprinkle with 1/2 the seasoned salt, pepper, and garlic powder; set aside for 10 minutes. Turn steaks over, sprinkle with remaining seasoned salt, pepper, and garlic powder, and continue marinating for 10 more minutes.

Remove steaks from marinade. Pour marinade into a small saucepan, bring to a boil, and cook for several minutes.

Lightly oil the grill grate. Grill steaks for 7 minutes per side, or to desired doneness. During the last few minutes of grilling, baste steaks with boiled marinade to enhance the flavor and ensure juiciness.

Stout Steak

Ingredients

4 (1/2 pound) steaks
1 (12 fluid ounce) can or bottle
stout beer
1 clove crushed garlic
1/4 cup soy sauce
1 (10.5 ounce) can condensed
beef broth
1/2 teaspoon dried sage
1 teaspoon onion powder
1 teaspoon freshly ground black
pepper

Directions

Place steaks in a flat glass dish. Use a big enough dish so that steaks lay flat on the bottom. Toss in your garlic and spices. Pour the bottle of stout, soy sauce, and beef broth over the steaks. Add just enough water to cover the steaks. Cover, and let marinate in the refrigerator overnight (or at least three hours).

Preheat the oven to broil. Cook steaks to desired doneness.

Bloody Mary Deluxe

Ingredients

1 (11.5 fl oz) can spicy vegetable juice cocktail
1/2 lime, juiced
1 stalk celery
4 dashes pepper sauce (such as Frank's Red Hot®)
2 dashes Worcestershire sauce
1 teaspoon prepared horseradish
4 (1.5 fluid ounce) jiggers vodka, or to taste
1/2 cup crushed ice
salt and ground black pepper to taste
B
1 cup ice cubes
4 marinated cocktail onions
1/2 carrot (optional)
2 short stalks of celery with leaves
2 stuffed green olives
1/2 lime, cut into wedges
2 thin strips of green bell pepper (optional)
2 small sprigs of mint (optional)

Directions

In a blender, combine the vegetable juice, lime juice, 1 celery stalk, hot pepper sauce, Worcestershire sauce, horseradish, vodka, and crushed ice. Season with salt and pepper. Cover, and blend until smooth.

Use two large frozen beer mugs, highball or pint glasses. Place one cocktail onion at the bottom of each glass. Put 1/2 cup of ice cubes into each glass. Use a vegetable peeler to pull a few strips off of the carrot for each glass. Put in a slice of green pepper. Divide the blended mixture evenly between the two glasses.

On cocktail toothpicks, place a green olive, a cocktail onion, and a lime wedge. Attach each one to a celery stalk so that when inserted, this garnish is on the top of the drink. Sprinkle on a few more carrot strips, and garnish each drink with a sprig of mint.

Party Corned Beef Puffs

Ingredients

2 1/2 cups finely chopped deli
corned beef
2 tablespoons chopped onion
2 tablespoons Dijon mustard
1 tablespoon mayonnaise
1/4 teaspoon prepared
horseradish
1 cup beer
1/2 cup butter
1 cup flour
1/4 teaspoon salt
4 eggs

Directions

Mix together the corned beef, onion, mustard, mayonnaise, and horseradish. Cover and refrigerate.

Preheat an oven to 450 degrees F (230 degrees C).

In a large pot, bring beer and butter to a rolling boil. Stir in flour and salt until the mixture forms a ball. Transfer the dough to a large mixing bowl. Using a wooden spoon or stand mixer, beat in the eggs one at a time, mixing well after each. Drop by teaspoonfuls onto a lightly greased baking sheet.

Bake for 10 minutes in the preheated oven. Reduce temperature to 350 degrees F (175 degrees C) and bake an additional 10 minutes until golden brown. Centers should be dry.

When the shells are cool, split the puffs and fill with the corned beef mixture. Refrigerate until ready to serve.

Bacon Wrapped Bratwurst

Ingredients

4 bratwurst
3 (12 ounce) cans light beer
5 tablespoons brown sugar
1 teaspoon cayenne pepper
6 slices bacon, cut in half

Directions

Poke bratwurst several times with a small fork, and place into a saucepan with the beer. Bring to a boil over high heat, then reduce heat to medium, and simmer for 15 minutes. Remove the bratwurst from the beer, and allow to cool to room temperature.

Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil, and place a wire rack on top.

Toss the brown sugar and cayenne pepper together in a large bowl and set aside. Cut each bratwurst into three pieces, wrap each piece with half strip of bacon, and secure with a toothpick. Toss the bratwurst with the cayenne mixture to coat, then place onto the prepared baking sheet.

Bake in preheated oven until the bacon is brown and crisp, 25 to 35 minutes.

Pork Chops in Beer

Ingredients

2 cups ketchup
1 (12 fluid ounce) can or bottle
beer
3/4 cup packed brown sugar
8 pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the ketchup, brown sugar and beer. Mix well and pour into a 9x13 inch baking dish. Place the pork chops over this mixture in the dish.

Bake, uncovered, at 350 degrees F (175 degrees C) for 1 hour, or internal pork temperature reaches 160 degrees F (175 degrees C). (Note: Place foil over pork chops if they start to brown too quickly.)

Beer Cheese Soup IV

Ingredients

2 cups cauliflower florets
1 tablespoon margarine
1/2 cup chopped onion
1 clove garlic, minced
1 teaspoon Worcestershire sauce
1 (12 fluid ounce) can or bottle
beer
1 (14.5 ounce) can chicken broth
3 tablespoons cornstarch
3 tablespoons water
2 cups half-and-half cream
2 cups shredded Cheddar cheese

Directions

In a small saucepan over medium heat, cook cauliflower in water to cover until just tender, 5 to 10 minutes. Drain and set aside.

In a large pot over medium heat, melt margarine. Stir in onion, garlic and Worcestershire and cook until onion is translucent. Pour in beer and bring to a boil. Pour in chicken broth and return to a boil. Then reduce heat, stir in cauliflower, and heat through.

In a small bowl, combine cornstarch and 3 tablespoons water, stirring to dissolve. Set aside. Stir half-and-half and Cheddar into the soup until the cheese melts. Stir in cornstarch mixture and continue to cook and stir until soup thickens. Serve at once.

Bubba's Beer Bread

Ingredients

3 cups self-rising flour
3 tablespoons white sugar
1 teaspoon onion powder
1 teaspoon dried dill, or to taste
1 teaspoon salt
1 (12 fluid ounce) can beer, room temperature
4 ounces cubed Cheddar cheese, or to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9 or 10 inch cast iron skillet.

In a large bowl, stir together the self-rising flour, sugar, onion powder, dill weed and salt. Pour in the beer, and stir until all of the dry is incorporated. Stir as lightly as possible so as not to deflate the beer. Fold in cheese cubes.

Bake for 45 to 60 minutes, or until the top springs back when lightly touched. The bread should rise way above the edge of the pan.

BBQ Chuck Roast

Ingredients

- 1 (5 pound) chuck roast
- 1 cup barbeque sauce
- 1 cup teriyaki sauce
- 1 (12 fluid ounce) can or bottle beer
- 3 teaspoons minced garlic
- 3 teaspoons thinly sliced fresh ginger root
- 1 onion, finely chopped
- 3 teaspoons coarsely ground black pepper
- 2 teaspoons salt

Directions

In a large bowl, mix barbeque sauce, teriyaki sauce, beer, garlic, ginger, onion, black pepper, and salt. Place the roast into the marinade, cover and refrigerate for six hours, turning often.

Preheat an outdoor grill for indirect heat. Remove the roast from the marinade, and pour the marinade into a saucepan. Bring to a boil, and cook for 5 minutes. Set aside for use as a basting sauce.

Thread the roast onto a rotating barbecue spit above indirect heat. Cook the roast for two hours, or until the internal temperature of the roast is at least 145 degrees F (63 degrees C). Baste often during the last hour with reserved marinade.

Smokin' Scovilles Turkey Chili

Ingredients

2 tablespoons olive oil
1 onion, chopped
5 cloves garlic, minced
2 small green bell peppers, seeded and chopped
1 habanero pepper, seeded and chopped
2 pounds lean ground turkey
2 tablespoons chili powder
2 teaspoons red pepper flakes
1 tablespoon paprika
1 tablespoon ground cumin
2 teaspoons dried oregano
1 teaspoon ground black pepper
1 (1 ounce) envelope instant hot chocolate mix
2 teaspoons seasoned salt
1 tablespoon Worcestershire sauce
1 teaspoon liquid smoke flavoring
2 (14.5 ounce) cans diced tomatoes with green chile peppers, drained
1 (8 ounce) can tomato sauce
1 (15 ounce) can kidney beans, drained
1/2 cup cheap beer
1/2 cup canned whole kernel corn
1 tablespoon hot pepper sauce

Directions

Heat the olive oil in a large saucepan over medium heat. Add the onion, garlic, green peppers and habanero pepper; cook and stir until the onion is transparent. Push these to one side of the pot, and crumble in the ground turkey. Cover, and cook for about 5 minutes, stirring occasionally, or until the meat is no longer pink. Stir everything together so the garlic doesn't burn.

Season with chili powder, red pepper flakes, paprika, cumin, oregano, pepper, hot cocoa mix and seasoned salt. Stir in Worcestershire sauce, liquid smoke, diced tomatoes with green chilies, tomato sauce and kidney beans. Crack open a beer, and pour in about 1/3. Drink or discard the rest. Partially cover the pan, and simmer over medium heat for about 50 minutes, stirring occasionally.

Mix in the corn and hot pepper sauce, and simmer for about 10 more minutes. Remove from the heat and allow to cool for a few minutes before serving.

Sweet Easter Quick Bread

Ingredients

2 (12 ounce) bottles beer
2 pounds dark brown sugar
1/2 cup butter or margarine
6 eggs
1 teaspoon vanilla extract
9 cups all-purpose flour
1/4 cup baking powder
3 cups raisins
3 cups candied mixed fruit

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 4 9x5 inch loaf pans.

In a large saucepan, combine beer, sugar and butter over medium-low heat. When the ingredients melt into each other remove from the stove top and let cool. When the mixture is cool, mix in beaten eggs and vanilla extract.

In a large bowl, combine flour, baking powder, raisins and mixed fruits. Stir beer mixture slowly into the dry mixture, incorporating and mixing as you go. Pour mixture into the prepared loaf pans.

Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes.

Overnight Pork Roast With Cabbage

Ingredients

4 teaspoons caraway seeds, crushed and divided
2 cloves garlic, minced
2 teaspoons salt
1 teaspoon ground black pepper
3 pounds boneless pork loin roast
3 tablespoons olive oil, divided
1 onion, thinly sliced
4 carrots
2 bay leaves
2 1/2 pounds shredded fresh cabbage
1 (12 fluid ounce) can or bottle beer
2 tablespoons molasses
1 cup beef broth
4 potatoes, cooked and mashed salt and pepper to taste

Directions

In a small bowl, combine 2 teaspoons of the crushed caraway seeds, garlic, salt and ground black pepper. Rub the pork with the dry rub mixture, cover and refrigerate for 24 hours.

Preheat oven to 350 degrees F (175 degrees C).

Heat 1 tablespoon of the oil in a large skillet over medium high heat. Add the onion, carrots, bay leaves, 1 teaspoon of the crushed caraway seeds and salt and pepper to taste. Saute for 8 minutes, or until vegetables are tender. Transfer this to a 10x15 inch roasting pan.

In the same skillet over high heat, combine 1/2 tablespoon of the olive oil, half (1 1/4 pounds) of the cabbage, and 1/2 teaspoon crushed caraway seeds. Saute, stirring often, until this cooks down, about 5 to 10 minutes. Transfer this to the roasting pan and repeat with another 1/2 tablespoon of oil, the remaining half (1 1/4 pounds) of the cabbage, and the remaining crushed caraway seeds. Once cooked down, transfer this to the roasting pan.

Heat the remaining olive oil in the same skillet over medium high heat. Place the pork loin in the heated oil and brown well on all sides. Set the roast on top of all the vegetables in the roasting pan. Add the beer and molasses to the skillet and bring to a boil, scraping up all the browned bits on the bottom of the skillet. Pour this and the broth over the pork roast and vegetables. Season with salt and pepper to taste.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Turn pork over and bake until the internal temperature of the pork reaches 150 degrees F (65 degrees C). At this point, remove the pan from the oven and let the pork sit on a cutting board for 5 minutes. Then slice the pork into serving size pieces. Discard the bay leaves. Return the sliced pork to the pan resting over the vegetables. Top off with the mashed potatoes.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes, or until potatoes are lightly browned.

Three-Pepper Rice and Chicken Pot

Ingredients

1/2 pound andouille sausage links
1 poblano chile
1 red bell pepper
3 tablespoons canola oil
1 1/2 pounds skinless, boneless chicken thighs, cut into 1 1/2-inch chunks
3 tablespoons Cajun-style seasoning
1 1/2 tablespoons butter
2 yellow onions, finely chopped
2 banana (or hot) peppers, seeded and chopped
2 celery ribs, finely chopped
6 cloves garlic, minced
1 shallot, minced
3 cups long grain white rice
1 1/2 tablespoons butter
3 cups chicken stock
1 (10 ounce) can tomato sauce
1 (10 ounce) can diced tomatoes with mild green chilies, undrained
1 (12 fluid ounce) can or bottle beer
salt to taste
1 cup frozen corn kernels, thawed

Directions

Preheat your oven's broiler. Line a baking sheet with a sheet of foil.

Cook andouille sausage in a skillet over medium heat until cooked through, about 15 minutes. Remove from skillet and cut into 1/4-inch slices; set aside.

While the sausage is cooking, cut the peppers in half lengthwise and remove the stem and seeds. Place peppers, cut-side-down onto baking sheet and place into preheated oven. Broil peppers until the skins blacken, about 7 minutes, then place into a bowl and cover with plastic wrap. Allow the peppers to steam for 10 minutes until the skins loosen, then remove and discard blackened skins; chop peppers into 1/2 inch pieces and set aside.

Heat the canola oil in a stockpot over high heat. Toss the chicken with Cajun seasoning and sear in batches in the oil until light brown and no longer pink in the center, about 6 minutes. Remove chicken, leaving oil in the stockpot, and drain on paper towels.

Add 1 1/2 tablespoons of butter to the oil. Stir in the onion, banana peppers, celery, garlic, and shallot; cook until the onions are translucent, 3 to 4 minutes. Stir in rice and 1 1/2 tablespoon butter. Stir in the chicken stock, tomato sauce, and diced tomato with chilies. Cover and simmer until liquid is mostly absorbed into the rice, 10 to 12 minutes. Stir in the beer and cover; cook another 5 minutes until the rice is tender. Season with salt, then mix in the corn, poblano, bell pepper, chicken, and andouille sausage. Return to a simmer, then turn off heat and allow to rest 5 minutes before serving.

Beer Cooked Chicken

Ingredients

1 (12 fluid ounce) can or bottle beer
4 skinless, boneless chicken breast halves
2 tablespoons butter
1 cup sliced fresh mushrooms
1 tablespoon grated Parmesan cheese

Directions

To Marinate: Pour 1/2 of the beer into a nonporous glass dish or bowl. Add chicken breasts, toss to coat, cover dish and refrigerate for 30 minutes to marinate.

Melt 1 tablespoon of the butter in a large skillet over medium heat. Add mushrooms and saute for 5 to 10 minutes or until cooked; remove from skillet and reserve, keeping warm.

Melt remaining 1 tablespoon butter in skillet over medium high heat and add chicken. Saute 5 to 6 minutes each side or until cooked through and juices run clear. Reduce heat to low, pour remaining beer over chicken and add reserved mushrooms. Cover skillet and let simmer for 5 to 10 minutes. Sprinkle with cheese and serve.

Beer Cheese Dip I

Ingredients

1 (8 ounce) package cream cheese, softened
1 (8 ounce) package processed cheese food, diced
1/2 (12 fluid ounce) can beer, room temperature
1 clove garlic, peeled and crushed

Directions

In a medium bowl, whip together cream cheese, processed cheese food, beer and garlic. Continue whipping until smooth.

Terry's Beer Chicken

Ingredients

4 bone-in chicken breast halves,
fat and skin trimmed
1 teaspoon garlic powder
1 teaspoon chili powder
salt and ground black pepper to
taste
3 onions, thinly sliced
3 potatoes, thinly sliced
6 tablespoons butter
1 (12 fluid ounce) can or bottle
beer
3/4 cup shredded Cheddar
cheese

Directions

Rinse and pat dry the chicken breasts. Rub the garlic powder and chili powder onto the surface of the chicken; season with salt and pepper.

Melt the butter in a large skillet over medium heat; lay the chicken into the skillet with the bone side facing down. Add the onions. Cover the skillet and cook, stirring the onions occasionally, 15 minutes. Turn the chicken and continue cooking until the chicken is no longer pink at the bone and the juices run clear, about 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

Add the potatoes to the skillet, return the cover to the skillet, and cook until the potatoes are cooked through, 7 to 10 minutes. Pour the beer into the skillet and allow the mixture to cook uncovered until the liquid is mostly absorbed, 7 to 10 minutes. Remove the chicken to a platter and set aside. Sprinkle the cheese over the potato and onion mixture; cook until the cheese is melted. Serve hot with the chicken breasts.

Marinated Venison

Ingredients

2 pounds venison (deer meat)
1/2 (10 fluid ounce) bottle
Worcestershire sauce
1 (12 fluid ounce) can or bottle
beer
1 1/2 cups all-purpose flour
1 tablespoon onion salt
1 tablespoon garlic powder
vegetable oil for frying

Directions

Pound venison flat, and cut into 1 inch strips; place in a large bowl. Pour in Worcestershire sauce and beer. Cover, and refrigerate for 1 hour or more.

In a shallow bowl, combine flour, onion salt and garlic powder. Drag soaked meat through the flour mixture. Heat oil in a large heavy skillet, and fry meat until golden brown.

Poor Man's Beer Batter Fish

Ingredients

1 cup beer, or as needed
1 (7 ounce) container shake and
pour buttermilk pancake mix
2 pounds trout fillets
1/2 cup oil for frying

Directions

Heat oil in a large skillet over medium heat.

Pour beer into the pancake mix container in place of the water it calls for. Make the batter as thick or thin as you prefer. Close the lid, give it a few shakes, and boom it's done.

Dip fish into the batter using a pair of tongs, or if you want to dirty a dish, pour the batter in a bowl first. If you cut your fish into smaller pieces, you can toss them into the container, close the lid and shake it a couple of times, then carefully remove the coated pieces.

Remove the fish from the batter using tongs, and place into the hot oil. Fry the fish until golden brown on both sides, 3 to 4 minutes per side.

Una's Cheddar Beer Bread (bread machine dough)

Ingredients

1 (12 fluid ounce) can or bottle premium lager
2 tablespoons margarine
2 tablespoons milk
4 cups all-purpose flour
2 teaspoons salt
2 tablespoons sugar
4 teaspoons yeast
1 teaspoon ground black pepper
1 teaspoon ground cayenne pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon dried marjoram
1/2 teaspoon dried basil
8 ounces reduced-fat extra-sharp Cheddar cheese
2 tablespoons margarine, melted

Directions

Grease two (9x5 inch) loaf pans.

In a medium saucepan over medium heat, warm beer slightly. Stir in milk and 2 tablespoons margarine to melt. Pour contents into bread machine pan. Pour in flour. Make a well in the center of the flour, and sprinkle salt onto one side of the mound that forms. Into the well, pour the sugar and yeast. Sprinkle with pepper, onion, garlic, and herbs. Begin the dough cycle.

Meanwhile, slice the cheese into pea-size crumbles. Avoid using shredded cheese, as it may clump. Once the dough forms into a sticky ball, gradually add the cheese crumbles.

As the cycle continues and the cheese fully incorporates into the dough, the ball should still be somewhat soft and sticky. If it is too dry, add a bit of milk.

When the cycle has completed, punch down the dough, and divide it in half. Place each half into a greased loaf pan, and allow the dough to rise, about 45 to 60 minutes.

Preheat the oven to 350 degrees F (175 degrees C).

When the dough has risen, bake for 1 hour, or until the loaves are golden brown and make a hollow sound when thumped. Immediately turn out onto a cooling rack, and brush with melted margarine. Cool completely before cutting.

Amazing Ribs

Ingredients

6 pounds pork baby back ribs
1 pinch black pepper
1 pinch salt
1 pinch crushed red pepper
4 cups barbecue sauce
2 (12 ounce) bottles porter beer,
room temperature

Directions

Cut ribs into small portions of 2 or 3 bones each. Bring a large pot of water to a boil. Season water a pinch each of salt, black pepper, and crushed red pepper to the water. Boil ribs in seasoned water for 20 minutes. Drain, and let the ribs sit for about a half an hour.

Meanwhile, preheat an outdoor grill for high heat.

Lightly coat the ribs with barbecue sauce. Cook the ribs over high heat for a 5 to 10 minutes on each side to get a nice grilled look to them.

Place grilled ribs in a slow cooker. Pour remaining barbecue sauce and one bottle of beer over the ribs; this should cover at least half of the ribs. Cover, and cook on High for 3 hours. Check ribs every hour or so, and add more beer if needed to dilute sauce. Stir to get the ribs on top into the sauce. The ribs are done when the meat is falling off the bone. The ribs were cooked completely in the first process, the rest is about flavor and texture.

Dubliner and GuinnessB®

Ingredients

1 (8 ounce) package cream cheese, softened
7 fluid ounces GuinnessB® Draught Beer
1/4 teaspoon Worcestershire sauce
1 clove garlic, minced
1 (8 ounce) package Dubliner Irish cheese, shredded

Directions

Place the cream cheese in the bowl of a food processor; pulse the cream cheese while adding the Guinness and Worcestershire sauce. Add the garlic and Dubliner cheese; process until smooth. Spoon the mixture into a serving bowl; cover. Chill in refrigerator overnight or 8 hours before serving.

Mexican-Style Fajitas

Ingredients

1 pound trimmed skirt steak
1 (12 ounce) bottle beer
1/3 cup freshly squeezed key-lime juice
1 onion, cut into rings
1 large green bell pepper, cut into rings
1 teaspoon onion powder
1 teaspoon lemon pepper seasoning
1 teaspoon garlic powder
1 teaspoon garlic salt

Directions

Stir together the beer, lime juice, onion, and bell pepper in a large glass or ceramic bowl. Pound the skirt steaks to 1/4 inch thick, and mix into the marinade. Cover the bowl with plastic wrap, and marinate in the refrigerator for 2 hours.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the skirt steak from the marinade. Discard the remaining marinade. Mix the onion powder, lemon pepper, garlic powder, and garlic salt together in a small bowl. Sprinkle the steaks with the spice mix on all sides.

Cook the steaks until they are firm, hot in the center, and well done, about 7 minutes per side. An instant-read thermometer inserted into the center should read 155 degrees F (65 degrees C).

Cajun Deep-Fried Turkey

Ingredients

2 cups butter
1/4 cup onion juice
1/4 cup garlic juice
1/4 cup Louisiana-style hot sauce
1/4 cup Worcestershire sauce
2 tablespoons ground black pepper
1 teaspoon cayenne pepper
7 fluid ounces beer
3 gallons peanut oil for frying, or as needed
1 (12 pound) whole turkey, neck and giblets removed

Directions

Melt the butter in a large saucepan over medium heat. Add the onion juice, garlic juice, hot sauce, Worcestershire sauce, black pepper, cayenne pepper and beer. Mix until well blended.

Use a marinade injecting syringe or turkey baster with an injector tip to inject the marinade all over the turkey including the legs, back, wings, thighs and breasts. Place in a large plastic bag and marinate overnight in the refrigerator. Do not use a kitchen trash bag. If your turkey is large, you can use an oven bag.

When it's time to fry, measure the amount of oil needed by lowering the turkey into the fryer and filling with enough oil to cover it. Remove the turkey and set aside.

Heat the oil to 365 degrees F (185 degrees C). When the oil has come to temperature, lower the turkey into the hot oil slowly using the hanging device that comes with turkey deep-fryers. The turkey should be completely submerged in the oil. Cook for 36 minutes, or 3 minutes per pound of turkey. The turkey is done when the temperature in the thickest part of the thigh reaches 180 degrees F (80 degrees C). Turn off the flame and slowly remove from the oil, making sure all of the oil drains out of the cavity. Allow to rest on a serving platter for about 20 minutes before carving.

Barb's Guinness®-n-Cabbage Delight

Ingredients

1 tablespoon toasted pumpkin seed oil
2 medium shallots, diced
2 teaspoons minced fresh ginger root
3 cups shredded red cabbage
3 cups shredded napa cabbage
1 cup Irish stout beer (e.g., Guinness)
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

Directions

Heat the pumpkin seed oil in a skillet over medium-high heat. Place shallots and ginger in the skillet, and cook until tender. Mix in red cabbage and napa cabbage, and cook about 2 minutes. Pour in the beer. Season with salt and pepper. Reduce heat to medium, cover skillet, and continue cooking 5 minutes, or until cabbage is tender.

Blackjack Brisket

Ingredients

10 pounds untrimmed beef brisket
1 (12 fluid ounce) can beer
(optional)
1 large onion, quartered
2 cloves garlic, minced
1 tablespoon salt
1 tablespoon pepper
2 (18 ounce) bottles hickory
smoke flavored barbeque sauce
1 cup blackstrap molasses
2 tablespoons liquid smoke
flavoring

Directions

Preheat the oven to 250 degrees F (120 degrees C).

Place brisket in a large roasting pan (disposable aluminum foil pan is fine). Pour beer over the meat, and place onion sections on top. Season with garlic, salt and pepper. Combine the barbeque sauce, molasses and liquid smoke; pour over the roast. Cover pan with aluminum foil.

Place pan on the center rack of the preheated oven, and bake for 6 to 8 hours, or until beef is fork tender. Remove from the oven and let stand for about 10 minutes before slicing across the grain into 1/8 inch slices.

Melissa's Mussels

Ingredients

5 pounds mussels, cleaned and debearded
1 large onion, diced
1 (14.5 ounce) can diced tomatoes
5 large cloves garlic, chopped
1 (12 fluid ounce) can or bottle beer
1/2 cup red wine
2 tablespoons peppercorns in brine, crushed (optional)

Directions

In a large pot (or the kitchen sink basin), soak the mussels 10 minutes in enough lightly salted cold water to cover.

In a separate large pot, mix the onion, tomatoes, garlic, beer, wine, and peppercorns. Place the mussels in the pot, and bring to a boil. Cook 10 minutes, reduce heat to low, and continue cooking 5 minutes, until mussels open. Discard unopened mussels.

Beer Cheese Soup VII

Ingredients

3/8 cup butter
1 1/2 cups chopped onion
3 (12 fluid ounce) cans or bottles
beer
1 1/2 cups diced carrots
3 stalks celery, diced
1 tablespoon ground cumin
2 1/2 teaspoons salt
3/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 teaspoon ground black
pepper
3 cups sour cream
12 ounces processed cheese,
cubed

Directions

In a large pot over medium heat, melt butter. Cook onion in butter until tender. Stir in beer, carrots and celery. Bring to a boil, then reduce heat, cover and simmer 10 minutes.

Stir in cumin, salt, nutmeg, cloves and pepper. Bring to a boil again, then reduce heat, cover and simmer 30 minutes.

Remove from heat and stir in sour cream and cheese. Serve at once.

Garlic Chicken Marinara

Ingredients

2 (8 ounce) packages angel hair pasta
6 skinless, boneless chicken breast halves, cut into bite size pieces
2 tablespoons olive oil
1 medium head garlic, minced
4 cups stewed tomatoes
1 large onion, chopped
2 cups fresh sliced mushrooms
4 large tomatoes, diced
1/2 red bell pepper, diced
1/2 green bell pepper, diced
1 1/2 cups corn
1/2 cup light beer

Directions

In a large skillet pan fry the boneless skinless chicken breasts in the olive oil and half of the head of minced garlic. Cook chicken until the juices run clear.

In a large saucepan bring stewed tomatoes, the other half of the garlic, onion, mushrooms, fresh tomatoes, red and green bell pepper, corn and beer to a boil. When sauce is boiling, add the cooked chicken and simmer for 1 hour.

In a large pot cook with boiling salted water cook angel hair pasta until al dente. Drain.

Toss pasta with garlic chicken sauce. Serve warm.

El Rancho Beer Dip

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (8 ounce) container sour cream
3/4 cup beer
1 (1 ounce) package dry Ranch-style dressing mix

Directions

Place the softened cream cheese, sour cream, beer, and Ranch dressing mix in a blender. Blend until well mixed for 2 to 3 minutes, scraping down the sides of the container as needed. Pour into a bowl and cover. Refrigerate for at least 1 hour before serving.

Beer Dip I

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (1 ounce) package ranch dressing mix
2 cups shredded Cheddar cheese
1/3 cup beer

Directions

In a medium bowl, combine cream cheese and dressing mix. Stir in Cheddar cheese, and then beer. The mixture will appear mushy. Cover bowl, and refrigerate for at least 3 hours, overnight if possible.

Tomato Curry Chicken

Ingredients

4 skinless, boneless chicken breast halves
2 tablespoons butter
1 onion, chopped
2/3 cup beer
1 (10.75 ounce) can condensed tomato soup
1 teaspoon curry powder
1/2 teaspoon dried basil
1/2 teaspoon ground black pepper
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish. Melt butter in a medium skillet over medium heat. Saute onion, then stir in beer, soup, curry powder, basil and pepper. Reduce heat to low and simmer for about 10 minutes, then pour over chicken.

Bake at 350 degrees F (175 degrees C) for 1 hour; sprinkle with cheese for last 10 minutes of baking.

Savory Cheese Soup

Ingredients

3 (14.5 ounce) cans chicken broth
1 small onion, chopped
1 large carrot, chopped
1 celery rib, chopped
1/4 cup chopped sweet red pepper
2 tablespoons butter or margarine
1 teaspoon salt
1/2 teaspoon pepper
1/3 cup all-purpose flour
1/3 cup cold water
1 (8 ounce) package cream cheese, cubed and softened
2 cups shredded Cheddar cheese
1 (12 fluid ounce) can beer (optional)
Optional toppings: croutons, popcorn, cooked crumbled bacon, sliced green onions

Directions

In a slow cooker, combine the first eight ingredients. Cover and cook on low for 7-8 hours.

Combine flour and water until smooth; stir into soup. Cover and cook on high 30 minutes longer or until soup is thickened.

Stir in cream cheese and cheddar cheese until blended. Stir in beer if desired. Cover and cook on low until heated through. Serve with desired toppings.

Gourmet Root Beer Float

Ingredients

1/2 pint vanilla ice cream
1 (12 fluid ounce) can or bottle
root beer
1/2 cup whipped cream
4 maraschino cherries

Directions

Place 1 scoop of ice cream into each of two tall glasses. Pour root beer carefully over the ice cream. Add another scoop and repeat. If possible, repeat again.

Pete's Tailgate Turkey Marinade

Ingredients

1 tablespoon Worcestershire sauce
1 tablespoon crab boil seasoning
1/4 cup orange juice
1/2 cup honey
1/4 cup olive oil
1 cup beer
1 1/2 teaspoons salt
2 tablespoons Creole seasoning
2 cloves garlic

Directions

In the container of a blender, combine the Worcestershire sauce, crab boil, orange juice, honey, olive oil, beer, salt, Creole seasoning, and garlic. Cover and puree until smooth. Make sure there are no large pieces of garlic to clog the syringe. Store in a sealed container or plastic bag overnight in the refrigerator.

Rickyrootbeer

Ingredients

1/2 fluid ounce vanilla vodka
1/2 fluid ounce Irish cream liqueur
4 fluid ounces root beer

Directions

Pour the vodka and Irish cream into a shot glass. Pour the root beer into a tumbler. Drop the entire shot glass into the root beer and drink immediately.

Brisket With Gravy

Ingredients

1 (4 pound) fresh beef brisket*
1/2 teaspoon pepper
1 large onion, thinly sliced,
separated into rings
1 (12 ounce) can beer or
nonalcoholic beer
1/2 cup chili sauce
3 tablespoons brown sugar
2 garlic cloves, minced
2 tablespoons cornstarch
1/4 cup cold water

Directions

Place beef in a roasting pan. Sprinkle with pepper and top with onion. Combine the beer, chili sauce, brown sugar and garlic; stir until sugar is dissolved. Pour over meat. Cover and bake at 325 degrees F for 3-1/2 hours. Uncover; bake 15-30 minutes longer or until onions are lightly browned and meat is tender. Remove meat and onions to a serving platter and keep warm.

Pour drippings and loosened browned bits into a saucepan. Skim fat. Combine cornstarch and water until smooth. Gradually stir into pan drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Slice meat thinly across the grain. Serve with gravy.

Bread Machine Pizza Dough

Ingredients

1 cup flat beer
2 tablespoons butter
2 tablespoons sugar
1 teaspoon salt
2 1/2 cups all-purpose flour
2 1/4 teaspoons yeast

Directions

Put beer, butter, sugar, salt, flour, and yeast in a bread machine in the order recommended by the manufacturer. Select Dough setting, and press Start.

Remove dough from bread machine when cycle is complete. Roll or press dough to cover a prepared pizza pan. Brush lightly with olive oil. Cover and let stand 15 minutes.

Preheat oven to 400 degrees F (200 degrees C).

Spread sauce and toppings on top of dough. Bake until crust is lightly brown and crispy on the outside, about 24 minutes.

Queso Catfish

Ingredients

4 (6 ounce) fillets catfish
1/4 cup lime juice
1/2 cup cheap beer
1/4 cup yellow cornmeal
1 cup finely crushed tortilla chips
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
2 tablespoons lime juice
2 tablespoons canola oil
4 ounces processed cheese,
cubed
1 teaspoon chili powder
1 teaspoon ground cumin
1/2 chipotle pepper, minced
2 tablespoons chopped fresh
cilantro (optional)

Directions

In a shallow dish, stir together 1/4 cup of lime juice and beer. Place fish in the dish, and turn to coat. Marinate for 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C). Coat a roasting rack with cooking spray, and place over a baking sheet.

Rinse fish with cold water, and pat dry. Discard the marinade. In one dish, stir together the cornmeal, tortilla chip crumbs, salt and pepper. In another dish, stir together 2 tablespoons of lime juice and canola oil. Dip fillets into the lime and oil, then into the cornmeal mixture to coat. Place the fish onto the roasting rack.

Bake fish for 8 to 10 minutes, or until it flakes easily with a fork. While the fish is baking, combine the processed cheese, chili powder, cumin, and chipotle pepper in a small saucepan over medium-low heat. Cook and stir until melted and smooth.

Place fish onto serving plates, and spoon the cheese sauce over them. Top with a sprinkling of cilantro leaves, if desired.

Schweinshaxe

Ingredients

1 carrot, diced
1 onion, peeled and diced
1 leek, chopped
1 stalk celery, diced
2 meaty pork knuckles
2 tablespoons vegetable shortening
1 teaspoon whole black peppercorns
salt to taste
1/4 cup beer
1 pinch ground cumin, or to taste

Directions

Place the carrot, onion, leek, celery, and pork knuckles into a large stockpot. Throw in the peppercorns, and season with salt to taste. Add enough water to the pot to cover the vegetables. Cover, and cook over medium heat for 2 to 3 hours, or until everything is tender. Remove the knuckles from the water, and drain. Reserve vegetables and cooking liquid.

Preheat the oven to 425 degrees F (220 degrees C). Melt the shortening in an enamel coated cast iron baking dish or pan. Place the drained pork knuckles, cooked vegetables, and about 2 cups of the cooking liquid into the pan.

Bake for 30 minutes in the preheated oven. During the last 10 minutes, sprinkle with beer in which a good amount of salt has been dissolved. Dust lightly with cumin to increase flavor. Serve with potato or white bread dumplings, or sauerkraut salad. In Bavaria, the cooking liquid and juices are strained, and served as an accompanying sauce.

Pollo Negra

Ingredients

2 (12 fluid ounce) bottles dark
beer (such as Negra Modelo®)
1 lime
6 chicken drumsticks
coarse salt to taste

Directions

Preheat the oven's broiler and set the oven rack about 8 inches from the heat source.

Pour the beer into a deep, broiler-safe baking pan. Cut half of the lime into thin slices and place into the beer. Squeeze the other half of the lime into the beer, and place the chicken legs on top. Sprinkle with coarse salt to taste.

Broil for 15 minutes, then turn the legs over, and continue broiling until the chicken is no longer pink at the bone and the juices run clear, about 15 minutes more. An instant-read thermometer inserted near the bone should read at least 165 degrees F (74 degrees C).

Beer Cheese Dip II

Ingredients

2 (8 ounce) packages cream cheese, softened
2 (8 ounce) packages shredded Cheddar cheese
1/2 teaspoon garlic powder
1/2 cup beer
1 (1 pound) loaf round bread

Directions

Place cream cheese, Cheddar cheese, garlic powder and beer in a large bowl. Using an electric mixer, blend until smooth.

Remove and reserve top of round bread. Hollow out the loaf, reserving removed bread pieces.

Spoon cream cheese mixture into the hollowed loaf. Replace bread top between servings. Use the reserved removed bread pieces for dipping.

Easy Beer and Ketchup Meatballs

Ingredients

1 (28 ounce) bottle ketchup
24 fluid ounces beer
1 1/2 pounds ground beef
2 teaspoons garlic powder
1 onion, chopped

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the beer and ketchup in a slow cooker on high setting and allow to simmer..

Meanwhile, in a large bowl, combine the ground beef, garlic powder and onion, mixing well. Form mixture into meatballs about 3/4 inch in diameter. Place meatballs in a 9x13 inch baking dish.

Bake at 400 degrees F (200 degrees C) for 20 minutes.

Transfer meatballs to the slow cooker with the beer and ketchup and simmer for 3 hours; sauce will thicken.

Wisconsin Slow Cooker Brats

Ingredients

8 bratwurst
2 (12 fluid ounce) cans or bottles
beer
1 onion, sliced
3/4 cup ketchup

Directions

Place bratwurst, beer, onion, and ketchup in a slow cooker. Pour water over mixture until everything is covered. Set slow cooker to HIGH and cook for 4 hours.

Preheat an outdoor grill for high heat and lightly oil grate.

Grill bratwurst on preheated grill until they are browned, about 5 minutes.

Kahlua Root Beer Float

Ingredients

1 1/2 fluid ounces Kahlua
3/4 fluid ounce vanilla vodka
splash of orange juice
1 scoop vanilla ice cream
Root beer

Directions

Shake the Kahlua, vodka, and orange juice in a cocktail shaker with ice, strain into an ice-filled highball glass or soda glass, add the ice cream, and top with root beer.

BBQ Beer Brat Kabobs

Ingredients

1 (19 ounce) package Bob EvansB® Beer Bratwurst, cut into 1-inch pieces
1 green bell pepper, cut into 1-inch pieces
1 medium zucchini, cut into 1-inch pieces
1 red bell pepper, cut into 1-inch pieces
1 medium yellow squash, cut into 1-inch pieces
2 cups fresh button mushroom caps
1 medium red onion, cut into 1-inch pieces
2 cups Bob EvansB® Wildfire BBQ Sauce
6 (10 inch) wooden skewers

Directions

Soak wooden skewers in water 30 minutes. Alternately thread bratwurst and vegetables onto skewers. Grill or broil kabobs 12 to 15 minutes or until brats are cooked through, turning and brushing occasionally with barbecue sauce. Refrigerate leftovers.

Belgium Beef Stew

Ingredients

2 pounds beef stew meat, cut into 1 inch cubes
3/8 cup all-purpose flour
1/4 cup butter
4 onions, diced
1 2/3 cups water
1 sprig fresh thyme
2 bay leaves
salt and ground black pepper to taste
1 (12 fluid ounce) can or bottle brown beer
1 slice bread
1 tablespoon prepared mustard
2 carrots, cut into 1 inch pieces
1 tablespoon white wine vinegar
2 tablespoons brown sugar

Directions

Dredge the meat in the flour. In a Dutch oven, melt the butter over medium heat. Brown meat in butter, then add the onions and fry until glazed. Stir in water and vinegar. Season with thyme, bay leaves, and salt and pepper to taste. Cover, and simmer for 30 minutes.

Mix in the beer. Spread mustard over bread, then add the bread and the carrots to the meat. Cover, and simmer for 30 minutes. Mix in the brown sugar (two tablespoons is a minimum! A lot of people prefer more).

Sausage 'n Stout Cheese Soup

Ingredients

4 potatoes, peeled and diced
6 cups water
2 (12 fluid ounce) bottles cream stout beer
2 pounds kielbasa sausage, sliced thin
4 green onions, diced
2 teaspoons salt
1/2 teaspoon ground black pepper
1/4 teaspoon liquid smoke flavoring
1/2 teaspoon cayenne pepper
1/2 teaspoon dried mustard powder
1 pound shredded Cheddar cheese
2 cups milk

Directions

Bring potatoes, water, and beer to a boil in a large saucepan over high heat. Reduce heat to medium-low, cover, and simmer 5 minutes. Stir in the sausage, green onions, salt, black pepper, cayenne pepper, mustard powder, and liquid smoke. Cover and simmer until the potatoes are completely tender, about 15 minutes.

When the potatoes are tender, stir in the Cheddar cheese until completely melted, then add the milk. Heat through, stirring until cheese has melted but do not boil.

Sesame Tempura Green Beans

Ingredients

2 quarts oil for deep frying
1 cup all-purpose flour
1/4 cup sesame seeds
1 (12 fluid ounce) can or bottle
beer
3/4 pound fresh green beans,
rinsed and trimmed
salt to taste
3 tablespoons soy sauce
3 teaspoons lime juice
1 teaspoon white sugar

Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

In a medium bowl, mix the flour, sesame seeds and beer until smooth. Roll the beans in the flour mixture to coat.

Deep fry the coated beans in small batches until golden brown, about 1 1/2 minutes per batch. Drain on paper towels. Salt to taste.

In a small bowl, whisk together the soy sauce, lime juice and sugar to use as a dipping sauce.

Easy Beer Bread Mix

Ingredients

2 1/2 cups self-rising flour
1/2 cup all-purpose flour
1/4 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon onion powder
3/4 teaspoon Italian seasoning
1 (12 fluid ounce) can beer
1/4 cup butter or margarine,
melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch baking pan.

In a bowl, mix the self-rising flour, all-purpose flour, brown sugar, baking powder, salt, onion powder, and Italian seasoning. Pour in the beer, and mix just until moistened. Transfer to the prepared baking pan. Top with the melted butter.

Bake 45 to 55 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Cool on a wire rack.

Strip and Go Naked

Ingredients

30 (12 fluid ounce) cans or bottles
Keystone Light beer
1 3/4 liters vodka
2 (12 ounce) cans frozen
lemonade concentrate, thawed

Directions

In a 4 to 5 gallon sports drink dispenser, combine the light beer, vodka and lemonade concentrate. Stir gently to disperse the lemonade. Put the lid on and serve.

Beer Chops II

Ingredients

1 onion, chopped
2 pork chops butterfly cut
1 (12 fluid ounce) can or bottle
beer
2 cubes chicken bouillon

Directions

Arrange chopped onions in bottom of slow cooker. Lay butterfly chops on top, separating if you wish. Pour in beer and drop in chicken bouillon cubes. Cook on low for 6 to 8 hours.

Bronco Burger

Ingredients

5 fresh jalapeno peppers
4 pounds ground beef
salt and pepper to taste
1 egg
1/4 cup steak sauce, (e.g. Heinz 57)
1/4 cup minced white onion
1 teaspoon hot pepper sauce (e.g. Tabasco,„ř)
1 pinch dried oregano
1 tablespoon Worcestershire sauce
1 teaspoon garlic salt
1/4 cup crushed FritosB® corn chips
8 large potato hamburger buns
8 slices pepperjack cheese

Directions

Preheat a grill for high heat. When the grill is hot, roast the jalapeno peppers until blackened on all sides. Place in a plastic bag to sweat and loosen the blackened skin. Rub the skin off, then seed if desired, and chop.

In a large bowl, use your hands to mix together the chopped jalapenos, ground beef, salt, pepper, egg, steak sauce, onion, hot pepper sauce, oregano, Worcestershire sauce, garlic salt and FritosB®. Divide into 8 balls, and flatten into patties.

Grill patties for 10 to 15 minutes, turning once, or until well done. I always drink one beer, then flip, drink another beer, then remove from the grill and place on buns. Top each one with a slice of pepperjack cheese and pig out!

Red Pepper Chicken

Ingredients

1 cup water
1/2 cup uncooked long grain white rice
1 tablespoon extra virgin olive oil
4 fluid ounces Mexican beer
2 boneless, skinless chicken breast halves
2 tablespoons chili powder
1 tablespoon dried oregano
salt and pepper to taste
1/2 red bell pepper, chopped
1 fresh red chile pepper, finely chopped
1/2 clove garlic, minced
1/2 lime, thinly sliced
1/2 lemon, thinly sliced
1/4 cup grated Romano cheese

Directions

In a saucepan, bring the water and rice to a boil. Cover, reduce heat, and simmer 25 minutes, until rice is tender.

Heat the olive oil and 1 fluid ounce beer in a skillet over medium heat. Place the chicken in the skillet, and season with chili powder, oregano, salt, and pepper. Mix in the remaining beer, red bell pepper, chile pepper, garlic, lime, and lemon. Cook about 15 minutes, until the chicken is no longer pink and juices run clear.

Place the chicken and vegetables over the cooked rice, and sprinkle with Romano cheese to serve.

Michilada

Ingredients

coarse salt
3 cubes ice
1 lime, juiced
1 (12 fluid ounce) can or bottle
Mexican beer
1/2 teaspoon steak sauce
1 dash cayenne pepper
1 dash black pepper
1 pinch dried oregano
1 pinch dried basil

Directions

Moisten the rim of a large beer glass, then press it into salt. Place a few ice cubes in bottom of glass, followed by the lime juice. Pour in half of the beer, then season with steak sauce, cayenne pepper, black pepper, oregano and basil. Slowly pour in the remaining beer. Stir.

Beer Margarita

Ingredients

1 (6 ounce) can frozen lemonade concentrate
8 fluid ounces vodka
3 (12 fluid ounce) cans or bottles beer

Directions

Empty lemonade concentrate into pitcher (do not add water!). Pour in vodka and beer. Serve over ice.

Tanya's Jamaican Spice Bread

Ingredients

Batter:

3 1/4 cups all-purpose flour
4 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1 pinch salt
1 egg
1 cup milk
1/3 cup beer (such as Heineken®)
1 3/4 cups brown sugar
1/2 cup melted butter
1 teaspoon browning sauce
1 teaspoon vanilla extract
1 teaspoon lime juice
1 cup raisins

Glaze:

1/2 cup brown sugar
1/2 cup water

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease two 8x4-inch loaf pans.

Whisk the flour, baking powder, cinnamon, nutmeg, allspice, and salt together in a bowl; set aside. Beat the egg in a mixing bowl; whisk in the milk, beer, and 1 3/4 cups of brown sugar until the brown sugar has dissolved. Stir in the butter, browning sauce, vanilla extract, and lime juice until blended. Add the flour mixture and raisins. Stir until no dry lumps remain. Pour the batter into the prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour.

When the bread is nearly finished, combine 1/2 cup brown sugar and the water in a small saucepan. Bring to a boil over high heat and boil until the sugar is thick and syrupy, about 5 minutes. Pour the glaze over the bread once it's done; return the bread to the oven and bake 5 minutes longer. Cool in the pans for 5 minutes before turning out onto a wire rack to cool completely.

Moroccan Inspired Apricot-Braised Chicken

Ingredients

1 tablespoon olive oil
4 chicken thighs
1 large onion, halved lengthwise
and cut into thick slices
1 tablespoon minced garlic
1/2 cup unsulfured apricots,
halved
1/2 teaspoon ground ginger
1/2 teaspoon ground cumin
1/2 teaspoon ground allspice
1 cup beer (preferably lager)
salt and pepper to taste

Directions

Heat olive oil in a deep skillet over medium-high heat. Brown chicken thighs on both sides until golden, about 3 minutes per side. Set chicken aside, then stir in onion and garlic; cook for 1 to 2 minutes until the onion has softened. Stir in apricots and season with ginger, cumin, and allspice. Cook for 1 minute until spices are fragrant.

Pour beer into pan, scraping the bottom of the pan to dissolve the browned bits. Add chicken, cover, and reduce heat to medium-low. Simmer gently until the chicken begins to fall away from the bone, about 30 minutes.

Amber Beer Cheese Dip

Ingredients

2 (10 ounce) packages extra-sharp Cheddar cheese (such as Cracker Barrel®), shredded
3 tablespoons minced garlic
1 (12 ounce) bottle amber beer
1/4 teaspoon cayenne pepper, or to taste

Directions

Place the shredded cheese and garlic in the bowl of a food processor. With food processor running, slowly pour in the beer, scraping sides of the bowl as necessary; process until evenly blended. Season with cayenne pepper to taste. Transfer to a serving bowl, cover, and chill until ready to serve.

Beer Cheese Soup II

Ingredients

1 tablespoon margarine
1/2 cup chopped onion
1/2 teaspoon minced garlic
1 teaspoon Worcestershire sauce
1 (12 fluid ounce) can or bottle
light beer
1 (14.5 ounce) can chicken broth
3 tablespoons cornstarch
2 cups half-and-half
2 cups shredded sharp Cheddar
cheese

Directions

Melt the butter or margarine in a 4 1/2 quart soup pot over medium heat. Add the onion, garlic and Worcestershire sauce and stir well. Add the beer and raise the heat to high and boil for 3 minutes to evaporate the alcohol. Add the chicken broth and bring the soup back to a boil. Lower the heat to medium-low and simmer.

Combine the cornstarch with 3 tablespoons water and stir until smooth. Set aside.

Add the half-and-half and shredded cheese to the soup. Stir constantly until the cheese melts. Then stir in the cornstarch mixture. Stir constantly until the soup is thick, about 2 minutes. Serve garnished with bacon bits.

Arroz con Pollo II

Ingredients

1 (2 to 3 pound) whole chicken,
cut into pieces
1 tablespoon olive oil
2 onions, chopped
3 cloves garlic, crushed
1/2 green bell pepper, chopped
1/2 (15 ounce) can tomato sauce
1 pinch saffron
salt to taste
2 cubes chicken bouillon
1 1/2 cups uncooked white rice
1 cup beer
1 (15 ounce) can peas, drained
1/2 red bell pepper, roasted and
sliced

Directions

Heat oil in a large skillet over medium high heat. Saute chicken until lightly browned; remove from skillet and set aside.

Saute onion, garlic and green bell pepper until soft; stir in tomato sauce, saffron, salt and bouillon and return chicken pieces to skillet. Cook for 10 minutes, then add rice and reduce heat to low.

Add beer and simmer for 8 to 10 minutes, stirring occasionally, until rice is tender. Finally, stir in peas with liquid and garnish with roasted red bell pepper.

Vickie's Beer Bread

Ingredients

3 cups self-rising flour
3 tablespoons white sugar
1 (12 fluid ounce) can or bottle
beer, room temperature
1/4 cup margarine, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch baking pan.

In a large bowl, combine flour, sugar and beer. Mix just until blended. Scoop into prepared baking pan. Pour melted margarine on top of loaf.

Bake in preheated oven for 45 to 60 minutes, until bottom of loaf sounds hollow when tapped.

Beer Butt Chicken

Ingredients

1 cup butter
2 tablespoons garlic salt
2 tablespoons paprika
salt and pepper to taste
1 (12 fluid ounce) can beer
1 (4 pound) whole chicken

Directions

Preheat an outdoor grill for low heat.

In a small skillet, melt 1/2 cup butter. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt, and pepper.

Discard 1/2 the beer, leaving the remainder in the can. Add remaining butter, garlic salt, paprika, and desired amount of salt and pepper to beer can. Place can on a disposable baking sheet. Set chicken on can, inserting can into the cavity of the chicken. Baste chicken with the melted, seasoned butter.

Place baking sheet with beer and chicken on the prepared grill. Cook over low heat for about 3 hours, or until internal temperature of chicken reaches 180 degrees F (80 degrees C).

Pizza Sauce and Dough

Ingredients

PIZZA DOUGH:

1/4 cup warm water (100 to 110 degrees)
1 teaspoon active dry yeast
1 teaspoon white sugar
4 cups bread flour
2 tablespoons Italian-style seasoning
1 teaspoon salt, divided
1 1/4 cups flat beer
1 tablespoon olive oil

PIZZA SAUCE:

2 tablespoons olive oil
1/3 cup chopped onion
2 tablespoons chopped garlic
1 (28 ounce) can roma tomatoes, with juice
2 (6 ounce) cans tomato paste
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh parsley
1 teaspoon chopped fresh oregano
1/2 teaspoon black pepper

Directions

In a small bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a food processor, combine flour, Italian seasoning and salt. Pulse until mixed. Add yeast mixture, flat beer and oil. Pulse until a ball is formed. Scrape dough out onto a lightly floured surface, and knead for several minutes until dough is smooth and elastic. Allow dough to rest for 2 to 3 minutes. Divide dough in half, and shape into balls. Place dough balls in separate bowls, and cover with plastic wrap. Allow to rise at room temperature for about 1 hour, then store in the refrigerator overnight.

To make the sauce: Heat olive oil in a saucepan over medium heat. Saute onions until tender. Stir in garlic, and cook for 1 minute. Crush tomatoes into saucepan. Add tomato paste, basil, parsley and oregano. Simmer for 10 minutes.

Beer Spuds

Ingredients

- 1 cup butter, sliced
- 2 teaspoons minced garlic
- 1/4 cup lemon pepper
- 1/4 cup salt-free spicy seasoning blend
- 5 pounds potatoes, cubed
- 1 green bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 orange bell pepper, chopped
- 1 sweet onion, chopped
- 3 (12 fluid ounce) cans beer
- 16 ounces shredded Mexican-style cheese blend

Directions

Preheat an outdoor grill for medium heat.

Line the bottom of a 9x13 inch foil roasting pan with half of the butter, garlic, lemon pepper, and salt-free spicy seasoning blend. Place half of the potatoes, green bell pepper, yellow bell pepper, orange bell pepper and onion in the roasting pan and cover with the remaining butter, garlic, lemon pepper, and seasoning blend. Mix in the remaining potatoes, green bell pepper, yellow bell pepper, orange bell pepper and onion. Pour in the beer until it reaches just below the top layer of vegetables.

Cover pan with foil, place pan on the grill grate, and cook 1 1/2 hours, or until the potatoes are tender. Remove pan from the grill, cover with the shredded cheese, and let stand until the cheese has melted.

Country Margaritas

Ingredients

2 (12 fluid ounce) cans frozen
lemonade concentrate
1 1/2 cups vodka
2 (12 fluid ounce) cans beer
ice cubes

Directions

In a large jug or pitcher, mix together the lemonade concentrate, vodka and beer. Stir, and serve over ice.

Football Sunday Beer Cheese Soup

Ingredients

2 tablespoons butter
2 tablespoons minced onion
1 teaspoon minced garlic
1 1/2 tablespoons Worcestershire sauce
1 (12 fluid ounce) can or bottle light beer
1 3/4 cups chicken broth
1 teaspoon ground mustard
2 cups half-and-half cream
3 cups shredded Cheddar cheese
1/4 cup flour
1/4 cup cornstarch
1/4 cup water
salt and pepper to taste

Directions

Melt the butter in a saucepan over medium heat; cook the onion and garlic in the butter until the onion is tender, about 5 minutes. Pour in the Worcestershire sauce and beer; bring to a boil for 3 to 5 minutes. Stir the chicken broth and mustard. Reduce heat to medium-low and pour in the half-and-half while stirring.

Toss together the shredded Cheddar cheese and flour in a bowl; add to the liquid mixture in small batches until melted.

Whisk together the cornstarch and warm water in a small bowl; stir into the cheese mixture; season with salt and pepper. Heat and stir until thick; serve hot.

Joe's Famous Michelada

Ingredients

coarse salt for rim of mug, or as needed
ice cubes
1/4 teaspoon salt
1 lemon, juiced
1 dash hot pepper sauce (such as Tabasco®), or to taste
1/2 teaspoon soy sauce
1 1/2 cups tomato and clam juice cocktail (such as Clamato®), or as needed
1/2 cup cold beer

Directions

Dip the rim of a chilled 1-pint mug or schooner into coarse salt, and fill the mug with ice cubes. Add 1/4 teaspoon of salt, lemon juice, hot pepper sauce, and soy sauce. Pour in the tomato and clam juice cocktail, top up the mug with beer, and stir gently. As you drink, you can keep topping up your mug with more beer.

Western Style Beef Jerky

Ingredients

3/4 cup beer
3/4 cup teriyaki sauce
1/2 cup Worcestershire sauce
1/3 cup soy sauce
1/3 cup water
3 tablespoons liquid smoke
4 1/2 teaspoons ketchup
1 teaspoon red pepper flakes
1 1/2 teaspoons salt
1/2 teaspoon onion salt
1/4 teaspoon cracked black pepper, or to taste
1/4 teaspoon garlic powder
1 pound beef round steak

Directions

Stir together beer, teriyaki sauce, Worcestershire sauce, soy sauce, water, liquid smoke, and ketchup in a large bowl. Stir in red pepper flakes, salt, onion salt, pepper, and garlic powder until blended.

Cut the round steak into long strips about 1 inch wide by 1/4 inch thick. Toss the meat with the marinade until the strips are well coated. Tightly cover the bowl, and marinate in the refrigerator at least 6 hours.

Prepare jerky in a food dehydrator according to manufacturer's directions.

Mexican Mole Poblano Inspired Chili

Ingredients

2 tablespoons olive oil
1 1/2 cups chopped onions
1 cup chopped green pepper (optional)
1 (4 ounce) can chopped green chilies (optional)
8 large garlic cloves, chopped
3 pounds cubed beef stew meat
5 tablespoons chili powder
2 tablespoons ground cumin
2 teaspoons dried basil
1 teaspoon cayenne pepper
1 teaspoon crushed red pepper flakes
1 teaspoon dried oregano
1 teaspoon dried thyme
1 bay leaf
1 cinnamon stick
1 (28 ounce) can crushed tomatoes in puree
1 (14.5 ounce) can beef broth
1 (12 fluid ounce) bottle dark beer
1 (6 ounce) can tomato paste
1 (15 ounce) can chili beans
2 (1 ounce) squares bittersweet chocolate, chopped
salt and pepper, to taste

Directions

Heat oil in a large, heavy pot over medium-high heat. Stir in onions, green peppers, green chilies, and garlic. Cook and stir until onions are soft and translucent, about 8 minutes. Add the stew meat to the pot, cook until well browned, about 5 minutes.

Stir the chili power, cumin, basil, cayenne pepper, crushed red pepper, oregano, thyme, bay leaf, and cinnamon stick into the pot. Cook and stir until spices are aromatic, about 2 minutes.

Pour the crushed tomatoes, beef broth, and beer into the pot; stir in the tomato paste. Bring chili to a simmer and cook until beef is very tender and the liquids have thickened, about 1 hour and 15 minutes.

Mix the chili beans and chocolate into the chili. Simmer until the chocolate has melted and the chili is hot, 5 minutes. Remove cinnamon stick and bay leaf. Season to taste with salt and pepper.

Beer Chops I

Ingredients

1 onion, sliced
2 pork chops butterfly cut
1 (12 fluid ounce) can or bottle
beer
2 cubes chicken bouillon

Directions

Arrange onion slices on bottom of slow-cooker. Cut butterfly chops in half and place on top of onions. Pour in beer and add chicken bouillon cubes. Cover and cook on low 6 to 8 hours.

Beer Beef Stew II

Ingredients

2 tablespoons vegetable oil
3 1/2 pounds beef stew meat, cut into 1 1/2 inch pieces
1 cup all-purpose flour
2 large potatoes, chopped
1 cup chopped carrots
3/4 cup chopped celery
3/4 cup chopped onion
3 cloves garlic, chopped
1 tablespoon dried basil
1 tablespoon dried thyme
1 cup chili sauce
1 cup beer
1/4 cup brown sugar

Directions

Heat the oil in a skillet over medium heat. Place the beef stew meat and flour in a large resealable plastic bag, and shake to coat. Transfer coated meat to the skillet, and cook about 1 minute, until browned.

Mix the potatoes, carrots, celery, onion, and garlic in a slow cooker. Place browned beef over the vegetables, and season with basil and thyme.

In a bowl, mix the chili sauce, beer, and brown sugar, and pour over meat in the slow cooker.

Cover slow cooker, and cook 8 hours on Low or 2 hours on High.

Drunken Winter Stew

Ingredients

3 potatoes, peeled and cubed
1/4 cup chopped onion
1/2 medium head cabbage, sliced
1 (15 ounce) can kidney beans,
drained and rinsed
3 cups water
1 (12 fluid ounce) can beer
1 tablespoon prepared Dijon-style
mustard
1/4 tablespoon garlic powder
ground black pepper to taste
salt to taste

Directions

Bring potatoes, onions, and water to a boil, lower heat to simmer.

Add cabbage and mustard. Slowly add about 1/2 the beer (it will foam up a bit). Cover loosely. Let simmer 15 minutes, stirring occasionally.

Add the beans, spices, and more/all of the beer to taste. Remove lid, let simmer another 10 minutes or until potatoes are tender. Add water if necessary. Re-spice if needed before serving.

Vegetarian Tourtiere

Ingredients

2 cups vegetable broth
2 cups texturized vegetable protein (TVP)
1/2 cup dried vegetable flakes
3 tablespoons butter
1 cup onion, minced
2 cups mushrooms, minced
2 cups bread crumbs
1 teaspoon freshly cracked peppercorns
1/2 teaspoon sea salt
1/2 teaspoon dried thyme leaves
1/2 teaspoon dried summer savory leaves
1 pinch ground cloves
1 pinch fresh ground nutmeg
1 (12 fluid ounce) bottle beer, room temperature
1 egg, beaten
1 tablespoon milk
2 (9 inch) refrigerated pie crusts
1 teaspoon water

Directions

Pour the vegetable broth into a saucepan and bring to a boil over high heat. Measure the texturized vegetable protein and vegetable flakes into a large mixing bowl. Pour the boiling broth over the texturized vegetable protein and vegetable flakes; soak for 15 minutes.

Meanwhile, melt the butter in a large skillet over medium-high heat, add the mushrooms and onions; cook and stir until soft, about 10 minutes.

Stir the texturized vegetable protein and vegetable flake mixture in with the mushroom and onions. Pour the beer into the skillet with the vegetable mixture; remove from heat and cool.

Preheat oven to 450 degrees F (230 degrees C).

Whisk the egg and milk together in a small bowl.

Line a deep dish pie plate with one round of the prepared pastry. Pour the vegetable mixture into the pastry shell. Prepare the top pastry by cutting a 2 to 3-inch hole in the center of the round using a knife or a decorative cookie cutter.

Moisten the edges of the bottom round with water. Place the top round of prepared pastry on top of the meat filling, pressing around the edges and crimping to seal. Brush the top of the pastry with the egg and milk mixture.

Bake in the preheated 450 degree F (230 degrees C) oven for 15 minutes. Lower the oven temperature to 375 degrees F (190 degrees C) and continue baking until the crust is golden brown, 30 to 40 minutes.

Czech Roast Pork

Ingredients

2 tablespoons vegetable oil
1 tablespoon prepared mustard
2 tablespoons caraway seeds
1 tablespoon garlic powder
1 tablespoon salt
2 teaspoons ground black pepper
5 pounds pork shoulder blade
roast
3 medium onions, chopped
1/2 cup beer
1 tablespoon cornstarch
2 tablespoons butter

Directions

In a bowl, form a paste using the vegetable oil, mustard, caraway seeds, garlic powder, salt, and pepper. Rub over the pork roast, and let sit about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Arrange the onions in the bottom of a large roasting pan. Pour in the beer. Place the roast, fat side down, on top of the onions. Cover the pan with foil.

Roast 1 hour in the preheated oven. Remove foil, turn roast, and score the fat. Continue roasting 2 1/2 hours, or to a minimum internal temperature of 160 degrees F (70 degrees C). Remove from heat, reserving pan juices, and let sit about 20 minutes before slicing thinly.

In a saucepan, bring the reserved pan juices to a boil. Mix in the butter and cornstarch to thicken, reduce heat, and simmer 5 to 10 minutes. Serve with the sliced pork.

JoeDogg's Spicy Red Beer

Ingredients

1 (12 fluid ounce) can or bottle
beer
1 (5.5 ounce) can tomato-
vegetable juice cocktail
1 dash Louisiana-style hot sauce
1 dash Worcestershire sauce
1 pinch seasoning salt

Directions

In a frozen beer mug combine tomato-vegetable juice, hot sauce, Worcestershire sauce and seasoning salt. Pour in cold beer.

Steamed Blue Crabs

Ingredients

36 live blue crabs
1/2 cup seafood seasoning (such as Old Bay®)
1/2 cup salt
3 cups beer
3 cups distilled white vinegar
1/4 cup seafood seasoning (such as Old Bay®)

Directions

Right before cooking, carefully place each crab upside down and stick a knife through the shell, just behind mouth.

Combine 1/2 cup seafood seasoning, salt, beer, and vinegar in a large stockpot over high heat. Bring to a strong simmer.

Fit a screen over the beer mixture and layer the crabs on the screen. Be sure that the crabs are above the simmering liquid. Cover.

Steam crabs until they turn bright orange and all of the blue/green color is gone, 20 to 30 minutes. Sprinkle with the remaining 1/4 cup seafood seasoning before serving.

Irish Stew, My Way

Ingredients

2 tablespoons olive oil
1 small sweet onion, diced
1/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 tablespoon dried Italian seasoning
3 cloves garlic, crushed
1 pound cubed lamb stew meat
1 pound cubed pork stew meat
1 (14.5 ounce) can beef broth
3 carrots, cut into 1/2 inch pieces
1 medium turnip, quartered and cut into 1/2 inch pieces
2 parsnips, peeled and cut into 1/2 inch pieces
1 red bell pepper, seeded and cut into 1 inch pieces
1 yellow bell pepper, seeded and cut into 1 inch pieces
1 green bell pepper, seeded and cut into 1 inch pieces
1 medium sweet onion, cut into large chunks
2 stalks celery, cut into 1/2 inch pieces
1 (12 fluid ounce) can beer
8 small red potatoes, quartered
2 tablespoons cornstarch

Directions

Heat olive oil in a large skillet over medium heat. Place 1 onion in skillet, and season with salt, pepper, and Italian seasoning. Mix in garlic. Cook and stir until tender. Mix in the lamb and pork, and cook until evenly brown. Reduce heat to low, and pour in beef broth. Simmer 30 minutes.

Transfer the skillet mixture to a large pot. Mix in the carrots, turnip, parsnips, red bell pepper, yellow bell pepper, green bell pepper, remaining onion, and celery. Pour in the beer. Cover, and cook 2 hours over low heat.

Remove 1/2 cup stew liquid. Stir potatoes into pot, and continue cooking 30 minutes, or until potatoes are tender. About 15 minutes before serving, mix cornstarch into the reserved liquid. Stir into the stew to thicken.

Flip Flop Grilled Chicken

Ingredients

3/4 cup butter
2 (12 fluid ounce) cans or bottles
beer
1 tablespoon steak seasoning
1 1/2 teaspoons seasoning salt
1 dash black pepper
8 boneless, skinless chicken
breast halves
3 medium green bell peppers,
thinly sliced

Directions

Preheat an outdoor grill for high heat.

Melt the butter in a saucepan over medium heat. Mix in the beer, steak seasoning, seasoning salt, and black pepper. Coat the chicken with this mixture.

Lightly oil the grill grate. Arrange chicken breasts on the grill. Cook for about 20 minutes, brushing frequently with the beer mixture during the last 10 minutes, until chicken is no longer pink and juices run clear. Discard any remaining beer mixture. Top chicken with green bell pepper slices to serve.

Cheese Dip with Beer

Ingredients

1 (1 pound) loaf round
pumpenikel rye bread
1 (8 ounce) package shredded
Cheddar cheese
1 (8 ounce) package shredded
mozzarella cheese
1 (8 ounce) package cream
cheese, softened
1 cup beer
1 teaspoon garlic salt

Directions

Cut a large hole in the top of the loaf of bread to form a bowl; set onto a serving platter.

Melt the cream cheese in a large saucepan over medium heat; stir in the Cheddar cheese, mozzarella cheese, beer, and garlic salt; heat, stirring continually, until all the cheese is melted; pour the hot cheese mixture into the bread bowl.

Wonderful Fried Fish Tacos

Ingredients

1 cup dark beer
1 cup all-purpose flour
1/2 teaspoon salt
1 1/2 pounds cod fillets, cubed
1 quart vegetable oil for frying
20 (6 inch) corn tortillas
5 cups shredded cabbage
1 cup mayonnaise
1/4 cup salsa
1 lime, cut into wedges

Directions

In a shallow bowl, whisk together beer, flour, and salt.

Rinse fish, and pat dry. Cut into 10 equal pieces.

In a large saucepan, heat 1 inch oil to 360 degrees F (168 degrees C). Using a fork, coat fish pieces in batter. Slide coated fish into hot oil in batches; adjust heat to maintain oil temperature. Fry until golden, about 2 minutes. Lift out with a slotted spoon, and drain briefly on paper towels; keep warm. Repeat to fry remaining fish.

Stack 2 tortillas. Place a piece of fish and 1/2 cup cabbage in the center of the tortillas. Garnish with mayonnaise, lime wedges and salsa

Lobster Tails Steamed in Beer

Ingredients

2 whole lobster tail
1/2 (12 fluid ounce) can beer

Directions

In a medium saucepan, over medium to high heat, bring the beer to a boil.

If lobster tails are still in the shell, split the shell lengthwise first.

Place a steamer basket on top of the saucepan. place thawed lobster tails in basket and cover. Reduce heat and simmer for 8 minutes.

Cheddar Beer Triangles

Ingredients

2 cups baking mix
1/2 cup shredded Cheddar
cheese
1/2 cup beer

Directions

Preheat an oven to 450 degrees F (230 degrees C). Grease a baking sheet.

Stir the baking mix, Cheddar cheese, and beer in a bowl until the mixture clings together. Knead briefly on a lightly-floured surface until the dough just holds together. Pat the dough into a 6-inch circle and cut into 10 wedges; place the wedges onto the prepared baking sheet.

Bake in the preheated oven until browned on the bottom and golden brown on top, 8 to 10 minutes.

Bone-In Ham Cooked in Beer

Ingredients

20 pounds bone-in ham
1 (20 ounce) can sliced pineapple
2 (12 fluid ounce) cans beer

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 18 quart roasting pan.

Place the ham, with the fattier side up, in the roaster. Use toothpicks to secure pineapple rings on the ham. Pour the beer over the ham. Place lid on roasting pan.

Bake 6 to 8 hours, or until cooked through.

Remove the pineapple rings and let sit 15 minutes before slicing.

German-Style Beer Brat Sandwich

Ingredients

2 pretzel rolls, split
2 Hillshire Farm® Miller High Life® Beer Brats
3 tablespoons Dijon mustard
2 cups thinly sliced (1/8 inch) yellow onions
1 tablespoon olive oil
1/2 tablespoon whole grain mustard
1/4 teaspoon black pepper
Kosher salt

Directions

While grilling Hillshire Farm Miller High Life Beer Brats, baste with Dijon mustard.

In a small saute pan heat olive oil over medium heat. Add onions and cook until soft and golden brown, approximately 15 minutes.

Stir whole grain mustard into onions and season to taste with salt and pepper.

Place one grilled brat in pretzel roll and generously top with caramelized onions.

Baked Pretzels

Ingredients

1 cup beer
1 tablespoon margarine
2 tablespoons white sugar
1 teaspoon salt
3 cups all-purpose flour
3/4 teaspoon active dry yeast
1 egg
1 tablespoon warm water (110 degrees F/45 degrees C)
2 tablespoons kosher salt

Directions

Measure first 6 ingredients in order listed into baking pan. Select: Dough/Pasta Setting and press start.

When the cycle is complete remove dough to a lightly floured surface. If necessary, knead in enough flour to make dough easy to handle. Roll into a 14X9 inch rectangle. With a sharp knife, cut into eighteen 14X1/2 inch strips. Gently pull each strip into a rope 16 inches long. To shape into pretzels: Curve ends of each rope to make a circle; cross ends at top. Twist ends once and lay over bottom of circle. Place on greased baking sheets. **DO NOT LET RISE.**

Combine lightly beaten egg and 1tablespoon water; brush on pretzels. Sprinkle with kosher salt. Bake in a preheated 350 degrees F (175 degrees C) oven for 18-20 minutes or until done. Remove from sheets and let pretzels cool on wire rack. Enjoy!

Tex-Mex Patty Melts

Ingredients

1 pound ground beef
3 tablespoons chili seasoning mix
2 chipotle peppers in adobo sauce, minced
1/2 fluid ounce beer
1/4 cup mayonnaise
1 chipotle pepper in adobo sauce, minced
6 (1 ounce) slices white bread
6 (1/2 ounce) slices pepperjack cheese

Directions

Mix together the ground beef, chili seasoning mix, 2 minced chipotle peppers with adobo sauce, and the beer in a bowl. Divide the mixture evenly into three patties.

Stir together the mayonnaise and 1 minced chipotle pepper with adobo sauce in a small bowl. Divide the mixture between the bread slices and spread evenly. Place a slice of pepperjack cheese on top of the mayonnaise mixture on each slice of bread.

Heat a large skillet over medium-high heat. Cook the patties in the skillet until no longer pink in the center, 5 to 7 minutes each side for well done. Remove each burger to a slice of bread, sandwiching them with the remaining slices.

Drain the skillet, reserving 2 tablespoons of the grease. Heat the reserved grease in the skillet over medium-high heat. Grill the sandwiches in the skillet until the bread is golden brown and the cheese is melted, 1 to 2 minutes per side.

Cheesy Leek Strata

Ingredients

1 (1 pound) loaf sourdough bread, cut into 1/2-inch cubes
2 small leeks, white portion only, chopped
1 medium sweet red pepper, chopped
1 1/2 cups shredded Swiss cheese, divided
1 1/2 cups shredded Cheddar cheese, divided
8 eggs
2 cups milk
1/2 cup beer
2 garlic cloves, minced
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray, layer half of the bread cubes, half of the leeks and half of the red pepper, 3/4 cup Swiss cheese and 3/4 cup cheddar cheese. Repeat layers once.

In a bowl, whisk the eggs, milk, beer, garlic, salt and pepper. Pour over cheese. Cover with plastic wrap. Weigh strata down with a slightly smaller baking dish. Refrigerate for at least 2 hours or overnight.

Remove strata from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 40-45 minutes or until center is set and a thermometer reads 160 degrees F. Let stand for 5-10 minutes before cutting.

Zippy Burgers

Ingredients

1/4 cup beer or beef broth
2 tablespoons Worcestershire sauce
2 teaspoons chili powder
1 teaspoon onion powder
1/2 teaspoon crushed red pepper flakes
1/4 teaspoon salt
1/4 teaspoon pepper
1 pound lean ground beef
4 hamburger buns, split

Directions

In a bowl, combine the first seven ingredients. Crumble beef over mixture and mix well. Shape into four patties.

If grilling the hamburgers, coat grill rack with nonstick cooking spray before starting the grill. Grill hamburgers, covered, over medium heat or broil 4 in. from the heat for 6-8 minutes on each side or until a meat thermometer reads 160 degrees F. Serve on buns.

Tipsy Chicken

Ingredients

6 cups water
2 cups beer
1/8 cup salt
1 teaspoon garlic powder
1 teaspoon onion powder
1 (3 pound) whole chicken
hickory or mesquite wood chips
2 tablespoons ground cumin
2 tablespoons curry powder
2 tablespoons chili powder,
divided
1 tablespoon pepper
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper

Directions

Combine brine ingredients - water, beer, 1/8 cup salt, garlic powder, and onion powder - in a large container, one that is large enough to hold the brine and the chicken. Soak whole chicken in brine for 1 hour.

Soak wood chips in water for 1 hour.

Preheat grill for indirect cooking method. Place wood chips over coals when ready to cook.

In a small bowl, combine cumin, curry, chili powder, pepper, 1 teaspoon salt, paprika, and cayenne pepper. Rub chicken inside and out with spice mixture.

Place chicken on grill, breast side down. Close lid, and cook for 30 minutes. Turn over, and cook for an additional 25 minutes, or until juices run clear and temperature is 185 degrees in the thickest part of the chicken. Keep the lid closed while cooking for even cooking, and to get more of that smoky flavor.

Gale's Grilled Shrimp

Ingredients

1 1/2 pounds unpeeled medium shrimp
1 (12 ounce) can beer
1 tablespoon minced garlic

Directions

Whisk the beer and garlic together in a bowl, toss in the shrimp, then pour everything into a resealable plastic bag. Squeeze out excess air, and seal the bag. Place the bag into a bowl to catch any leaks, then marinate in the refrigerator for at least 2 hours.

Heat a cast iron grill pan over medium-high heat until it begins to smoke. Remove the shrimp from the marinade, and shake off excess. Discard the remaining marinade. Cook the shrimp until the shells turn pink and they are no longer translucent in the center, about 5 minutes.

Baked Beer Can Chicken

Ingredients

1/4 cup garlic powder
2 tablespoons seasoned salt
2 tablespoons onion powder
1 tablespoon dried oregano
1 tablespoon salt
1 1/2 teaspoons ground black pepper
1 (12 fluid ounce) can light-flavored beer (such as Bud Light®)
1 (3 pound) whole chicken
4 green onions, sliced
4 green onions, cut in half crosswise
1 (12 fluid ounce) can light-flavored beer (such as Bud Light®)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the garlic powder, seasoned salt, onion powder, dried oregano, salt, and ground black pepper in a small bowl; set aside. Pour 1/3 of one can of beer into the bottom of a 9x13-inch baking dish. Place the open beer can in the center of the baking dish.

Rinse chicken under cold running water. Discard giblets and neck from chicken; drain and pat dry. Fit whole chicken over the open beer can with the legs on the bottom. With the breast of the chicken facing you, use a paring knife to cut a small slit on each side and press the tip of each wing into the slit to encourage even cooking.

Rub the prepared seasoning mixture over the entire chicken. Pat the sliced green onions around the whole chicken evenly. Some will fall into the beer, that's fine. Press the halved green onions into the top cavity of the chicken. Open the remaining beer and pour 1/2 of it into the pan under then chicken. Reserve the remaining beer.

Bake the chicken in the preheated oven. After 45 minutes, pour remaining beer into the pan under the chicken. Continue baking until no longer pink at the bone and the juices run clear, about 30 additional minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the chicken from the oven and discard the beer can. Cover the chicken with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

Chili - The Heat is On!

Ingredients

1/2 cup canola oil
2 onions, chopped
6 cloves garlic, sliced
1 green bell pepper, chopped
3 serrano peppers, chopped
1 pound ground beef
1 pound ground pork
1 tablespoon fresh lime juice
2 tablespoons chili powder
1 tablespoon cayenne pepper
1 tablespoon ground black pepper
1 tablespoon kosher salt
2 (16 ounce) bottles dark beer
2 (16 ounce) cans diced tomatoes
20 fluid ounces tomato juice

Directions

Heat the oil in a large stock pot over medium heat. Crumble the beef and pork into the pot. Cook, stirring frequently, until no longer pink. Drain off the grease, leaving just a thin layer. Cook the onion, garlic, bell pepper, and serrano pepper in the remaining oil until the onions soften, about 5 minutes.

Add the lime juice, chili powder, cayenne pepper, black pepper, salt, and 1 1/2 bottles of dark beer. Slowly add the last 1/2 bottle of beer while stirring. Stir in the tomatoes and tomato juice. Reduce heat to low. Simmer 1 hour.

Lima and Navy Bean and Ham Soup

Ingredients

3 (3.5 ounce) links Italian sausage, casings removed
1 large meaty ham bone or 4 smoked ham hocks
16 ounces dry lima beans
1 (16 ounce) package dried navy beans
2 (14.5 ounce) cans stewed tomatoes
1 (6 ounce) can tomato paste
1 onion, chopped
4 stalks celery, chopped
4 carrots, sliced
4 cloves garlic, minced
1/4 cup chopped fresh parsley
3 bay leaves
1/4 cup chopped fresh chives
2 tablespoons chopped fresh basil
6 green onions, chopped
1 teaspoon dried thyme
1 teaspoon mustard powder
1 teaspoon ground cayenne pepper
1 teaspoon salt (optional)
1 teaspoon ground black pepper
2 tablespoons Worcestershire sauce
3 tablespoons chicken bouillon powder
1 (12 fluid ounce) can or bottle beer

Directions

In a large soup pot, brown the Italian sausage; drain off fat. Add ham bone (or ham hocks), lima beans, navy beans, tomatoes, tomato paste, onion, celery, carrots, garlic, parsley, bay leaves, chives, basil, green onion, thyme, mustard, cayenne pepper, salt, ground black pepper, Worcestershire sauce and chicken base or bouillon.

Add the can of beer and water to cover all. Bring mixture to a boil, then reduce heat and simmer until beans are tender, about 4 or 5 hours, and the ham has been released from the bone. Refrigerate overnight to let the fat to come to the surface of the soup.

When ready to serve, skim fat, remove ham bone (or hocks), pick off remaining ham from bone and put into soup. Discard bones and bay leaves. Heat soup until warm. Serve and enjoy!

Coconut Shrimp II

Ingredients

2 quarts vegetable oil for frying
10 ounces orange marmalade
3 tablespoons prepared horseradish
3 tablespoons prepared mustard
3/4 cup all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon paprika
1/4 teaspoon curry powder
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/3 cup beer
1 pound large shrimp, peeled and deveined with tails attached
1/4 cup all-purpose flour
8 ounces unsweetened flaked coconut

Directions

Heat oil in a deep fryer to 375 degrees F (190 degrees C). In a small bowl, stir together marmalade, horseradish and mustard; set aside.

Combine 3/4 cup flour, baking powder, paprika, curry powder, salt and cayenne. Stir in beer.

Dredge shrimp in 1/4 cup flour, dip in beer batter and roll in coconut.

Fry shrimp in hot oil until golden on both sides. Drain briefly and serve with reserved dipping sauce.

Melody's Famous Beer Cheese

Ingredients

1 (1 pound) loaf rye bread
1 tablespoon butter
2 pounds processed cheese food, cubed
1 (8 ounce) package cream cheese, softened
3 tablespoons prepared horseradish
1 tablespoon prepared yellow mustard
1 tablespoon garlic salt, or to taste
1/2 (12 ounce) can beer, room temperature

Directions

Cut a thin slice off the top of bread loaf; hollow out a bowl in the loaf. Slice the removed bread into small pieces and assemble around the bread bowl on a platter.

Melt the butter in a saucepan over medium-low heat. Add the cheese food, cream cheese, horseradish, mustard, and garlic salt to the melted butter and stir to combine. Slowly add the beer while stirring until you reach your desired consistency. Continue heating and stirring until all the cheese has melted, 10 to 15 minutes. Pour the mixture into the bread bowl while hot to serve.

Jammin' Tarheel Chili

Ingredients

2 1/2 pounds ground beef
3 tablespoons olive oil
3 stalks celery, diced
2 large onions, diced
2 cloves garlic, minced
1 (29 ounce) can tomato sauce
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can mushrooms, drained
1 1/2 cups dark beer
2 (16 ounce) cans chili beans, drained
1 (15 ounce) can kidney beans, drained
1 tablespoon ground cumin
1/4 cup chili powder
2 teaspoons ground coriander
2 teaspoons cayenne pepper
1 dash Worcestershire sauce

Directions

In a large skillet over medium heat, cook beef until brown. Drain.

In a large pot over medium heat, cook celery, onions and garlic in olive oil until onion is translucent. Stir in beef, tomato sauce, tomatoes, mushrooms, beer, chili beans, kidney beans, cumin, chili powder, coriander, cayenne and Worcestershire. Simmer over low heat 3 hours, until flavors are well blended.

Best Ever Sausage with Peppers, Onions, and

Ingredients

3 tablespoons olive oil
3 pounds Italian sausage links
3 red bell peppers, sliced
2 green bell peppers, sliced
2 large red onions, sliced
3 cloves garlic, chopped
2 (12 fluid ounce) bottles beer
1 (6 ounce) can tomato paste
3 tablespoons chopped fresh oregano
3 tablespoons chopped fresh cilantro
2 tablespoons hot sauce
salt and pepper to taste

Directions

Heat olive oil in a large heavy skillet over medium high heat. Cook sausage until browned on all sides. Remove sausage from pan, and set aside. Pour in 1 bottle of beer to deglaze the pan, scraping up any blackened bits from the bottom. Place the red peppers, green peppers, onions and garlic in the pan. Stir in the remaining beer and the tomato paste. Season with oregano, cilantro, hot sauce, salt and pepper. Cover, and simmer until onions and peppers are tender. Slice the sausages into bite size pieces, and add to the peppers. Cover, and simmer until sausage is cooked through.

A Little Bit of Everything

Ingredients

1/2 cup barbecue sauce
1/2 cup steak sauce
1/2 cup balsamic vinegar
1 teaspoon garlic powder
4 tablespoons hot sauce
1 1/4 cups beer
3 cloves garlic, minced

Directions

In a tall glass combine barbecue sauce, steak sauce, vinegar, garlic powder, hot sauce and beer. Mix well.

Place the meat of choice in a container and rub the diced garlic firmly into it.

Pour the marinade over the meat until fully covered, and marinate for about 5 hours; cover and refrigerate while marinating. Cook as desired.

Beer Bread II

Ingredients

3 cups self-rising flour
2 tablespoons white sugar
1 (12 fluid ounce) can or bottle
beer
1/2 cup shredded Cheddar
cheese
1/4 cup canned green chile
peppers, chopped
6 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, stir together flour, sugar, beer, cheese and chilies. Spoon batter into prepared loaf pan; spread batter to evenly fill pan. Pour melted butter on top of loaf.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of loaf comes out clean.

Frank the Tank's Red Dragon Ale

Ingredients

3 gallons water
8 ounces crystal malt
4 ounces roasted barley
7 pounds pale liquid malt extract
1 ounce Fuggles hops
1/2 ounce Fuggles hops
1/2 ounce East Kent Goldings hops
1/4 teaspoon Irish moss (carrageen)
2 gallons cold water
1 (.4 ounce) packet Irish ale yeast
3/4 cup corn sugar (dextrose)

Directions

In a large pot, warm 3 gallons of water to 150 degrees F (65 degrees C). Place the roasted barley and crystal malt in a nylon bag and steep in the water at that temperature for 30 minutes.

Remove grains and discard. Bring the water to a boil, then turn off the heat and stir in the pale liquid malt extract. Return to a boil, add 1 ounce of the Fuggles and set a timer for 30 minutes. When the 30 minutes is up, add the remaining fuggles and set the timer for 15 minutes. When that time is up, stir in the East Kent Goldings hops and Irish moss. Let stand for 15 minutes, then cover, remove from the heat and set in an ice bath, being sure to maintain the sterility inside the pot.

Pour two gallons of cold sterile water into a sanitized carbuoy. Place a large funnel over the top and fit with a sterile sieve to strain out the hops. Pour the wort you have made into the carbuoy. If the temperature is below 80 degrees F (44 degrees C), then stir in the yeast. Seal the carbuoy with a fermentation lock. Ferment for 7 days.

After 7 days, siphon the mixture into a secondary fermenter (another sterile carbuoy) using a sterile piece of tubing. Seal with a fermentation lock and ferment for another 14 days.

Pour the beer into a large bucket and stir in corn sugar until dissolved. Siphon into sterilized bottles and cap. Store for at least 3 weeks to condition. Imbibe.

Beer and Maple Lentil Stew

Ingredients

6 slices bacon, diced
1 cup diced onion
1 clove garlic, minced
1 cup diced celery
1 cup diced carrot
3 cups beef stock
1 (12 ounce) bottle beer
1 cup dried brown lentils, rinsed and drained
1 tablespoon maple syrup
1/4 teaspoon ground nutmeg
1/4 teaspoon caraway seed
1/4 teaspoon celery salt
salt and ground black pepper to taste

Directions

Place a large pot over medium-high heat; cook the bacon in the pot until crisp, 5 to 7 minutes. Stir in the onion and garlic; continue to cook until onions are translucent, about 5 minutes. Stir in the celery and carrot; cook another 2 minutes.

Pour the beef stock and beer into the pot; bring to a boil. Stir in the lentils, syrup, nutmeg, caraway seed, and celery salt; cover and cook for 45 minutes. Season with salt and pepper.

Clams and Chourico

Ingredients

24 small clams in shell, scrubbed
1/4 cup cornmeal
1/4 cup olive oil
3 cloves garlic, minced
8 ounces chourico sausage, diced
1 medium red onion, sliced
1 pinch red pepper flakes
(optional)
1 (12 fluid ounce) can or bottle
dark beer
1 (8 ounce) bottle clam juice
1 (28 ounce) can crushed roma
tomatoes
3 tablespoons chopped fresh
oregano
1 pinch salt and pepper to taste

Directions

Place clams in a large pot with enough water to cover. Stir in cornmeal. Let stand for about 20 minutes. Rinse clams thoroughly before cooking.

Heat the olive oil and garlic in a large pot over medium heat. When the garlic is fragrant, add the chourico, onion, and red pepper flakes. Cook for 2 or 3 minutes, then pour in about 3/4 of the beer. Let simmer for a few more minutes, then add the clam juice, tomatoes, and rinsed clams.

Cover, and simmer until all clams have opened. Season with oregano, salt and pepper before serving. Drink or discard remaining beer.

Beer Batter

Ingredients

1 cup all-purpose flour
1 egg, beaten
1 teaspoon garlic powder
1/2 teaspoon ground black pepper
1 1/2 cups beer

Directions

In a small mixing bowl add flour, egg, garlic powder, and black pepper. Stir in 1 cup beer (you can add more than one cup to obtain your desired texture).

Best Carolina BBQ Meat Sauce

Ingredients

1 1/2 cups prepared yellow mustard
1/2 cup packed brown sugar
3/4 cup cider vinegar
3/4 cup beer
1 tablespoon chili powder
1 teaspoon freshly ground black pepper
1 teaspoon freshly ground white pepper
1/2 teaspoon cayenne pepper
1 1/2 teaspoons Worcestershire sauce
2 tablespoons butter, room temperature
1 1/2 teaspoons liquid smoke flavoring
1 teaspoon Louisiana-style hot sauce, or to taste

Directions

In a heavy non-reactive saucepan, stir together the mustard, brown sugar, vinegar, and beer. Season with chili powder and black, white, and cayenne peppers. Bring to a simmer over medium-low heat, and cook for about 20 minutes. DO NOT BOIL, or you will scorch the sugar and peppers.

Mix in the Worcestershire sauce, butter, and liquid smoke. Simmer for another 15 to 20 minutes. Taste, and season with hot sauce to your liking. Pour into an airtight jar, and refrigerate for overnight to allow flavors to blend. The vinegar taste may be a little strong until the sauce completely cools.

John's Chili

Ingredients

1 tablespoon olive oil
1 red bell pepper, finely chopped
1 yellow bell pepper, finely chopped
1 green bell pepper, finely chopped
1 orange bell pepper, finely chopped
1 large red onion, finely chopped
1 stalk celery, chopped
2 pounds ground pork
2 pounds ground beef
8 serrano chile peppers, diced
3 (14.5 ounce) cans diced tomatoes
1 (4.5 ounce) can diced green chile peppers
3 (6 ounce) cans tomato paste
2 (15 ounce) cans kidney beans
6 tablespoons minced garlic
1 fluid ounce key lime juice
4 fluid ounces tequila
16 fluid ounces beer
2 1/2 tablespoons chili powder
salt and pepper to taste

Directions

Heat the olive oil in a large pot over medium heat. Stir in the red bell pepper, yellow bell pepper, green bell pepper, orange bell pepper, onion, and celery. Cook until tender. Place pork and beef in the pot, and cook until evenly brown. Drain grease.

Mix serrano chile peppers, diced tomatoes, green chile peppers, tomato paste, kidney beans, garlic, lime juice, tequila, and beer into the pot. Season with chili powder, salt, and pepper. Bring to a boil. Reduce heat to medium-low, and simmer 5 hours.

Stout-Braised Lamb Shanks

Ingredients

- 1 tablespoon vegetable oil
- 4 lamb shanks
- 1 onion, chopped
- 4 cloves garlic, chopped
- 2 carrots, chopped
- 2 celery ribs, chopped
- 2 tablespoons tomato paste
- 1 (12 fluid ounce) bottle stout (such as Guinness®) or porter
- 1 (14 ounce) can beef broth
- 3 sprigs fresh thyme
- 3 sprigs fresh parsley
- 1 bay leaf
- 1 sprig fresh rosemary
- salt and pepper to taste

Directions

Heat oil in a Dutch oven or large, wide pot over medium-high heat until the oil begins to smoke. Brown the lamb shanks in the hot oil on all sides until well browned, about 10 minutes. Remove lamb shanks and set aside. Pour the excess grease from the Dutch oven, reduce heat to medium, and stir in the onions and garlic. Cook and stir until the onions have softened and turned translucent, about 5 minutes. Stir in the carrots, celery, and tomato paste; continue cooking 5 minutes more.

Return the lamb shanks to the Dutch oven, and pour in the stout beer and beef broth. Bring to a simmer over high heat. While you're waiting for the beer to simmer, use kitchen twine to tie together the thyme sprigs, parsley sprigs, and bay leaf into a secure bundle; add to the lamb shanks.

Once the lamb shanks begin to simmer, reduce the heat to medium-low, cover, and simmer until the lamb is very tender and nearly falling off of the bone, 2 to 3 hours. Stir the lamb occasionally as it cooks, and add water if needed to keep the cooking liquid from becoming too thick. You want the cooking liquid to have reduced into a nice sauce by the time the lamb shanks are done. Stir in the rosemary sprig, and salt and pepper to taste during the last 10 minutes of cooking. Remove rosemary sprig and herb bundle before serving.

Dakota's Texas Style Chili

Ingredients

4 slices bacon, chopped
2 onions, chopped
8 cloves garlic, chopped
2 teaspoons dried oregano
1 teaspoon cayenne pepper
3 tablespoons paprika
1/3 cup chili powder
1 tablespoon cumin
4 pounds boneless beef chuck or rump, cut into 1/2-inch cubes
4 3/4 cups water
1 (12 fluid ounce) can beer
4 canned Chipotle peppers in adobo sauce, seeded and minced
2 tablespoons cornmeal

Directions

In a heavy pot or Dutch oven, cook bacon over medium heat until crispy, stirring occasionally. Drain off excess grease, leaving enough to coat the bottom of the pan. Add onions and garlic; cook and stir until the onions are tender. Season with oregano, cayenne pepper, paprika, chili powder and cumin. Cook and stir for about 30 seconds to toast the spices.

Stir in the beef, water, beer, chipotle peppers, and cornmeal; bring to a boil. Reduce heat to low and simmer, uncovered, until beef is tender, 2 1/2 to 3 hours.

Smirnoff Moscow Mule

Ingredients

1 1/2 fluid ounces Smirnoff No. 21
Vodka
3 fluid ounces ginger beer
1 teaspoon sugar syrup
1/4 fluid ounce lime juice
1 sprig mint
1 slice lime

Directions

In a glass with ice, add Smirnoff No.21 Vodka, sugar syrup, and lime juice.

Top with ginger beer and stir.

Garnish with mint sprig and lime slice.

Beer-Boiled Shrimp

Ingredients

1 pound butter
1 large onion, chopped
1 tablespoon salt
5 pounds large shrimp in shell (21 to 25 per lb), peeled and deveined
3 (12 fluid ounce) bottles beer

Directions

Melt the butter in a large pot over medium-high heat. Stir in the onion, and cook until transparent, about 5 minutes. Mix in the salt and shrimp. Pour the beer over the shrimp, and simmer just until the shrimp turn pink. Turn off the heat, and allow the shrimp to sit at least 1/2 hour. Serve while still warm, or refrigerate and reheat before serving.

Drunk Chicken

Ingredients

1 (2 to 3 pound) whole chicken
1 (12 fluid ounce) can beer
5 tablespoons poultry seasoning
4 dashes liquid smoke flavoring
4 bay leaves
1 long metal skewer

Directions

Rinse and dry the chicken. Remove excess fat and leave skin on. Lift skin from breast and thigh areas, slide bay leaves under skin. Coat chicken with poultry seasoning.

Drink half the can of beer, pour liquid smoke into remaining beer. Raise tab on beer can until it is in the straight up position.

Insert beer can into chicken from the bottom until even with bottom of chicken. Insert skewer through the wing, ribs, tab on beer can, and out the opposite side. (this keeps the can from falling out the chicken).

Prepare grill: light the coals, and when they are ready, spread coals to form a ring around the outside edge of the grill.

Place chicken in center standing up on can to cook. Cover and cook for two hours.

Remove carefully from grill so as not to spill the contents of the can. Remove skewer and beer can, let chicken sit for fifteen minutes before cutting.

Whiskey Hamburgers

Ingredients

1 1/2 pounds ground beef
1/4 cup beer (such as Sam Adams®)
1 tablespoon Worcestershire sauce
1 (1.5 fluid ounce) jigger whiskey (such as Jack Daniels®)
2 teaspoons garlic powder
1 teaspoon onion powder
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Preheat an outdoor grill for medium-high heat; lightly oil the grate.

Combine the ground beef, beer, Worcestershire sauce, whiskey, garlic powder, onion powder, salt, and pepper in a bowl; mix until evenly combined. Shape the mixture into 6 patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, 5 to 8 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Dark Beer Cheese Soup

Ingredients

2 potatoes, chopped
2 onions, chopped
3 celery ribs, chopped
1 1/2 cups baby carrots
2 cups cauliflower florets
6 cups water
6 chicken bouillon cubes
1 teaspoon Worcestershire sauce
1/2 teaspoon ground black pepper
1 clove garlic, minced
1 (16 ounce) package processed cheese
2/3 cup Parmesan cheese
2/3 cup shredded Cheddar-Monterey Jack cheese blend
1 (12 fluid ounce) bottle dark beer

Directions

Place the potatoes, onions, celery, carrots, and cauliflower in a food processor; puree until smooth. Combine the vegetable mixture, water, bouillon cubes, Worcestershire sauce, pepper, and garlic in a large pot over medium heat. Cook until the the liquid reduces to about 1/2 its original volume, about 90 minutes. Add the processed cheese, Parmesan cheese, Cheddar-Monterey Jack cheese, and beer; heat until the cheese is completely melted. Serve immediately.

Beer-Baked Irish Beef

Ingredients

6 slices bacon, diced
1/3 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon ground allspice
2 1/2 pounds cubed beef stew meat
4 carrots, peeled and cut diagonally into 1-inch pieces
4 large onions, cut into eighths
2 cloves garlic, chopped
1/4 cup minced fresh parsley
1 teaspoon dried rosemary, crushed
1 teaspoon dried marjoram
1 bay leaf
1 (12 fluid ounce) can or bottle Irish stout beer

Directions

Place the bacon in a large nonstick skillet, and cook over medium heat until crisp and brown. Remove the bacon pieces and set aside, leaving the drippings in the skillet.

Place the flour, salt, black pepper, and allspice in a large plastic zipper bag, and shake a few times to combine. Place the beef stew meat into the bag, and shake to coat the meat with flour mixture. Place the meat pieces in the skillet with the bacon drippings, and cook the meat until brown on all sides.

Remove the browned meat to a slow cooker, and add the carrots, onions, garlic, parsley, rosemary, marjoram, and bay leaf to the cooker.

Pour the beer into the skillet, and bring to a boil over medium-low heat, scraping all the browned bits of flavor from the bottom of the skillet. Pour the beer into the slow cooker, over the meat and vegetables. Cover, and cook on Medium setting until the meat is very tender, 4 to 5 hours.

Before serving, remove the bay leaf, and sprinkle the stew with the reserved bacon pieces.

Beer Cheese Pretzel and Dip

Ingredients

1 (16 ounce) package hot bread roll mix with yeast
1 cup shredded sharp Cheddar cheese
1 1/4 cups beer
1 egg, beaten
2 tablespoons kosher salt

1 (8 ounce) package cream cheese, diced and softened
1 (8 ounce) package processed cheese, cubed
3/4 teaspoon garlic powder
1/2 cup beer, room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the hot bread roll mix with yeast and Cheddar cheese.

In a microwave or small saucepan, heat the beer to almost boiling. Stir beer and egg into the flour mixture and knead 5 minutes. Allow the dough to rest 5 minutes, then roll into desired shape. Sprinkle with kosher salt.

Bake 25 minutes in the preheated oven, or until golden brown.

In a food processor, blend the cream cheese, processed cheese, garlic powder and room temperature beer. Refrigerate until serving with the baked dough.

Special Irish Beef Stew

Ingredients

2 teaspoons vegetable oil
1 pound lean beef stew meat
2 tablespoons all-purpose flour
1 small onion, chopped
2 cups sliced fresh mushrooms
6 cloves garlic, minced
1 (6 ounce) can tomato paste
2 cups beef broth
1 (12 fluid ounce) can or bottle
Irish stout beer
4 cups sliced carrot
2 large potatoes, peeled and
diced
1 tablespoon cornstarch
1 tablespoon cold water
1/4 cup chopped fresh parsley

Directions

Heat oil in a Dutch oven or large pot over medium-high heat. Coat beef cubes with flour, shaking off the excess. Fry beef cubes until browned on all sides. Remove from the pot. Add the onion, mushrooms, and garlic to the pot, and cook stirring constantly until onion is tender, about 3 minutes.

Return beef to the pot, and stir in tomato paste, beef broth, and beer. Add potatoes and carrots, cover, and simmer over low heat for about 1 hour. Mix together the cornstarch and cold water. Stir into the stew, and simmer until thickened. Sprinkle with parsley and serve.

BBQ Sausage and Peppers

Ingredients

2 pounds spicy Italian sausage, sliced
1 large red bell pepper, cut into large chunks
1/4 pound jalapeno peppers, cut into large pieces
1 large red onion, cut into chunks
1 (12 fluid ounce) can beer
1/2 pound sliced provolone cheese

Directions

Place sausage, red bell pepper, jalapeno peppers, and red onion in a large bowl. Pour in beer. Cover, and marinate in the refrigerator at least 1 hour.

Preheat an outdoor grill for high heat, and lightly oil grate.

Alternately thread sausage, red pepper, jalapenos, and onion onto skewers. Cook on the prepared grill until sausage is evenly brown and vegetables are tender. Melt provolone cheese over the hot ingredients during the last few minutes of cooking.

Fishboy's Beer Belly Shrimp

Ingredients

2 pounds large shrimp, peeled and deveined with tails attached
1 cup beer
2 tablespoons chopped fresh parsley
2 tablespoons vegetable oil
4 teaspoons Worcestershire sauce
1 clove garlic, minced
1/8 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon hot sauce

Directions

Combine all ingredients in a large bowl. Stir well to coat the shrimp. Place in a large shallow dish and refrigerate. Let marinate for 2 to 3 hours, stirring occasionally.

Heat oven broiler. Drain shrimp. Thread shrimp through neck and tail onto six 14-inch skewers so that shrimp will lie flat. Place skewers on a lightly greased rack of a broiler pan.

Broil 5 inches from heat for 3 minutes. Turn skewers and broil for an additional 1 to 2 minutes, or until shrimp turn pink. Serve warm with cold beer.

Joel's Guinness Steak

Ingredients

2 cups red wine
1 (12 fluid ounce) can or bottle
Irish stout beer
3 fluid ounces Worcestershire
sauce
1/4 cup steak sauce
4 (1/2 pound) beef steaks

Directions

In a glass bowl or baking dish, mix together the red wine, beer, Worcestershire sauce and steak sauce. Place steaks into the marinade, cover and refrigerate for at least 24 hours to allow the alcohol to get the meat good and soft.

Preheat your oven's broiler.

Place steaks on a rack over a broiling pan. Arrange the shelf so that the steaks are about 5 inches away from the heat source. Broil for 5 to 7 minutes on each side, or to desired doneness.

Pour the marinade into a saucepan, and bring to a boil over medium heat. Boil for about 15 minutes. Repeatedly strain the mixture to remove the proteins (foamy substance). Not doing this will make it taste bad. Once the marinade has been cooked down to remove all of the meat proteins and alcohol, use as a sauce.

Beer Battered Chicken

Ingredients

1 1/2 pounds boneless, skinless chicken breast halves
1 cup all-purpose flour
1 teaspoon baking powder
2 eggs, beaten
1/2 cup cold beer

3 cups oil for frying
1/2 cup all-purpose flour

Directions

Rinse chicken, and slice into 1 inch strips. In a medium bowl, stir together 1 cup flour, and baking powder. Mix in the eggs and beer.

Heat oil in a deep heavy skillet to 375 degrees F (190 degrees C).

Place remaining 1/2 cup flour in a small bowl. Coat chicken strips in flour, then dip floured strips into the batter. Fry a few at a time in hot oil, turning once, until coating is golden brown on both sides.

Remove, and keep warm until serving.

Whole Wheat Beer Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
4 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1/3 cup packed brown sugar
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large mixing bowl, combine all-purpose flour, whole wheat flour, baking powder, salt and brown sugar. Pour in beer, stir until a stiff batter is formed. It may be necessary to mix dough with your hands. Scrape dough into prepared loaf pan.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of the loaf comes out clean.

Beer 'n' Brat Biscuits

Ingredients

2 bratwurst, casings removed
4 cups biscuit/baking mix
2 teaspoons caraway seed
1 (12 ounce) can beer or
nonalcoholic beer

Directions

Cut bratwurst into bite-size pieces. In a bowl, combine the biscuit mix, caraway seeds and bratwurst; stir in beer just until moistened. Fill greased muffin cups two-thirds full. Bake at 400 degrees F for 18-20 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire racks. Serve warm. Refrigerate leftovers.

Beer Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup beer
1/4 cup vegetable oil
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 10 inch Bundt pan.

Combine cake mix and pudding mix in a large bowl. Add beer and vegetable oil and mix lightly. Add 4 eggs. Beat at high speed until mixture is thick, creamy and smooth. Pour into greased and floured Bundt pan.

Bake at 350 degrees F (175 degrees C) for 55 minutes. Cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Frost as desired.

Oven BBQ

Ingredients

1 pound hardwood chips
1 1/2 cups ketchup
1/2 cup brown sugar
1 (12 fluid ounce) can or bottle beer
1/4 cup distilled white vinegar
1/2 cup red wine
1/2 medium onion, diced
1 cup diced green bell pepper
1 tablespoon black pepper
1 (4 pound) whole chicken, cut into 4 pieces

Directions

Place wood chips in warm water, and soak for 2 to 3 hours.

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan, blend the ketchup, brown sugar, beer, vinegar, and wine. Mix in the onion, bell pepper, and black pepper. Simmer until thickened, approximately 10 minutes.

Spread wet wood chips evenly in the bottom of a broiler pan, adding enough water to ensure chips remain moist while cooking. Cover with broiler pan grate, and arrange chicken pieces on top. Coat chicken with the sauce, and cook approximately 1 hour, basting regularly.

In a small saucepan over medium heat, simmer any remaining sauce to be used additionally for dipping when served.

Sauerkraut And Potato Soup

Ingredients

1 pound beef stew meat, diced into 1 inch pieces
1 onion, chopped
3 tablespoons vegetable oil
1 1/2 cups beer
3/4 cup water
1/4 cup tomato paste
1 tablespoon paprika
1/4 teaspoon salt
1/4 teaspoon caraway seed
1/4 teaspoon ground black pepper
3 potatoes, cubed
1 ounce sauerkraut
2 tablespoons chopped fresh dill weed
2 tablespoons chopped fresh parsley

Directions

In a Dutch oven, cook meat and onion in hot oil until meat is brown.

Stir in beer, water, tomato paste, paprika, salt, caraway seed, and pepper. Cover, and simmer 1 1/4 to 1 1/2 hours.

Add potatoes, undrained sauerkraut, and fresh dill to soup. Cover. Cook for about 20 minutes, or until vegetables are tender.

Cook uncovered for 10 minutes more, or until mixture is thickened and most of the liquid is evaporated. Sprinkle parsley on top before serving.

Mushroom Slow Cooker Roast Beef

Ingredients

1 pound sliced fresh mushrooms
1 (4 pound) standing beef rib roast
1 (1.25 ounce) envelope onion
soup mix
1 (12 fluid ounce) bottle beer
ground black pepper

Directions

Place the mushrooms in the bottom of a slow cooker; set the roast atop the mushrooms; sprinkle the onion soup mix over the beef and pour the beer over everything; season with black pepper. Set slow cooker to LOW; cook 9 to 10 hours until the meat is easily pulled apart with a fork.

Beer Can Chicken

Ingredients

1/3 cup brown sugar
2 tablespoons chili powder
2 tablespoons paprika
2 teaspoons dry mustard
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 (12 fluid ounce) can beer
1 (3 pound) whole chicken

Directions

Preheat an outdoor grill for medium-high heat, about 375 degrees F (190 degrees C). Mix the brown sugar, chili powder, paprika, dry mustard, salt, and ground black pepper in a small bowl. Place the half-full can of beer in the center of a plate.

Rinse chicken under cold running water. Discard giblets and neck from chicken; drain and pat dry. Fit whole chicken over the can of beer with the legs on the bottom; keep upright. Sprinkle 1 teaspoon of the seasoning mix into the top cavity of the chicken. The beer may foam up when the seasonings fall inside the can. Rub the remaining seasoning mix over the entire surface of the chicken.

Place the chicken, standing on the can, directly on the preheated grill. Close the lid and barbeque the chicken until no longer pink at the bone and the juices run clear, about 1 hour 15 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the chicken from the grill and discard the beer can. Cover the chicken with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

Baby Doe's Cheese Soup with Beer

Ingredients

2 quarts milk
1 1/2 tablespoons chicken
bouillon powder
1 tablespoon Worcestershire
sauce
1 tablespoon hot pepper sauce
1/2 tablespoon salt
6 tablespoons cornstarch
1/2 cup water
12 fluid ounces dark beer
1 (16 ounce) jar processed cheese
sauce

Directions

In a large pot over medium heat, combine the milk, bouillon, Worcestershire sauce, hot pepper sauce and salt. Bring close to a boil.

In a small bowl, dissolve the cornstarch in the water and add to the soup, stirring well. Add the beer and the cheese sauce, reduce heat to low and mix well. Allow to heat through before serving.

Beer Pancakes

Ingredients

1 cup sifted all-purpose flour
1/4 cup white sugar
3/4 teaspoon baking powder
1/2 teaspoon salt
1 egg, beaten
1 cup beer
2 tablespoons butter, melted

Directions

In a large bowl, stir together the flour, sugar, baking powder and salt. Pour in the egg, beer and melted butter; stir with a whisk just until blended - a few lumps are okay.

Heat a skillet or griddle over medium heat. Coat with vegetable oil or cooking spray. Spoon about 1/4 cup of batter onto the hot surface for each pancake. When bubbles appear on top of the pancakes, flip, and cook until browned on the other side.

Beer Brisket

Ingredients

1 (4 pound) beef brisket, trimmed of fat
salt to taste
1 large onion, sliced
1 (12 fluid ounce) can beer
1 tablespoon brown sugar
1 cube beef bouillon
2 tablespoons coarsely ground black pepper
2 teaspoons minced garlic
1 bay leaf
1/4 teaspoon dried thyme
2 tablespoons cornstarch
2 tablespoons water

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Season the beef brisket with salt, and place in a baking dish. Cover the entire roast with onion slices. In a medium bowl, mix together the beer, brown sugar, beef bouillon, pepper, garlic bay leaf and thyme. Pour over the roast. Cover with aluminum foil.

Bake for 4 hours in the preheated oven. The brisket should be fork-tender. Mix together the cornstarch and water; stir into the juices in the baking dish to thicken. Remove the bay leaf. Slice and serve the meat.

Old Style BBQ Sauce

Ingredients

1 (28 ounce) bottle ketchup
1 (12 fluid ounce) can beer
1 small onion, diced
1 1/2 cups dark brown sugar
1/2 cup prepared mustard
3 tablespoons barbeque seasoning
2 tablespoons distilled white vinegar
1 teaspoon black pepper
1 teaspoon garlic powder

Directions

In a slow cooker, combine ketchup, beer, onion, brown sugar, mustard, barbecue seasoning, vinegar, pepper, and garlic powder. Simmer on low setting for 12 hours or overnight.

Jim Kaczmarek's Chili

Ingredients

3 pounds beef chuck
2 1/2 cups chopped onions
5 cloves garlic, minced
2 (14.5 ounce) cans stewed tomatoes
1 (15 ounce) can tomato sauce
1 (12 fluid ounce) can or bottle beer
5 tablespoons chili powder
1 tablespoon dried oregano
1 tablespoon paprika
2 tablespoons ground cumin
1 tablespoon brown sugar
4 tablespoons beef bouillon granules
2 bay leaves
1 tablespoon salt
1 teaspoon ground black pepper
2 (15 ounce) cans pinto beans, drained

Directions

Place meat in freezer until slightly frozen. Cut into 1/4 to 1/2 inch cubes.

In a large skillet over medium heat, brown meat until it turns gray. Stir in onions and garlic. Cook until onions are tender, about 5 to 10 minutes.

Cut up canned tomatoes, reserving juice; combine in a 6 quart cooking pot with tomato sauce, beer, chili powder, oregano, paprika, cumin, brown sugar, beef base, bay leaves, salt, and pepper. Bring to a slow boil over high heat. Add meat mixture, and reduce heat to low. Simmer, uncovered, for 2 to 3 hours.

Mix in pinto beans. Simmer for 1/2 hour longer. Taste, and adjust seasonings if desired.

Minnesota Poodle

Ingredients

2 ice cubes
1 (1.5 fluid ounce) jigger vodka
1 (1.5 fluid ounce) jigger coffee
flavored liqueur
1/2 cup root beer
1 teaspoon heavy cream

Directions

Place the ice cubes in a highball glass. Pour the vodka, coffee liqueur, root beer, and cream over the ice cubes in that order.

Irish Chocolate Stout

Ingredients

3 gallons water
2 teaspoons gypsum, divided
5 pounds English 2-row pale malt
1 pound chocolate malt (dry)
4 ounces roasted barley
6 ounces black patent malt
3 pounds dry malt extract
2 ounces Fuggles hops
1 ounce Willamette hops
1 (.4 ounce) packet Irish ale yeast
1 ounce Irish moss
5 ounces corn sugar (dextrose)
1 1/2 gallons water

Directions

Pour 3 gallons of water into a large stainless steel pot. Heat to 130 degrees F (55 degrees C). This works best using an outdoor propane burner from a turkey fryer, but you can also use your stove. Add 1 teaspoon gypsum, English malt, chocolate malt, roasted barley and black patent malt in a nylon steeping bag. Steep for 30 minutes, maintaining the temperature.

After 30 minutes, increase the heat to 152 degrees F (65 degrees C). Steep for 60 minutes, maintaining a constant temperature. Remove grains to a separate pot to drain and bring the wort to a boil. Rinse the grains with water of the same temperature and pour the liquid into the pot. Stir in the dry malt extract and 1 teaspoon of gypsum. Return to a boil and add the Fuggles hops; set a timer for 60 minutes. When there are 15 minutes left, add the Irish moss. When 10 minutes are left, add the Willamette hops.

About the same time as you add the Irish moss and final hops, prepare an ice bath by filling a sink, large tub or cooler with ice. When the time is up, remove the pot from the heat, cover and place in the ice bath. Be careful not to drop anything into the pot that is not sterilized, including spoons. Cool your wort to 68 degrees F (20 degrees C). You can swirl around the ice bath to help it cool.

Meanwhile, dissolve the yeast in 1 cup of water (70 degrees F) and let it stand until ready to use. This will help to keep from shocking your yeast and ensure a faster start of the fermentation.

Strain the wort into a sterile fermenter (carboy) and add the yeast. Add enough bottled or boiled and cooled water to reach the 5 1/2 gallon mark, about 1 1/2 more gallons. Seal with a cap and shake or rotate to mix in the yeast. Replace the cap on the fermenter with an airlock and place in a cool dry place where the temperature remains consistently below 70 degrees F (21 degrees C). Ferment for 7 days or until it stops foaming.

Use a sterile siphon hose to transfer the beer to a secondary fermenter. Set in a place where the temperature is 64 degrees F (17 degrees C). Cap with the airlock and ferment for 14 days, or until the specific gravity has dropped to 1.005 when tested using a hydrometer or does not change for several days.

Sterilize your bottles for bottling. Pour the beer into a new sterile 5 gallon bucket and stir in the corn sugar until dissolved. Siphon into

Acorn Squash Gnocchi with Parmesan Sage

Ingredients

1 acorn squash, halved and seeded
2 cloves garlic, pressed
1/2 teaspoon salt
1 egg
1 cup whole wheat flour
1 cup white flour
7 cups water
1 tablespoon salt
1 cube chicken bouillon
1 cup beer
1/3 teaspoon rubbed sage
1/4 teaspoon ground black pepper
1/4 cup cold unsalted butter, cut into small cubes
1/2 cup grated Parmesan cheese

Directions

Use a knife to perforate the acorn squash with several slits. Cook in microwave for 10 minutes. Scrape the flesh into a bowl. Stir in the garlic, 1/2 teaspoon salt, egg, and whole wheat flour. Add the white flour in small amounts and mix until you get a sticky dough with a manageable texture. Turn the dough out onto a floured surface and roll into thin ropes. Slice the dough into quarter-sized gnocchi.

Bring the water with 1 tablespoon salt to a boil in a large pot; add the gnocchi to the boiling water one at a time, until they are all floating at the top; remove with a slotted spoon to a large bowl; set aside.

Discard all but 1 1/2 cups of the water from the pot and return to heat; add the bouillon cube, beer, sage, and pepper and bring to a boil; continue to boil until the mixture reduces to about half its original volume, about 15 minutes; reduce heat to medium. Whisk the butter cubes into the mixture, one at a time, until they are all melted into the liquid; immediately return the gnocchi to the mixture, turn off the heat, and stir in the Parmesan cheese. Cover the pot and allow to sit for 10 minutes before serving.

Steak and Ale Pie with Mushrooms

Ingredients

1 1/4 pounds cubed beef stew meat
1 onion, diced
1 (12 fluid ounce) can pale ale or lager beer
2 cloves garlic, minced
1/2 teaspoon dried thyme
1 1/2 teaspoons chopped fresh parsley
2 tablespoons Worcestershire sauce
salt and pepper to taste
2 cups peeled and cubed potatoes
1 1/2 cups quartered fresh mushrooms
1 tablespoon all-purpose flour
1 pastry for double-crust pie

Directions

Place the beef stew meat, onion, and ale in a large saucepan. Simmer over low heat until the meat is tender, about 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C).

Season the beef with garlic, thyme, parsley, Worcestershire sauce, salt and pepper. Mix in the potatoes and mushrooms. Cover and simmer over medium heat until potatoes are just tender enough to pierce with a fork, 10 to 15 minutes. Whisk a small amount of the sauce together with the flour in a small bowl, and stir into the beef. Simmer until slightly thickened.

Fit one pie crust into the bottom and up the sides of a 9 inch pie plate. Spoon the hot beef mixture into the crust and top with the remaining pie crust. Cut slits in the top crust to vent steam and crimp the edges to seal them together.

Bake in preheated oven until the crust is golden brown and gravy is bubbling, 35 to 40 minutes.

Dragan's Leg of Lamb with Garlic and Beer

Ingredients

1 pound new potatoes
12 ounces baby carrots
1 (5 pound) leg of lamb
30 cloves garlic, peeled
salt and pepper to taste
1/4 cup coarse-grain brown
mustard
1 cup beer

Directions

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of water to a boil. Add the potatoes and carrots; boil for about 3 minutes. Drain and set aside.

Rinse the leg of lamb and pat dry. Place it in a roasting pan and season generously with salt and pepper. Rub the salt and pepper into the meat. Use a small knife to make incisions big enough for a garlic clove to fit in all over the leg. Stuff the garlic cloves into the holes. Spoon the mustard over the lamb and rub it in as well.

Roast, uncovered, in the preheated oven for about 30 minutes. Reduce the oven temperature to 375 degrees F (190 degrees C) Add the potatoes and carrots to the roasting pan. Baste the lamb with beer, reserving the rest for basting at 20 minute intervals.

Continue to roast the lamb until the internal temperature reaches at least 140 degrees F (60 degrees C) for medium rare, about 1 1/2 hours longer. Remove from the oven and allow to rest for at least 5 minutes before carving. Spoon the pan drippings over the meat and vegetables when serving.

Snail Pale

Ingredients

3 gallons water
8 ounces crystal malt 60L in a grain bag
1/2 gallon water
8 pounds liquid malt extract
3 ounces Perle hops
2 ounces Willamette hops
1 teaspoon Irish moss (carrageen)
1 (.25 ounce) envelope instant ale yeast
1 1/2 gallons water
4 ounces corn sugar (dextrose)

Directions

Pour 3 gallons of water into a large stainless steel pot. Heat to 150 degrees F (65 degrees C). This works best using an outdoor propane burner from a turkey fryer, but you can also use your stove. When the water reaches temperature, place the crystal malt in its nylon bag into the water. Steep for 30 minutes, maintaining the same temperature.

After the 30 minutes are up, remove the bag from the water and place in a separate pot to drain. Rinse the crystal malt with about a half gallon of water that is at least 150 degrees F (65 degrees C). Pour the water from the grain bag into the main pot and bring to a boil. As soon as the water is boiling, remove from the heat and stir in the malt extract. You do not want to do this over the heat because the malt extract will settle to the bottom and possibly burn.

Return the pot to the heat and bring to a boil once again. Add the Perle hops and stir. Set a timer for 30 minutes. This is now wort. Continue to stir occasionally and watch for boil overs. After 45 minutes, add the Willamette hops and Irish moss to the pot and continue to boil until the timer goes off.

About the same time as you add the Irish moss and final hops, prepare an ice bath by filling a sink, large tub or cooler with ice. When the time is up, remove the pot from the heat, cover and place in the ice bath. Be careful not to drop anything into the pot that is not sterilized, including spoons. Cool your wort to 80 degrees F (25 degrees C). You can swirl around the ice bath to help it cool.

Meanwhile, sprinkle the yeast over 1 cup of warm water (80 degrees F) and let it stand until ready to use. This will help to keep from shocking your yeast and ensure a faster start of the fermentation.

Pour the wort into a sterile fermenter (carbuoy) and add the yeast. Add enough bottled or boiled and cooled water to reach the 5 gallon mark, about 1 1/2 more gallons. Seal with a cap and shake or rotate to mix in the yeast. Replace the cap on the fermenter with an airlock and place in a cool dry place where the temperature remains consistently below 70 degrees F (21 degrees C). Ferment for 5 days or until it stops foaming.

Use a siphon hose to transfer the beer to a secondary fermenter. Cap with the airlock and ferment for 1 to 4 weeks, until the specific gravity has dropped to 1.005 when tested using a hydrometer

Rib Eye Steaks with a Soy and Ginger Marinade

Ingredients

1/2 cup soy sauce
1/4 cup real maple syrup
6 cloves garlic, minced
1 tablespoon grated fresh ginger
1 teaspoon mustard powder
1/2 teaspoon sesame oil
1/4 teaspoon hot pepper sauce
1/2 cup beer
4 (10 ounce) beef rib eye steaks

Directions

In a medium size mixing bowl, combine soy sauce, maple syrup, garlic, ginger root, mustard powder, sesame oil, and Tabasco sauce; mix well to blend. Now add beer, and stir lightly to mix.

Prepare steaks by scoring any fatty outside areas on steak with a knife, (this prevents the steaks from curling when barbecuing). Place steaks in a casserole dish, and pour marinade over. Using a fork, punch holes in steaks so that the marinade penetrates into the steaks. Turn steaks over, and repeat punching holes.

Cover with clear wrap or foil, and let marinate in the refrigerator for at least 1 hour or longer. You can also refrigerate and marinate overnight.

Prepare and preheat barbecue to high heat. Place steaks directly on grill and sear one side for about 15 seconds. Turn steaks over and cook for about 5 minutes, then turn over and cook for another 5 minutes for medium-rare, depending on thickness. Test for doneness by cutting into the middle of the steak.

Green Chile Cheese Beer Bread

Ingredients

1 cup chopped green chile pepper
1 cup shredded Cheddar cheese
3 cups self-rising flour
3 tablespoons white sugar
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Blend green chiles and cheese together in a blender until smooth.

In a large bowl, stir together chile mixture, flour, sugar and beer together in a large mixing bowl until you get a sticky dough. Scoop dough into prepared pan.

Bake in preheated oven for 60 minutes, or until the top is golden brown and the loaf sounds hollow when tapped.

New Orleans Barbeque Shrimp

Ingredients

1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1/4 teaspoon cayenne pepper
1/3 teaspoon paprika
1/2 cup butter
4 cloves garlic, minced
1/4 cup beer, room temperature
1 tablespoon Worcestershire
sauce
1 pound medium shrimp - peeled
and deveined
salt to taste

Directions

In a small bowl, stir together the garlic powder, onion powder, basil, thyme, rosemary, cayenne pepper and paprika. Set aside.

Melt the butter in a large skillet over medium heat. Add garlic; cook and stir until fragrant, about 1 minute. Add the shrimp and cook for a couple of minutes. Season with the spice mixture and continue to cook and stir for a few minutes. Pour in the beer and Worcestershire sauce; simmer until shrimp is cooked through, about 1 more minute. Taste and season with salt before serving.

Irish Roast Beef with Guinness Au Jus

Ingredients

2 pounds boneless beef chuck roast
1 (12 fluid ounce) can or bottle Irish stout beer (e.g. Guinness®)
1 tablespoon olive oil
1/2 teaspoon dried rosemary
1/2 teaspoon ground thyme
1/2 teaspoon steak seasoning
1/2 teaspoon ground black pepper
4 cloves garlic, minced
1 pound small round red potatoes
salt and ground black pepper to taste

Directions

Place the beef in a roasting pan and pour the beer over the meat. Cover the pan with plastic wrap, and marinate in the refrigerator overnight, turning once.

Preheat an oven to 250 degrees F (120 degrees C).

Remove the roast from the stout and pat dry. Heat the olive oil in a large frying pan over medium-high heat. Brown the roast on all sides. Set the browned roast on plate.

Crush the rosemary, thyme, steak seasoning, and pepper in a mortar and pestle. Add the minced garlic and stir to make a paste. Spread the paste over the outside of the roast. Place the roast back into the roasting pan with the stout and cover loosely with foil. Bake in the preheated oven for 2 hours. Add the potatoes to the roasting pan and leave off the foil to let the roast get a crispy coating.

Bake to your desired degree of doneness, or an internal temperature of 145 degrees F (65 degrees C) for medium, about another hour. Remove from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 20 minutes before slicing.

Pour the pan juices into a pot and bring to a boil over medium heat. Simmer until the juices have reduced and thickened, about 10 minutes. Season to taste with salt and pepper. Strain the juices and serve with the beef and roasted potatoes.

A Catering Company's Marinade

Ingredients

1 (12 fluid ounce) can or bottle
beer
4 tablespoons dried parsley
1/3 cup soy sauce
3 cloves garlic, minced

Directions

In a mixing bowl, combine beer, garlic, parsley, and soy sauce.

Marinate meat in the mixture for a few hours to overnight; cover and refrigerate meat while marinating. Cook as desired.

Beer Spice Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup brown sugar
1 egg, beaten
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup beer

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x5 inch loaf pan. Sift together flour, baking powder, cloves, cinnamon, allspice baking soda and salt. Set aside.

In a large bowl, cream the butter and brown sugar until light and fluffy. Add egg and beat well. Add flour mixture alternately with beer and mix well to combine. Fold in the chopped walnuts.

Pour into a 9x5 inch loaf pan. Bake at 375 degrees F for 40 to 50 minutes, or until a toothpick inserted into the cake comes out clean.

Beer Cake II

Ingredients

2/3 cup butter
2 eggs
3 cups all-purpose flour
1 teaspoon salt
3/4 cup buttermilk
8 ounces cherries, pitted and halved
2 cups white sugar
2 (1 ounce) squares unsweetened chocolate, melted
2 teaspoons baking soda
1 cup beer
1/4 cup cherry juice
1 cup chopped walnuts

2/3 cup butter
1 egg
4 (1 ounce) squares unsweetened chocolate, melted
4 cups sifted confectioners' sugar
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift flour, baking soda and salt. Set aside.

In a large bowl, cream 2/3 cup butter and white sugar until light and fluffy. Add 2 eggs and 2 squares melted chocolate. Add flour mixture alternately with beer, buttermilk and cherry juice. Mix until smooth, then fold in cherries and chopped nuts. Pour batter into a 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until a toothpick inserted into the center of cake comes out clean.

To make frosting: in a large bowl, combine 2/3 cup butter, 1 egg, 4 squares melted chocolate, confectioners sugar and milk. Beat until smooth. Spread on top of cooled cake.

Herb and Beer Braised Rabbit

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 (3 pound) rabbit meat, cleaned and cut into pieces
3 tablespoons extra-virgin olive oil
2 cups thinly sliced onions
1 1/2 pounds mushrooms, thinly sliced
2 tablespoons chopped garlic
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh rosemary
2 bay leaves
2 cups amber beer
1 quart chicken stock
3 tablespoons all-purpose flour
2 tablespoons softened butter
1 tablespoon minced fresh parsley

Directions

Place 1/2 cup flour, salt, and pepper into a plastic bag; toss to mix. Add the rabbit pieces, toss to coat with the flour mixture, and shake off excess. Heat 2 tablespoons of olive oil in a Dutch oven over medium-high heat until lightly smoking.

Sear the rabbit pieces on each side until golden brown, then set aside. Pour in the remaining tablespoon of olive oil and stir in the sliced onions. Cook until the onions have softened, about 2 minutes; then stir in the mushrooms and garlic, cook for an additional 2 minutes. Add the thyme, basil, rosemary, and bay leaves; season to taste with salt and pepper.

Place the browned rabbit pieces into the Dutch oven, and pour in the beer and chicken stock. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the rabbit is very tender, 25 to 30 minutes.

Stir 3 tablespoons of flour into the softened butter until smooth. Remove the rabbit from the simmering broth and set aside. Skim any visible fat from the liquid, then whisk in the butter paste. Simmer for 3 or 4 minutes until thickened, then remove the bay leaves, season again with salt and pepper if needed, and stir in the parsley. Serve the thickened sauce with braised rabbit.

Marinated Crab Legs

Ingredients

2 pounds Alaskan king crab legs
3 tablespoons olive oil
1/2 cup lemon juice
1 bunch fresh parsley, chopped
2 tablespoons minced garlic
1 (12 ounce) bottle beer (i.e. Newcastle Brown Ale®)
1/2 cup water
1 onion, quartered

Directions

In a large bowl with a cover, combine the crab legs, olive oil, lemon juice and parsley. Stir to coat the crab legs. Cover and refrigerate overnight.

Put the garlic, beer, water and onion into a large pot. Place the crab legs in a steamer basket and set aside. Discard the marinade. Bring the beer mixture to a rapid boil, then insert the steamer basket. Cover and steam for 10 to 15 minutes, or until crab is cooked through.

Beer Steak

Ingredients

4 (1/2 pound) rib-eye steaks, or
steak of choice
2 tablespoons sea salt
2 tablespoons lemon pepper
2 (12 fluid ounce) cans or bottles
beer of choice

Directions

Place the steaks in a large, shallow container with a lid. Season each side of the steaks with the salt and lemon pepper. Gently pour the beer over the steaks (making sure the seasoning doesn't wash off). Cover, and refrigerate for 1 to 2 hours.

Preheat grill for high heat.

Lightly oil grill grate. Place steaks on grill, and discard beer marinade. Cook for 5 minutes per side, or to desired doneness.

Cheesy Beer and Spinach Dip

Ingredients

2/3 cup beer
3 cups shredded Monterey Jack cheese
2 tablespoons all-purpose flour
1/2 cup frozen chopped spinach, thawed and drained
1 tablespoon chopped fresh cilantro
salt and pepper to taste

Directions

In a medium saucepan over medium heat, bring beer to a boil. Lower heat. Slowly stir in Monterey Jack cheese and flour. Cook and stir until cheese is melted but not bubbly.

Mix spinach, cilantro, salt and pepper into the beer mixture. Serve warm.

Beer Battered Onion Rings

Ingredients

2 cups all-purpose flour
1 egg, beaten
2 teaspoons dried parsley
2 teaspoons garlic powder
2 teaspoons dried oregano
salt and pepper to taste
1 cup beer
3 large onions, sliced into rings
1 cup oil for frying

Directions

In a shallow bowl combine flour, egg, parsley, garlic powder, oregano, salt and pepper. Gradually add beer, stirring, until a thick batter forms. Add more or less beer depending on the desired consistency of the batter.

In a heavy frying pan heat oil (adjust amount, depending on the size of your pan, so that you have a couple of inches of oil) over medium-high heat. When oil is hot, dip onions in batter and fry, turning once to brown evenly on both sides. Drain on paper towels.

Easy Welsh Rarebit

Ingredients

1 (10.75 ounce) can condensed Cheddar cheese soup
1 1/4 cups 2% low-fat milk
1 (12 ounce) can beer
1 tablespoon Worcestershire sauce
1 pinch cayenne pepper

Directions

Pour the cheese soup and milk into a saucepan and warm over low heat, stirring to blend. Mix in the beer, Worcestershire sauce and cayenne pepper. Serve over toasted bread.

Guinness® Float

Ingredients

1 scoop vanilla ice cream
1/2 cup cola soft drink (such as
Coke®)
1 cup stout beer (such as
Guinness®)

Directions

Place the scoop of ice cream into a large glass. Pour in the cola, followed by the beer. Serve immediately.

Jack's Beanie-Weenies

Ingredients

1 (12 fluid ounce) can beer
1 (16 ounce) can baked beans
1 (16 ounce) package beef hot dogs, sliced into 1/4 inch slices
1 tablespoon honey

Directions

Pour the beer into a saucepan, and bring to a boil. Add hot dog slices, and cook for about 5 minutes, until plump. Drain and discard beer, leaving hot dog slices in the pan. Stir in the baked beans and honey. Simmer over low heat for 15 minutes, stirring occasionally.

Slow Cooker Chicken and Sausage Chili

Ingredients

3 (14.5 ounce) cans stewed tomatoes, chopped
1/2 cup beer
1/4 teaspoon hot sauce
2 beef bouillon cubes
1 tablespoon brown sugar
1/2 teaspoon chili powder
1/2 teaspoon paprika
1/4 teaspoon dried oregano
1/4 teaspoon garlic powder
1/8 teaspoon cayenne pepper

1 teaspoon olive oil
1/2 red onion, chopped
1 pound ground chicken
3/4 pound bulk Italian sausage
2 (6 ounce) cans tomato paste
1 (15 ounce) can kidney beans, rinsed and drained

Directions

Combine the stewed tomatoes, beer, hot sauce, bouillon cubes, brown sugar, chili powder, paprika, oregano, garlic powder, and cayenne pepper in a slow cooker; cook on High for 1 hour.

Heat the olive oil in a skillet over medium heat; cook the red onion in the hot oil until tender. Stir in the ground chicken; cook and stir until completely browned. Transfer the mixture to the slow cooker and return the skillet to the heat. Fry the sausage in the reheated skillet until completely browned and crumbly; add to the slow cooker. Mix the tomato paste and kidney beans into the chili. Continue cooking on High another 2 hours. Switch the heat to Low and simmer 4 hours more.

Melt-In-Your-Mouth Short Ribs

Ingredients

3 pounds beef short ribs, cut into serving-sized pieces
2 tablespoons packed brown sugar
3 cloves garlic, minced
1 teaspoon dried thyme leaves, crushed
1/4 cup all-purpose flour
1 (10.5 ounce) can Campbell's® Condensed French Onion Soup
1 (12 fluid ounce) bottle dark ale or beer
Hot mashed potatoes or egg noodles

Directions

Place the beef into a 3 1/2- to 6-quart slow cooker. Add the brown sugar, garlic, thyme and flour. Toss to coat. Stir the soup and ale in a small bowl. Pour over the beef.

Cover and cook on LOW for 8 to 9 hours* or until the beef is fork-tender. Serve with the mashed potatoes.

Irish Beef Stew

Ingredients

2 tablespoons olive oil
3 tablespoons all-purpose flour
2 pounds beef chuck, cut into 1 1/2-inch cubes
1 pound carrots, peeled and cut into 1-inch chunks
6 large potatoes, peeled and cut into large chunks
1 white onion, cut into large chunks
2 cloves garlic, minced
2 cups beef broth
1 (6 ounce) can tomato paste
1 (12 fluid ounce) can or bottle Irish stout beer (e.g. Guinness®)
1 tablespoon cold water
1 tablespoon cornstarch

Directions

Heat the oil in a large skillet over medium heat. Toss beef cubes with flour to coat, then fry in the hot oil until browned. Place the carrots, potatoes, onion and garlic in a large slow cooker. Place the meat on top of the vegetables. Mix together the beef broth and tomato paste and pour into the slow cooker along with the beer.

Cover and cook on High for 6 hours or Low for 8 hours. During the last hour before serving, dissolve the cornstarch in cold water and then stir into the broth. Simmer on the High setting for a few minutes to thicken.

On Wisconsin Beer Brats

Ingredients

2 (19.8 ounce) packages fresh bratwurst links
1/2 cup butter
3 (12 ounce) cans light beer
4 onions, chopped
1/2 teaspoon cayenne pepper
1 tablespoon garlic powder
2 cloves garlic, minced
2 tablespoons brown sugar
1 cup sauerkraut, drained (optional)
10 (6 inch) bratwurst buns

Directions

In a slow cooker, combine the bratwurst links, butter, beer, onions, cayenne pepper, garlic powder, garlic and brown sugar. Cover and set to High. Cook for 4 hours, stirring once per hour. Add sauerkraut and continue cooking for another hour.

Serve bratwurst on buns with onions and top with your favorite condiments.

Root Beer Cookies

Ingredients

1 cup packed brown sugar
1/2 cup butter
1 egg
1/4 cup buttermilk
1 teaspoon root beer extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups confectioners' sugar
1/3 cup butter
1 1/2 teaspoons root beer extract
2 tablespoons hot water

Directions

Preheat oven to 350 degrees F (180 degrees).

Mix together brown sugar, 1/2 cup butter or margarine, egg, buttermilk and 1 teaspoon of root beer extract.

Add flour, baking soda and salt and mix well.

Drop teaspoon sized pieces of dough 2 inches apart on greased cookie sheets. Bake for 6 to 8 minutes.

To Make Root Beer Glaze: Mix together confectioner's sugar, 1/3 cup butter or margarine, 1 1/2 teaspoons of root beer extract and hot water. Brush on top of hot cookies.

Cerveza and Lime Marinade for Shrimp and Fish

Ingredients

2 cups minced onion
1/2 cup chopped fresh cilantro
1/2 cup seeded, minced jalapeno pepper
1/4 cup minced garlic
1 cup oil
3/4 cup fresh lime juice
1/2 cup Mexican beer
2 tablespoons tequila
1 tablespoon ground black pepper
1/2 tablespoon ground cumin

Directions

Combine the onion, cilantro, jalapeno pepper, garlic, oil, lime juice, beer, tequila, black pepper, and cumin in a blender; blend until smooth. Marinate fish or shrimp in the refrigerator in this marinade up to 2 hours before grilling.

Oven BBQ Ribs

Ingredients

1 (12 fluid ounce) can or bottle beer
1 1/2 cups water
1 tablespoon salt
3 tablespoons vegetable oil
5 pounds pork spareribs

1 tablespoon butter
1 cup thinly sliced onions
2 cloves garlic, pressed
2 (8 ounce) cans diced tomatoes with juice
1 cup ketchup
3 tablespoons molasses
1 tablespoon Worcestershire sauce
1 tablespoon prepared mustard
1/4 teaspoon salt
1/2 tablespoon hot pepper sauce
1 tablespoon white vinegar
1/2 lemon, sliced into rounds

Directions

Pour beer and water into a large stock pot. Add salt and stir to dissolve. Bring mixture to a boil over medium high heat.

In a large skillet or frying pan, heat vegetable oil over high heat. Sear ribs on both sides. Place on paper towels to briefly drain. Add seared ribs to the beer/water mixture. Add more water as needed to cover the ribs. Cover pot and simmer for 2 hours.

While the ribs are simmering, melt the butter in a sauce pan and saute the onions and garlic until onions are translucent. Stir in tomatoes, ketchup, molasses, Worcestershire, mustard, salt, hot pepper sauce and vinegar. Bring to a slow boil, stirring constantly. Reduce heat to low and leave it simmering until the ribs are finished.

Preheat oven to 350 degrees F (175 degrees C).

Drain ribs and arrange them in a shallow roasting pan, or pans. Ladle the sauce over the ribs evenly, slice each slice of lemon in half, and distribute the half slices on top of the sauce. Cover with foil loosely, and place in the oven for 15 minutes, and then uncover for the last 10, a total of 25 minutes oven time. Remove rind from lemon slices, discard rind, returning lemon "meat" to sauce on top of the ribs, and serve ribs covering each with sauce on the plate.

Honey Mustard Beer Brats

Ingredients

- 10 fresh bratwurst sausages
- 1 green bell pepper, sliced into long strips
- 1 red bell pepper, sliced into long strips
- 1 large sweet onion, sliced into rings and separated
- 2 cloves garlic, sliced
- 2 bay leaves
- 1 teaspoon liquid smoke flavoring
- 2 cups honey mustard barbecue sauce
- 1 (12 fluid ounce) can beer, or as needed
- 10 hoagie rolls, split lengthwise

Directions

Place half of the bratwurst in the bottom of a 5 quart slow cooker. Arrange half of the green pepper, red pepper, and onion over them. Layer the remaining bratwurst over the top, and top with the remaining red and green bell peppers and onion. Throw in the garlic and bay leaves. In a separate bowl, mix together HALF of the honey mustard sauce, liquid smoke and beer. Pour into the slow cooker. Add more beer if necessary to cover everything in the pot. Cover, and cook on Low for 4 to 5 hours.

Preheat an outdoor grill for high heat, and lightly oil grate. Remove bratwurst from the slow cooker, but leave onions and peppers inside. Place bratwurst on the grill and baste with some of the remaining honey mustard sauce. Turn occasionally until slightly charred.

Place bratwurst on rolls, and use tongs to pull out a few of the onions and peppers from the slow cooker and drape them over the sausage. The onions and peppers are very tasty so don't forget this part!

Currywurst

Ingredients

- 1 tablespoon vegetable oil
- 1 onion, minced
- 1 (6 ounce) can tomato paste
- 3 tablespoons water
- 1/4 cup brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/4 teaspoon dry mustard
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 2 tablespoons cider vinegar
- 1 tablespoon vegetable oil
- 3 tablespoons curry powder
- 1 tablespoon sweet Hungarian paprika
- 2 cups ketchup
- 1 cup water
- 4 beer bratwursts

Directions

Heat the oil in a skillet over medium heat. Cook the onion in the hot oil until soft, but do not brown.

Combine the tomato paste, 3 tablespoons water, brown sugar, salt, cumin, mustard, cinnamon, cloves, and vinegar in a pot over medium heat; simmer 2 minutes; stir in the cooked onion. Mix together 1 tablespoon vegetable oil, curry powder, Hungarian paprika, ketchup, and 1 cup water in a bowl; stir into tomato paste mixture; simmer another 2 minutes.

Cook the bratwurst in a large skillet over medium heat until browned. Pour the sauce into the skillet with the bratwurst. Reduce heat to low and cook until sausages reach an internal temperature of 165 degrees F (75 degrees C), about 10 minutes.

Ham and Braunschweiger Pate

Ingredients

1/2 pound braunschweiger liverwurst
9 ounces ham spread
1/2 teaspoon dry mustard
1/2 teaspoon ground black pepper
1/2 teaspoon dried thyme
1/2 teaspoon hot sauce
1 cup beer
2 envelopes unflavored gelatin
1/2 cup water
1/2 (10.5 ounce) can beef broth
1/2 cup chopped parsley

Directions

In a medium bowl, blend the braunschweiger liverwurst, ham spread, dry mustard, pepper, thyme, hot sauce and beer.

In small bowl, soften the gelatin in the water.

Bring the beef broth to a boil in a small saucepan. Mix in the gelatin, allowing it to dissolve. Remove from heat and cool 5 minutes.

Blend the gelatinized beef broth with the braunschweiger liverwurst mixture. Transfer the mixture to a 4 cup mold and chill a minimum of 2 hours.

Transfer the chilled mixture to a platter, and sprinkle with parsley before serving.

Real Welsh Rarebit

Ingredients

1/4 cup butter
1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dry mustard
1/4 teaspoon Worcestershire sauce
2 drops hot pepper sauce (such as Tabasco®) (optional)
1 cup whole milk
1/2 cup beer
1/2 pound Cheddar cheese, shredded

Directions

Melt the butter in a saucepan over low heat; blend in the flour, salt, pepper, mustard, Worcestershire sauce, and hot pepper sauce; continue cooking and stirring until the mixture is smooth and bubbly, about 5 minutes. Remove from heat; gradually stir in the milk; return to heat and stir continually until the mixture comes to a boil. Slowly pour in the beer; cook 1 minute more while still stirring. Melt the Cheddar cheese into the mixture in small portions until completely incorporated. Remove from heat.

Easy Slow Cooker French Dip

Ingredients

4 pounds rump roast
1 (10.5 ounce) can beef broth
1 (10.5 ounce) can condensed
French onion soup
1 (12 fluid ounce) can or bottle
beer
6 French rolls
2 tablespoons butter

Directions

Trim excess fat from the rump roast, and place in a slow cooker. Add the beef broth, onion soup and beer. Cook on Low setting for 7 hours.

Preheat oven to 350 degrees F (175 degrees C).

Split French rolls, and spread with butter. Bake 10 minutes, or until heated through.

Slice the meat on the diagonal, and place on the rolls. Serve the sauce for dipping.

Root Beer Float Ice Cream

Ingredients

2 eggs
3/4 cup white sugar
2 cups heavy cream
1 cup whole milk
1 teaspoon vanilla extract
3/4 teaspoon root beer extract

Directions

Whip eggs until foamy, then slowly pour in sugar while continuing to whip eggs until ribbony. Fold in cream, milk, vanilla extract, root beer extract until evenly mixed.

Freeze in ice cream maker according to manufacturer's directions, about 30 minutes.

Deer Ribs

Ingredients

1 cup apple cider vinegar
1 (12 fluid ounce) bottle dark beer
3 celery ribs, chopped
3 carrots, chopped
3 chopped red bell peppers
1 head garlic, peeled
1 chopped onion

6 pounds venison ribs
2 tablespoons Cajun seasoning
Salt and pepper, to taste

Directions

Preheat oven to 200 degrees F (95 degrees C).

Pour vinegar and beer into a large roasting pan. Add the celery, carrots, peppers, garlic, and onion. Rub the venison ribs with Cajun seasoning, salt and pepper to taste. Place ribs in roasting pan and cover with a tight fitting lid or aluminum foil.

Bake in preheated oven for 18 hours, or until the meat is falling off of the bone.

Deep Fried Jalapeno Slices

Ingredients

1 cup all-purpose flour
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon chili powder
1 teaspoon garlic powder
2 eggs
1 cup beer
1/2 quart vegetable oil
2 cups sliced jalapeno peppers

Directions

Mix flour, salt, pepper, red chili powder, garlic powder, eggs, and beer together in a bowl.

In a deep fryer, or large pot heat oil to 365 degrees F (180 degrees C).

Dip the sliced jalapenos in the batter. Place battered jalapenos in deep fryer. The jalapenos are fully cooked when they float to the surface of the oil. They should be golden brown and crispy. Enjoy!

Fish Batter with Newcastle[®] Brown Ale

Ingredients

1 quart vegetable oil for frying
1/2 cup flour
1/2 cup cornmeal
1 teaspoon garlic salt
1/2 teaspoon garlic powder
1/2 teaspoon ground cinnamon
1 cup brown ale (such as Newcastle[®] brown ale)
1 pound cod fillets, cut into pieces

Directions

Heat oil in deep-fryer to 325 degrees F (165 degrees C).

Whisk together the flour, cornmeal, garlic salt, garlic powder, and cinnamon in a large bowl. Mix in beer until no dry lumps remain. Dip the cod into the batter, allow some of the excess to run off, then carefully place into the deep-fryer. Cook until golden brown and crispy on the outside, and the fish is easily flaked, about 8 minutes. Cook the fish in several batches to avoid over loading the deep fryer.

Sailor's Stew

Ingredients

1 (3 pound) boneless chuck roast, cut into 1 inch cubes
1 cup all-purpose flour
1 tablespoon vegetable oil
1 large potatoes, peeled and thickly sliced
2 onions, sliced
2 large carrots, sliced
1 (8 ounce) package fresh mushrooms, quartered
2 (12 fluid ounce) cans beer
2 cups beef broth
2 tablespoons soy sauce
1 teaspoon whole black peppercorns

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place meat in a plastic bag with the flour. Toss to coat evenly.

Heat oil in a heavy skillet over medium-high heat. Remove beef cubes from the bag, and shake off excess flour. Brown beef cubes on all sides, and remove to paper towels to drain.

Place potatoes on the bottom of a 3 quart casserole dish or Dutch oven. Place the beef cubes over the potatoes, then cover with carrots and mushrooms. Pour in the beer, beef broth, and soy sauce. Toss in the peppercorns.

Bake uncovered for 2 hours in the preheated oven, or until meat is very tender.

Drunken Collard Greens

Ingredients

3 slices bacon
1 bunch collard greens - rinsed,
trimmed and chopped
1 onion, diced
1 (6 ounce) smoked pork chop,
diced
1/2 teaspoon cayenne pepper
1 (14.5 ounce) can chicken broth
1 (12 fluid ounce) can beer
salt and pepper to taste

Directions

Heat a large pot over medium-high heat. Add bacon, and fry until crisp. Remove bacon, and drain off excess fat. Add the onion; cook and stir until slightly browned. Add the pork chop, and season with cayenne pepper. Cook until pork is browned.

Add the collard greens, and pour in the chicken broth and beer. Cook over medium-low heat for 30 to 40 minutes, until collards are tender. Crumble bacon on top, and season with salt and pepper before serving.

Cream of Beer Soup

Ingredients

1 (12 fluid ounce) bottle light colored beer
2 (12 fluid ounce) bottles dark beer
1 tablespoon white sugar
1/2 teaspoon ground white pepper
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
1/2 cup heavy cream
3 egg yolks
3 egg whites

Directions

Pour the light and dark beers into a large saucepan. Stir in the sugar, pepper, cinnamon, salt and nutmeg and bring to a boil.

In a small bowl, whisk together the egg yolks and cream. Whisk in a little bit of the hot beer so the mixture warms without scrambling the yolks. Stir into the beer while whisking constantly over low heat to avoid curdling. Refrigerate until cold.

Just before serving, whip egg whites in a medium bowl until stiff but not dry. Fold them into the soup and serve.

Black Cow

Ingredients

1/2 gallon milk
4 (12 fluid ounce) cans or bottles
root beer

Directions

In a large drink cooler or punch bowl, mix together the milk and root beer. Serve in tall glasses.

Coconut Shrimp I

Ingredients

1 egg
1/2 cup all-purpose flour
2/3 cup beer
1 1/2 teaspoons baking powder
1/4 cup all-purpose flour
2 cups flaked coconut
24 shrimp
3 cups oil for frying

Directions

In medium bowl, combine egg, 1/2 cup flour, beer and baking powder. Place 1/4 cup flour and coconut in two separate bowls.

Hold shrimp by tail, and dredge in flour, shaking off excess flour. Dip in egg/beer batter; allow excess to drip off. Roll shrimp in coconut, and place on a baking sheet lined with wax paper. Refrigerate for 30 minutes. Meanwhile, heat oil to 350 degrees F (175 degrees C) in a deep-fryer.

Fry shrimp in batches: cook, turning once, for 2 to 3 minutes, or until golden brown. Using tongs, remove shrimp to paper towels to drain. Serve warm with your favorite dipping sauce.

Simply the Easiest Beef Brisket

Ingredients

1 (3 pound) beef brisket, trimmed of fat
1 medium onion, thinly sliced
salt and pepper to taste
1 (12 fluid ounce) can beer
1 (12 ounce) bottle tomato-based chili sauce
3/4 cup packed brown sugar

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Season the brisket on all sides with salt and pepper, and place in a glass baking dish. Cover with a layer of sliced onions. In a medium bowl, mix together the beer, chili sauce, and brown sugar. Pour over the roast. Cover the dish tightly with aluminum foil.

Bake for 3 hours in the preheated oven. Remove the aluminum foil, and bake for an additional 30 minutes. Let the brisket rest and cool slightly before slicing and returning to the dish. Reheat in the oven with the sauce spooned over the sliced meat.

Irish Canadian Beef Stew

Ingredients

2 1/4 pounds cubed beef stew meat
1 onion, chopped
4 potatoes, peeled and cut into bite-size pieces
4 carrots, peeled and cut into bite-size pieces
1 turnip, peeled and cut into bite-size pieces
1/4 cup all-purpose flour
1 clove garlic, chopped
2 cups beef stock
3 cups vegetable stock
1 1/2 cups Irish stout beer (such as Guinness®) (optional)
1/2 cup pearl barley
2 sprigs fresh thyme
2 bay leaves
1/4 teaspoon salt
1/4 teaspoon black pepper

Directions

Cut any excess fat from the beef, reserving about 2 tablespoons of fat. Place the fat into a large pot over low heat, and cook, stirring occasionally, until the liquid fat renders out, about 15 minutes. Remove and discard any solid bits that remain.

Place the beef into the hot melted beef fat, and brown on all sides over medium heat, stirring often, about 10 minutes. Cook until nearly all the beef juices have evaporated and begun to brown. Stir in the onion, and cook and stir until the onion starts to become translucent, about 2 minutes. Stir in potatoes, carrots, and turnip, and sprinkle on the flour in several batches, cooking and stirring to coat the ingredients with flour. Stir in the garlic, and cook and stir the meat and vegetables for about 2 minutes to remove any raw flour taste.

In a saucepan over medium-low heat, mix the beef stock and vegetable stock together, and heat until hot but not boiling. Pour the stock mixture, Irish stout beer, barley, thyme, bay leaves, salt, and pepper over the beef and vegetables and stir to dissolve any brown flavor bits from the bottom of the pot. Bring the stew to a boil, reduce heat, cover the pot, and simmer until the meat is very tender, about 2 hours. Stir every 30 minutes, and check seasoning after 1 hour of cooking time. The cover can be removed in the last 30 minutes if you want a thicker stew.

John's Tasty German Cherry Beer

Ingredients

1/2 cup cherry juice
1 (12 fluid ounce) can beer

Directions

Pour cherry juice into a 16 ounce glass; pour in beer. Drink!

Salsa Borracha (Drunk Salsa)

Ingredients

4 fresh tomatoes
10 fresh jalapeno peppers, halved lengthwise and seeded
1 (12 fluid ounce) bottle Mexican beer
1/2 cup water, or as needed
1 clove garlic
1 slice onion
salt to taste

Directions

Place the tomatoes and jalapenos into a saucepan, and pour the beer over them. Add enough water so that the tomatoes and jalapenos are covered. Simmer over medium heat until soft. Remove from heat, and let cool slightly.

Transfer the tomatoes and jalapenos to a blender, and add the garlic and onion. Pulse until well blended. Add some of the cooking liquid to help with blending if necessary. Taste, and season with salt.

Beer Batter Fish Made Great

Ingredients

2 quarts vegetable oil for frying
8 (4 ounce) fillets cod
salt and pepper to taste
1 cup all-purpose flour
2 tablespoons garlic powder
2 tablespoons paprika
2 teaspoons salt
2 teaspoons ground black pepper
1 egg, beaten
1 (12 fluid ounce) can or bottle
beer

Directions

Heat oil in a deep fryer to 365 degrees F (185 degrees C). Rinse fish, pat dry, and season with salt and pepper.

Combine flour, garlic powder, paprika, 2 teaspoons salt, and 2 teaspoons pepper. Stir egg into dry ingredients. Gradually mix in beer until a thin batter is formed. You should be able to see the fish through the batter after it has been dipped.

Dip fish fillets into the batter, then drop one at a time into hot oil. Fry fish, turning once, until both sides are golden brown. Drain on paper towels, and serve warm.

Root Beer BBQ Sauce

Ingredients

2 cups root beer
2 cups ketchup
1/2 cup no-pulp orange juice
1/4 cup Worcestershire sauce
1/4 cup molasses
1 teaspoon ground ginger
1 teaspoon hot paprika
1 teaspoon chipotle chile powder
2 teaspoons garlic powder
2 teaspoons onion powder
1/2 teaspoon crushed red pepper flakes

Directions

Stir together the root beer, ketchup, orange juice, Worcestershire sauce, and molasses in a saucepan. Season with ginger, paprika, chipotle powder, garlic powder, onion powder, and red pepper flakes. Bring to a boil over high heat, then reduce heat to medium-low and simmer 15 minutes, stirring occasionally. Use immediately or store in the refrigerator up to a week.

Herbal Shrimp Delight with Beer Sauce

Ingredients

1 cup chopped fresh basil
1 cup chopped fresh oregano
1 cup chopped fresh parsley
1 cup chopped fresh spinach
1 cup chopped romaine lettuce
5 tablespoons olive oil, divided
1 teaspoon white wine
2 tablespoons all-purpose flour
1/4 cup cold water
1 small onion, chopped
1 green onion, chopped
5 cloves garlic, peeled and minced
1 tomato, diced
1 cup Mexican beer
1 tablespoon fresh lime juice
1 pound jumbo shrimp, peeled and deveined
salt and pepper to taste
2 tablespoons freshly grated Parmesan cheese
freshly ground black pepper to taste

Directions

In a medium bowl, toss together basil, oregano, parsley, spinach, romaine lettuce, 3 tablespoons olive oil, and white wine.

In a small bowl, blend the flour and water to a paste.

Heat 1 tablespoon olive oil in a medium saucepan over medium high heat, and saute the onion, green onion, and garlic 5 minutes, until tender. Mix in the tomato. Reduce heat to low, and blend in the flour and water. Cook and stir until thickened. Mix in the beer and lime juice, season with salt and pepper, and simmer while cooking the shrimp.

Heat remaining olive oil in a separate medium saucepan. Saute the shrimp about 3 minutes on each side, until opaque.

Remove shrimp from heat, and finely chop while warm. Serve over the herb and greens mixture, and drizzle with beer sauce. Sprinkle with Parmesan and freshly ground black pepper.

Beer Brats

Ingredients

4 (12 ounce) cans beer
1 large onion, diced
10 bratwurst
2 teaspoons red pepper flakes
1 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat an outdoor grill for medium-high heat. When hot, lightly oil grate.

Combine the beer and onions in a large pot; bring to a boil. Submerge the bratwurst in the beer; add the red pepper flakes, garlic powder, salt, and pepper. Reduce heat to medium and cook another 10 to 12 minutes. Remove the bratwurst from the beer mixture; reduce heat to low, and continue cooking the onions.

Cook the bratwurst on the preheated grill, turning once, 5 to 10 minutes. Serve with the beer mixture as a topping or side.

Homemade Root Beer

Ingredients

6 cups white sugar
3 1/3 gallons cold water
1 (2 ounce) bottle root beer
extract
4 pounds dry ice

Directions

In a large cooler, mix together the sugar and water, stirring to dissolve sugar completely. Stir in the root beer extract. Carefully place the dry ice into the cooler, and cover loosely with the lid. Do not secure the lid, as pressure may build up.

Let the mixture brew for about an hour before serving. Leftover root beer can be stored in one gallon milk jugs.

Beef, Green Chili and Tomato Stew

Ingredients

1/4 cup vegetable oil
3 pounds beef chuck roast, cut into 3/4 inch cubes
2 onions, chopped
2 cloves garlic, minced
1 (28 ounce) can roma tomatoes, with juice
2 (4 ounce) cans chopped green chile peppers, drained
1 (12 fluid ounce) can or bottle beer
1 cup beef broth
2 teaspoons dried oregano, crushed
1 1/2 teaspoons ground cumin
2 tablespoons Worcestershire sauce
salt to taste
ground black pepper to taste

Directions

In a Dutch oven, heat oil over medium heat until hot, but not smoking. Pat the meat dry with paper towels and brown in batches, transferring the meat with a slotted spoon to a bowl as they are done.

In the fat remaining in the pot, cook the onions until softened, about 5 minutes. Stir in the garlic and cook for 1 more minute.

Return meat to the pot with any juices in the bowl and add the tomatoes with juice, chiles, beer, beef broth, oregano, cumin, and Worcestershire sauce. Season with salt and pepper to taste.

Bring to a boil and reduce heat. Simmer, partially covered, for 2 1/2 hours or until meat is tender.

Great Garlic Beer Steaks

Ingredients

1 (12 fluid ounce) can or bottle
beer
3 cloves garlic, minced
1 teaspoon black pepper
1 cup oyster sauce
1 lemon, juiced
4 beef steaks
steak seasoning to taste

Directions

In a shallow glass dish, combine the beer, garlic, pepper, oyster sauce and lemon juice. Mix well. Rub steaks on both sides with steak seasoning, and place in the marinade. Be sure to coat the steaks well. Cover and refrigerate for at least 2 hours.

Preheat grill for high heat, and lightly oil grate.

Remove steaks from marinade, and discard marinade. Grill steaks for about 5 minutes on each side, or to desired doneness.

Drunken Shrimp

Ingredients

2 tablespoons canola oil
1 onion, chopped
6 cloves garlic, chopped
2 tablespoons minced fresh ginger root
2 pounds large shrimp, peeled and deveined
1 pinch salt
1/2 teaspoon ground black pepper
1 tablespoon red pepper flakes, or to taste
3/4 cup beer
1/4 cup ketchup
1 tablespoon white sugar
1 tablespoon cornstarch
1 tablespoon water
1 tablespoon sesame oil
3 green onions, chopped

Directions

Heat canola oil in a large skillet over high heat, and cook and stir onion, garlic, and ginger just until fragrant, about 15 seconds. Add the shrimp, salt, and black pepper, and cook and stir until the shrimp is slightly pink, about 5 minutes. Stir in the beer, ketchup, and sugar, and bring the sauce to a boil.

Dissolve the cornstarch in the water, and stir into the boiling sauce. Cook until the sauce returns to a boil and thickens, the shrimp are bright pink on the outside, and the meat is no longer transparent in the center, about 5 minutes. Stir in the sesame oil; remove from heat. Sprinkle with the green onions.

Atomic Canuck Chili

Ingredients

2 pounds lean ground beef
1/2 large onion, diced
1 tablespoon crushed red pepper
3 tablespoons garlic powder
1 tablespoon seasoned pepper
2 (4 ounce) cans mushroom pieces, drained
1 (28 ounce) can baked beans
2 (15.25 ounce) cans kidney beans with liquid
2 (6 ounce) cans tomato paste
1/4 cup white sugar
3 carrots, sliced
3 stalks celery, sliced
1 green bell pepper, diced
1 red bell pepper, diced
2 jalapeno chile peppers, diced
1/4 cup Canadian beer
2 tablespoons crushed red pepper hot sauce
1/4 cup barbeque sauce

Directions

In a large skillet over medium heat, brown ground beef together with onion, crushed red pepper, garlic powder, and seasoned pepper. Drain off the fat, and place the mixture into a slow cooker.

Stir mushrooms, baked beans, kidney beans with liquid, tomato paste, sugar, carrots, celery, peppers, beer, and barbeque sauce into the slow cooker. Season with hot sauce and more crushed red pepper.

Cover, and cook on Low for 4 to 5 hours.

Sovre Barriga

Ingredients

2 pounds flank steak
1 tablespoon olive oil
1 red onion, halved and thinly sliced
1 (14.5 ounce) can diced tomatoes
4 cloves garlic, minced
1 (14 ounce) can beef broth
1 (12 fluid ounce) can or bottle beer
4 unpeeled potatoes, cubed
salt and pepper to taste

Directions

Heat oil in a pressure cooker and brown meat on both sides. Add onions, tomatoes, potatoes and garlic. Pour in broth and beer, and bring to a boil over medium-high heat. Place top on securely, and put pressure disc on top.

Cook in pressure cooker 35 minutes. Turn off and wait for pressure to release.

Beer Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup butter
1 1/4 cups room temperature beer
1/2 cup chopped walnuts

Directions

Cream together the butter or margarine and the brown sugar. Cut in flour, baking soda and spice. Blend in beer slowly to form a soft dough.

Drop by teaspoonfuls and top with a walnut piece.

Bake 12-15 minutes at a 350 degree F (175 degrees C) oven until lightly brown. Cool one minute on cookie sheet and remove to wire rack.

Dave's Low Country Boil

Ingredients

Old Bay Seasoning TM to taste
5 pounds new potatoes
3 (16 ounce) packages cooked
kielbasa sausage, cut into 1 inch
pieces
8 ears fresh corn, husks and silks
removed
5 pounds whole crab, broken into
pieces
4 pounds fresh shrimp, peeled
and deveined
newspapers
beer

Directions

Heat a large pot of water over an outdoor cooker, or medium-high heat indoors. Add Old Bay Seasoning to taste, and bring to a boil. Add potatoes, and sausage, and cook for about 10 minutes. Add the corn and crab; cook for another 5 minutes, then add the shrimp when everything else is almost done, and cook for another 3 or 4 minutes.

Drain off the water, and pour the contents out onto a picnic table covered with newspaper. Grab a paper plate and a beer and enjoy!

Mac and Cheese and Beer

Ingredients

3 sourdough pretzels, crushed
2 tablespoons grated Parmesan cheese
1 (16 ounce) package whole wheat elbow macaroni
6 slices bacon, chopped
1 tablespoon butter
1 onion, diced
2 stalks celery, diced
2 carrots, diced
2 cloves garlic, minced
3 tablespoons all-purpose flour
2 tablespoons Dijon mustard
1 (12 fluid ounce) bottle beer
2 1/2 cups milk
3 cups shredded sharp Cheddar cheese
1/2 teaspoon ground red pepper
salt and pepper, to taste

Directions

Combine the crushed pretzels and parmesan cheese in a small bowl. Set aside.

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Place the bacon in a large, deep pot, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Place the bacon slices on a paper towel-lined plate. Pour off the bacon fat, reserving 2 tablespoons of the fat.

Melt the butter in the saucepan with the reserved bacon fat over medium heat. Stir in the onion, celery, carrots, and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the flour, and stir until the mixture becomes paste-like and light golden brown, about 3 minutes. Gradually whisk the mustard, the beer, and finally the milk into the flour mixture; bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 5 to 10 minutes.

Stir in the cheese, bacon, red pepper, salt, and pepper. Turn off the heat, and stir in the cooked macaroni. Sprinkle with the pretzel and cheese mixture before serving.

Jen's Hearty Three Meat Chili

Ingredients

1 pound hot or sweet Italian sausage
1 pound ground beef
1/2 onion, chopped
1 1/2 pounds beef stew meat, cut into 1/2 inch pieces
1 (28 ounce) can diced tomatoes
1 (12 fluid ounce) bottle dark beer
2 cups water
1/4 cup chili powder, or to taste
1/4 teaspoon red pepper
1/4 teaspoon white pepper
1/4 cup white sugar
1/2 teaspoon ground cinnamon
salt and black pepper to taste
3 tablespoons tomato paste (optional)
1 (15 ounce) can kidney beans, rinsed and drained (optional)

Directions

Cook and stir sausage in a large skillet over medium heat until browned. Drain; place sausage in a pot large enough to hold all ingredients. In same skillet, cook and stir onion with ground beef over medium heat until beef is browned and onions are tender; drain and add to the large pot.

In same skillet, cook and stir stew beef over medium heat until browned. Without draining, pour stew beef into the large pot.

Pour tomatoes, beer, and water into the pot with meats. Stir in chili powder, red pepper, white pepper, sugar, and cinnamon. Season to taste with salt and black pepper. Simmer until stew beef is very tender, at least 2 hours, stirring occasionally and adding more water as needed. If you prefer a thicker chili, thicken as needed with tomato paste. If using kidney beans, add them 10 minutes before serving, just in time to heat through.

Simple Beef Short Ribs

Ingredients

1 pound beef short ribs
1 teaspoon salt
1/2 teaspoon ground black pepper
2 tablespoons all-purpose flour
1 tablespoon olive oil
1 tablespoon butter
1 onion, sliced
1 clove garlic
1 (12 fluid ounce) can or bottle stout beer
1 cup beef stock

Directions

Season the short ribs with salt and pepper, then dredge in flour until coated. Shake off the excess flour.

Heat the olive oil and butter in a large skillet or Dutch oven over medium-high heat. Cook the ribs until browned on each side, about 5 minutes per side. Remove from the skillet and set aside. Add the onion and garlic to the skillet; cook and stir until onion is tender, about 5 minutes. Return the ribs to the skillet and pour in the beer. Stir, scraping the bottom of the pan, until all of the browned bits have mixed in with the liquid. Pour in the beef stock, cover and simmer over low heat until very tender, about 2 hours.

Cowboy Jack's Beer Bread

Ingredients

2/3 cup brown sugar
1 (12 fluid ounce) can beer
1/2 teaspoon baking powder
3 cups flour
1/2 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch loaf pan.

Beat the beer and brown sugar together in a mixing bowl to make a smooth mixture. Add the baking powder, and gradually stir in the flour to make a smooth dough. Pour the batter into the prepared pan.

Bake in preheated oven for 40 minutes.

Remove the bread from the oven, and pour melted butter over the top. Return to the oven, and continue baking until a knife inserted in the center comes out clean, about 10 minutes more. Cool in pan 5 minutes before turning out onto a rack. Cool bread 10 minutes more before slicing.

Shandy

Ingredients

1 (12 ounce) bottle lager-style
beer
1/2 cup prepared lemonade

Directions

Pour the beer into a pint glass. Slowly add the lemonade; stir gently.

Irish Car Bomb I

Ingredients

1 (12 fluid ounce) can or bottle
Irish stout beer
1 (1.5 fluid ounce) jigger Irish
whiskey

Directions

Pour Irish stout beer into a beer mug. Fill a shot glass with Irish whiskey. Drop the shot glass full of whiskey into the beer mug and let it sink to the bottom. Drink it entirely in one gulp, being careful not to swallow the shot glass.

BBQ Corn

Ingredients

10 ears fresh corn with husks
1 quart beer
1 (7 pound) bag of ice cubes

Directions

Place whole ears of corn in an ice chest. Pour beer over top. Dump ice out over the ears of corn. Place the lid on the cooler, and let sit 8 hours, or overnight.

Preheat smoker to 250 degrees F (120 degrees C).

Place corn in the smoker and close the lid. Cook for 1 to 2 hours, turning every 20 minutes or so. Kernels should give easily under pressure when done. To eat, just peel back the husks and use them for a handle.

Beer and Soy Sauce Chicken

Ingredients

1 cup soy sauce
1 cup beer
1 cup water
1 clove garlic, peeled and minced
salt and pepper to taste
4 skinless, boneless chicken
breast halves

Directions

In a large bowl, mix the soy sauce, beer, water, and garlic. Season with salt and pepper. Place chicken in the bowl. Cover, and marinate in the refrigerator 8 hours, or overnight. Turn chicken once while marinating.

Preheat an outdoor grill for high heat, and lightly oil grate.

Place chicken on the prepared grill, and cook 10 to 15 minutes per side, until no longer pink and juices run clear. Discard remaining marinade.

Hot Sausage Pot

Ingredients

1 (16 ounce) package spicy ground pork sausage
1 (12 fluid ounce) can beer
6 large potatoes, peeled and chopped
1 medium green bell pepper, chopped
1 medium red bell pepper, chopped
1 medium yellow bell pepper, chopped
1 large sweet onion, chopped
1 large red onion, chopped
1 jalapeno pepper, finely chopped
1 habanero pepper, seeded and chopped
1 red chile peppers, seeded and chopped
1/4 cup chopped green onions
2 cloves garlic, peeled and chopped
salt and pepper to taste
2 cups chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large, deep skillet over medium high heat, cook sausage in the beer until evenly browned. Drain, and set aside.

In a large baking dish, mix sausage, potatoes, green bell pepper, red bell pepper, yellow bell pepper, sweet onion, red onion, jalapeno pepper, habanero pepper, red chile pepper, green onions, and garlic. Season with salt and pepper. Stir in chicken broth.

Cover, and bake in the preheated oven 1 hour, or until all vegetables are tender.

Ingredients

2 tablespoons vegetable oil
2 onions, chopped
3 cloves garlic, minced
1 pound ground beef
3/4 pound beef sirloin, cubed
1 (14.5 ounce) can peeled and diced tomatoes with juice
1 (12 fluid ounce) can or bottle dark beer
1 cup strong brewed coffee
2 (6 ounce) cans tomato paste
1 (14 ounce) can beef broth
1/2 cup packed brown sugar
3 1/2 tablespoons chili powder
1 tablespoon cumin seeds
1 tablespoon unsweetened cocoa powder
1 teaspoon dried oregano
1 teaspoon ground cayenne pepper
1 teaspoon ground coriander
1 teaspoon salt
4 (15 ounce) cans kidney beans
4 fresh hot chile peppers, seeded and chopped

Directions

Heat oil in a large saucepan over medium heat. Cook onions, garlic, ground beef and cubed sirloin in oil for 10 minutes, or until the meat is well browned and the onions are tender.

Mix in the diced tomatoes with juice, dark beer, coffee, tomato paste and beef broth. Season with brown sugar, chili powder, cumin, cocoa powder, oregano, cayenne pepper, coriander and salt. Stir in 2 cans of the beans and hot chile peppers. Reduce heat to low, and simmer for 1 1/2 hours.

Stir in the 2 remaining cans of beans, and simmer for another 30 minutes.

Welsh Rabbit (Rarebit)

Ingredients

2 tablespoons unsalted butter
4 cups shredded sharp Cheddar cheese
1/2 cup light beer
1 egg
1/2 teaspoon salt
1/2 teaspoon ground dry mustard
1 pinch cayenne pepper
1 teaspoon Worcestershire sauce

Directions

Melt the butter in a heavy saucepan over medium-low heat, and stir the Cheddar cheese and beer into the melted butter. Cook and stir until the cheese melts, about 5 minutes, and remove from the heat.

Whisk together the egg, salt, dry mustard, cayenne pepper, and Worcestershire sauce in a bowl. Gradually whisk the egg mixture into the cheese mixture, stirring between additions, until the egg mixture is thoroughly combined. Return the saucepan to the stove, and stir over low heat until the Welsh rabbit is hot and smooth.

Anna's Amazing Goulash

Ingredients

5 thick slices bacon, diced
1 cup beef stew meat, cut into 1 1/2 inch pieces
1 pound lamb stew meat, cut into 1 1/2 inch pieces
1 pound pork stew meat, cut into 1 1/2 inch pieces
2 tablespoons unsalted butter
2 onions, chopped
1 bulb garlic, peeled and minced
1 cup all-purpose flour
1 teaspoon caraway seeds
3 tablespoons Hungarian sweet paprika
1 1/2 teaspoons red pepper flakes
1 cup red wine vinegar
1 (14.5 ounce) can peeled and diced tomatoes
5 cups beef stock
1 (12 fluid ounce) can or bottle beer
1/2 tablespoon salt
3 cups water
2 red bell peppers, chopped
3 potatoes, peeled and cubed
1 parsnip, chopped
3 stalks celery, chopped
4 carrots, chopped
1 cup dry bread crumbs
1/2 medium head cabbage, chopped
1 cup green peas

Directions

In a large skillet over medium high heat, fry the bacon for 5 to 10 minutes, or until well browned. Using a slotted spoon, remove the bacon from the skillet and set aside. In small batches, saute the meat in the bacon fat until browned. Use a slotted spoon and set the stew meats aside as well.

Melt the butter in the bacon fat in the same skillet over medium heat. Add the onion and garlic and saute for 5 minutes. Stir in the flour, caraway seeds, paprika and crushed red pepper flakes. Stir for two minutes until all the flour is dissolved. Whisk in the vinegar and tomato. The mixture should be very thick.

Next, pour in the beef stock, beer, salt, water, red bell peppers, reserved bacon and reserved meat. Bring to a boil, reduce heat to low, cover and simmer for 45 minutes. Stir in the potatoes, parsnip, celery and carrots and continue to simmer, covered, for 30 more minutes, or until all vegetables are tender.

Stir in the breadcrumbs until stew has thickened. Add the cabbage and peas and simmer for 5 more minutes. (Note: For best results, allow soup to cool slightly, then refrigerate overnight and reheat before serving.)

Habanero Hellfire Chili

Ingredients

1/2 pound bacon
1 pound ground round
1 pound ground pork
1 green bell pepper, diced
1 yellow onion, diced
6 jalapeno peppers, seeded and chopped
6 habanero peppers, seeded and chopped
8 Anaheim peppers, seeded and diced
2 cloves garlic, minced
1 1/2 tablespoons ground cumin
1 tablespoon crushed red pepper flakes
3 tablespoons chili powder
2 tablespoons beef bouillon granules
1 (28 ounce) can crushed tomatoes
2 (16 ounce) cans whole peeled tomatoes, drained
2 (16 ounce) cans chili beans, drained
1 (12 fluid ounce) can beer
3 ounces tomato paste
1 ounce chile paste
2 cups water

Directions

Place bacon in a large soup pot. Cook over medium high heat until evenly brown. Drain excess grease, leaving enough to coat bottom of pot. Remove bacon, drain on paper towels and chop.

Brown beef and pork in pot over medium high heat. When meat is browned, stir in the bell pepper, onion, jalapeno peppers, habanero peppers, Anaheim peppers, garlic, cumin, red pepper flakes, chili powder, bouillon, crushed tomatoes, whole tomatoes, beer, tomato paste, chile paste and water.

Reduce heat to low and simmer for 45 to 60 minutes, stirring occasionally. Add beans and bacon and continue simmering for another 30 minutes.

Bratwurst and Shrimp Boil

Ingredients

1 (19 ounce) package Bob Evans® Beer Brats
2 (12 ounce) bottles beer
8 cups water
3/4 cup crab boil seasoning (like Old Bay,™)
1 onion, quartered
1 lemon, halved
2 pounds small red-skinned potatoes
5 ears sweet corn, broken in half
1 pound shrimp, peeled
Melted butter and lemon wedges

Directions

Preheat grill to medium heat. Grill brats just to brown, then cut into 2 pieces. In 10-quart pot, bring beer, water, seasoning, and onion to a boil. Add potato and bratwurst. Cover and cook 15 minutes. Add corn, cover and cook 3 minutes. Add shrimp, cover and cook 5 minutes or until shrimp is done, and sausage internal temperature is 160 degrees F. Serve all with melted butter and lemon wedges.

Mexicali Beer Margaritas

Ingredients

1 (12 fluid ounce) can limeade concentrate
1 1/2 cups gold tequila
3 (12 fluid ounce) cans Mexican beer
1 whole lime, cut into 6 wedges

Directions

Pour the limeade, tequila, and beer into a pitcher; stir. Fill tall glasses with ice and pour mixture into the glasses; squeeze a lime wedge into each drink.

Crispy Fried Fish

Ingredients

- 1 egg
- 1 1/2 cups beer
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 pound cod fillets
- 2 cups crushed cornflake crumbs
- 1 teaspoon Cajun seasoning
- 1 quart oil for frying

Directions

In a medium bowl, beat together egg, beer, flour, garlic powder, salt, and pepper. Place cod in the bowl, and thoroughly coat with the mixture.

In a separate medium bowl, mix the cornflake crumbs and Cajun seasoning. Dip the cod in the crumb mixture, and thoroughly coat all sides.

In a large, heavy skillet or deep fryer, heat the oil to 365 degrees F (185 degrees C). Fry the fish until golden brown, and flesh is easily flaked with a fork.

BBQ Miso Chicken

Ingredients

- 1 cup miso paste
- 1 cup beer
- 1 cup low sodium soy sauce
- 1 cup white sugar
- 2 teaspoons sesame oil
- 1/8 teaspoon cayenne pepper
- 2 1/2 pounds skinless, boneless chicken breast halves

Directions

In a large bowl, combine the miso paste, beer, soy sauce, sugar, sesame oil, and cayenne pepper. Stir until the miso and sugar are completely dissolved. Set aside 1/2 cup of the sauce for basting during grilling. Submerge the chicken in the remaining marinade, cover bowl, and refrigerate for at least 2 hours.

Preheat grill for medium-high heat.

Lightly oil the grill grate. Remove the chicken from the marinade, and discard marinade. Grill chicken for 6 to 8 minutes per side, basting during the last few minutes with the reserved sauce. The chicken is done when it's juices run clear.

Fried Onion Rings

Ingredients

1 quart vegetable oil for frying
1 cup all-purpose flour
1 cup beer
1 pinch salt
1 pinch ground black pepper
4 onions, peeled and sliced into rings

Directions

In a large, deep skillet, heat oil to 365 degrees F (180 degrees C).

In a medium bowl, combine flour, beer, salt, and pepper. Mix until smooth. Dredge onion slices in the batter, until evenly coated. Deep fry in the hot oil until golden brown. Drain on paper towels.

Mock Moxie

Ingredients

2 fluid ounces Canadian whiskey
4 fluid ounces root beer

Directions

Fill a highball glass 1/3 full with whiskey. Fill to top with root beer.

Drunken Chicken

Ingredients

1 (3 pound) whole chicken
salt and pepper to taste
1 cup Dijon-style prepared
mustard
8 fluid ounces beer
1/2 cup Italian-style salad
dressing

Directions

Prepare an outdoor grill for medium heat.

Rinse chicken and pat dry. Season with salt and pepper to taste.
Coat with mustard.

Pour half of beer out of can and refill with Italian style dressing.
Place can on a disposable baking sheet. Set chicken on beer can (it
acts as a stand), inserting can into cavity of the chicken.

Place baking sheet with beer and chicken on the preheated grill.
Cover, and cook about 1 hour, until chicken is no longer pink and
juices run clear.

Juicy Deer and Bacon Burgers

Ingredients

6 slices hickory-smoked bacon
1/2 pound ground venison
1/2 pound lean ground beef
kosher salt
fresh ground black pepper
stout beer (such as Guinness®)
Lea & Perrins Worcestershire
Sauce
4 hamburger buns, split

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Combine ground venison and ground beef in a bowl. Divide into 4 balls, and flatten into patties.

Heat a large skillet over medium heat. Place the burgers in the heated skillet and sprinkle each burger with salt, black pepper, a dash of beer, and a dash of Worcestershire sauce. Flip the burgers once a brown crust has formed on the bottom, about 5 to 10 minutes. Sprinkle the cooked side of the burgers with the salt, pepper, beer, and Worcestershire. Cook burgers another 5 to 10 minutes for well done. Top each patty with bacon and serve on hamburger buns.

Flaming Doctor Pepper I

Ingredients

1 cup beer
1 fluid ounce amaretto liqueur
1/4 fluid ounce 151 proof rum

Directions

Fill a pint glass half full of beer.

Pour the amaretto into a standard shot glass. Carefully pour the 151 proof rum on top of the amaretto so that it floats.

Carefully light the shot on fire by touching with open flame. Drop the lit shot into the half full glass of beer and slam.

Italian Beer Marinade for Chicken

Ingredients

3 pounds skinless, boneless
chicken breast halves
1 cup Italian-style salad dressing
1 (12 fluid ounce) can beer

Directions

Place chicken in a nonporous glass dish or bowl. Pour dressing over chicken and turn to coat. Cover dish and refrigerate to marinate for 3 hours.

Preheat oven to Grill/Broil. Remove chicken from marinade and grill for about 4 minutes each side to brown.

Place chicken in a deep dish and pour beer over the top. Cover and refrigerate overnight (8 hours).

Use preferred method to cook chicken on low heat.

Dee's Special Chicken

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
1 teaspoon dried rosemary
1 teaspoon dried sage
1 teaspoon dried thyme
6 cloves garlic
1 (12 fluid ounce) can or bottle beer
2 sprigs fresh parsley, for garnish

Directions

Salt and pepper the chicken breasts and broil them until golden brown.

Place the chicken in a slow cooker with the rosemary, sage, thyme, garlic and beer. Cook on high for 3 to 4 hours. Remove the chicken breasts, garnish with parsley and serve.

Root Beer Float Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (12 fluid ounce) can or bottle root beer
1/4 cup vegetable oil
3 eggs
1/2 cup confectioners' sugar
3 tablespoons root beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix, 12 ounces root beer, oil and eggs until smooth. Pour batter into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool cake in pan for 15 minutes before inverting onto a wire rack to cool completely. Poke holes in the cake with a skewer at 2 inch intervals. Pour Root Beer Glaze evenly over cake.

To make the Root Beer Glaze: combine the confectioners sugar and 3 tablespoons of root beer in a small bowl. Beat until smooth.

Wazzu Tailgate Chili

Ingredients

1 pound ground beef
1 pound ground pork
2 tablespoons olive oil
1 large onion, chopped, divided
1 green bell pepper, chopped
1 habanero peppers, seeded and minced
2 jalapeno pepper, seeded and minced
3 cloves garlic, minced
3 tablespoons chopped green onion
3 (15 ounce) cans chili beans
1 (14.5 ounce) can diced tomatoes
1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
1 (12 ounce) bottle lager-style beer
2 tablespoons cornmeal
1 cup water
1/4 cup chili powder
1 tablespoon ground cumin
1 teaspoon garlic powder
1/2 teaspoon cayenne pepper
1 tablespoon salt
1 1/2 teaspoons ground black pepper
1 cup shredded Cheddar cheese

Directions

Cook ground beef and pork in a large skillet over medium-high heat until the meat is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease.

Meanwhile, heat the olive oil in a large pot over medium heat. Stir in 3/4 of the onion and all of the green pepper, habanero pepper, jalapeno pepper, and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir the drained meat into the onion mixture along with the green onion, chili beans, diced tomatoes, tomato paste, tomato sauce, beer, and water. Sprinkle with the cornmeal, then season with chili powder, cumin, garlic powder, cayenne pepper, salt, and black pepper.

Bring to a simmer over medium heat, then reduce heat to medium-low. Simmer at least 2 hours, stirring occasionally. Refrigerate overnight.

Reheat the chili over medium heat until it begins to simmer again. Top individual servings of chili with cheese and remaining chopped onion.

Lomo de Res, Cuban-Style Rib-Eye Steaks

Ingredients

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon meat tenderizer
- 1 tablespoon seasoning salt
- 2 pounds rib-eye steak, 1/4 inch thick
- 1 onion, sliced
- 1 (12 ounce) bottle beer
- 1 1/4 cups fresh lime juice

Directions

Mix together the garlic powder, onion powder, meat tenderizer, and seasoning salt in a small bowl. Rub the seasoning blend into both sides of the steaks.

Arrange 1/4 of the sliced onions in the bottom of a 9x13 inch pan, lay steaks across the onions, top with more onions and pour 1/4 cup of lime juice and 1/4 of the bottle of beer over the top; repeat these layers until you run out of steaks, pouring all remaining lime juice and beer over the top. Cover and refrigerate for 30 to 40 minutes. Do not marinate the steaks for longer than an hour, because the acid from the lime juice in the marinade will begin to cook the meat.

Preheat an outdoor grill for medium-high heat and lightly oil grate. Place steaks on the grill and discard the marinade.

Grill the steaks to your desired degree of doneness, or about 2 minutes per side for well done. Remove from the grill and allow to rest for 5 minutes before slicing and serving with warm tortillas.

Beer Muffins

Ingredients

3 cups buttermilk baking mix
2 tablespoons white sugar
1 cup chopped raisins
1 cup beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 10 muffin cups.

In a large bowl, combine baking mix, sugar, raisins and beer; stir until smooth. Pour batter into prepared muffin cups.

Bake in preheated oven until golden brown, about 15 minutes.

Summer Beer II

Ingredients

1 (12 fluid ounce) can frozen pink
lemonade concentrate, thawed
12 fluid ounces water
12 fluid ounces vodka
1 (12 fluid ounce) can or bottle
beer

Directions

Place lemonade concentrate in a gallon pitcher. Measure water and vodka in the 12 ounce lemonade can and add to the pitcher. Pour in the beer, mix well and serve over ice.

Prime Rib Roast

Ingredients

3 teaspoons grated fresh ginger root
1/3 cup orange marmalade
4 cloves garlic, minced
3 tablespoons soy sauce
2 tablespoons brown sugar
1/4 teaspoon hot pepper sauce
1 tablespoon mustard powder
1 cup beer
1 (8 pound) prime rib roast
1/4 cup olive oil
ground black pepper to taste

Directions

Mix together the ginger, marmalade, garlic, soy sauce, brown sugar, hot sauce, and mustard. Stir in the beer. Prick holes all over the roast with a 2 pronged fork. Pour marinade over roast. Cover, and refrigerate for at least 2 hours, basting at least twice.

Preheat oven to 400 degrees F (200 degrees C).

Place roast on a rack in a roasting pan. Pour about 1 cup of marinade into the roasting pan, and discard remaining marinade. Pour olive oil over roast, and season with freshly ground black pepper. Insert a roasting thermometer into the middle of the roast, making sure that the thermometer does not touch any bone. Cover roasting pan with aluminum foil, and seal edges tightly around pan.

Cook roast for 1 hour in the preheated oven. After the first hour, remove the aluminum foil. Baste, reduce heat to 325 degrees F (165 degrees C), and continue roasting for 1 more hour. The thermometer reading should be at least 140 degrees F (60 degrees C) for medium-rare, and 170 degrees F (76 degrees C) for well done. Remove roasting pan from oven, place aluminum foil over roast, and let rest for about 30 minutes before slicing.

Drunk German

Ingredients

2 fluid ounces jagermeister liqueur
1 (12 fluid ounce) can or bottle
root beer

Directions

Pour Jagermeister into tall glass. Add root beer and stir.

Crawfish-Stuffed Jalapenos

Ingredients

8 ounces bacon
8 ounces bulk lean breakfast sausage
24 large jalapeno peppers
1 cup shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
4 ounces cream cheese, softened
1 cup shredded Muenster cheese
1 pound cooked and peeled crawfish tails, coarsely chopped

1 quart vegetable oil for frying
2 cups all-purpose flour
1/2 teaspoon paprika
1/2 teaspoon white pepper
1 teaspoon garlic salt
1 1/2 cups beer, or as needed

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Stir the breakfast sausage into the skillet, and cook until crumbly and no longer pink. Meanwhile, place the Monterey Jack, Cheddar, Muenster, and cream cheeses in a large saucepan over medium-low heat. Once melted, stir in the crumbled bacon, breakfast sausage, and chopped crawfish tails. Set aside.

Remove the stems from the jalapenos, and cut a slit lengthwise down one side. Wear gloves while handling the jalapenos (trust me, I learned the hard way). Remove the seeds through the slit. Hold the seeded jalapenos lengthwise between your thumb and forefinger, and stuff with the meat and cheese mixture (you remembered the gloves, right?). Place the stuffed jalapenos onto a dish, and freeze overnight or until solid.

Heat oil in deep-fryer to 375 degrees F (190 degrees C). Whisk together the flour, paprika, white pepper, and garlic salt in a bowl until combined, then quickly whisk in the beer until a batter has formed.

Use a skewer to stab a frozen jalapeno, then dip it into the batter until coated. Place the jalapeno in the hot oil, and hold for a few seconds just below the surface, before twisting out the skewer. This will help keep the jalapeno from sticking to the bottom of the pan. Cook until golden brown all over, then remove and drain on a paper towel lined plate. Repeat with remaining jalapenos.

Russian Chili

Ingredients

2 pounds ground beef
1 tablespoon olive oil
2 onions, chopped
1 green bell pepper, chopped
2 stalks celery, chopped
1 (12 fluid ounce) can or bottle flat beer
1 cup water
2 tablespoons chili powder
salt and pepper to taste
1/2 teaspoon dried parsley
1 teaspoon ground cumin
1 (6 ounce) can tomato paste
1 (15 ounce) can kidney beans
1 cup sour cream

Directions

In a large skillet over medium heat, cook beef until brown. Drain and let cool. Rinse with water. Drain.

In a large pot over medium heat, cook onion, bell pepper and celery in oil until just tender. Stir in ground beef, beer, water, chili powder, salt, pepper, parsley and cumin. Reduce heat, cover and simmer 30 minutes.

Stir in tomato paste and cook 10 minutes more.

Stir in kidney beans and heat through. Remove from heat and stir in sour cream.

Wienie Sauce

Ingredients

1 cup ketchup
1 cup dark brown sugar
1 cup beer

Directions

In a medium saucepan over low heat, mix the ketchup, dark brown sugar and beer. Heat for approximately 10 minutes.

Sweet and Savory Slow Cooker Pulled Pork

Ingredients

1 (4.5 pound) bone-in pork shoulder roast
1 cup root beer

2 1/2 tablespoons light brown sugar
2 teaspoons kosher salt
1/2 teaspoon ground black pepper
1 1/2 teaspoons ground paprika
1/2 teaspoon dry mustard
1/2 teaspoon onion powder
1/4 teaspoon garlic salt
1/4 teaspoon celery salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg

1/3 cup balsamic vinegar
1 1/2 cups root beer
1 1/2 fluid ounces whiskey
1/4 cup brown sugar

1 tablespoon olive oil
3/4 cup prepared barbecue sauce
10 hamburger buns, split

Directions

Place the pork shoulder roast into a large plastic bag, pour 1 cup of root beer over the meat, and squeeze out all the air from the bag. Seal the bag closed, and refrigerate 6 hours to overnight.

The next day, mix together the light brown sugar, kosher salt, black pepper, paprika, dry mustard, onion powder, garlic salt, celery salt, cinnamon, ginger, and nutmeg in a bowl.

Remove the meat from the marinade, and shake off the excess. Rub the meat all over with the spice mixture, wrap in plastic wrap, and refrigerate for 30 minutes to 2 hours.

Mix together the balsamic vinegar, 1 1/2 cups of root beer, whiskey, and brown sugar in a bowl, and stir until the sugar dissolves.

Heat the olive oil in a skillet over medium-high heat, and sear the meat on all sides until the meat develops a brown crust, about 3 minutes per side. Place the seared meat into a slow cooker. Pour the balsamic vinegar-root beer mixture over the meat, set the slow cooker to High, and cook for 6 to 8 hours.

Remove the roast from the slow cooker, and shred with 2 forks. Discard the bones and all but 1 cup of the liquid in the slow cooker. Return the shredded meat to the cooker, mix in the barbecue sauce, and let sit on Low until ready to serve. Serve piled on buns.

Beer Batter Fish Fillets

Ingredients

1 cup all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon dried dill weed
3/4 cup beer
1/2 cup milk
2 eggs
2 pounds cod fillets
2 quarts vegetable oil for frying

Directions

In a large bowl, mix together flour, salt, baking powder, and dill. Add beer, milk, and eggs; mix well.

Place fish fillets in batter mixture, coat well, and let stand for 15 minutes.

Heat deep fryer to 375 degrees F (190 degrees C). Place fish in hot oil, and fry until golden brown. Cook fish in batches to maintain oil temperature. Serve.

Drunk Deer Chili

Ingredients

1/4 cup butter
1 pound ground venison
1 pound cubed beef stew meat
1 pound cubed pork stew meat
1 large onion, chopped
1 fresh jalapeno pepper, seeded and minced
3 tablespoons chili powder
1/2 teaspoon cayenne pepper
1 1/2 teaspoons ground cumin
2 (14 ounce) cans stewed tomatoes, with juice
1 (15 ounce) can tomato sauce
6 cloves garlic, minced
4 cubes beef bouillon, crumbled
1/4 cup Kentucky bourbon
2 (12 fluid ounce) cans pilsner-style beer
2 cups water

Directions

Melt the butter in a large pot over medium heat. Cook the venison, beef, and pork in the melted butter until completely browned. Add the onion and jalapeno; cook until tender. Season with chili powder, cayenne pepper, and cumin.

Stir in the stewed tomatoes, tomato sauce, garlic and beef bouillon. Pour the bourbon, beer, and water into the mixture and stir. Bring the chili to a boil; cover and reduce heat to medium-low; simmer about 1 hour, stirring frequently.

Beer Braised Irish Stew and Colcannon

Ingredients

Irish Stew:

1 tablespoon vegetable oil
1 (3 pound) beef chuck roast, trimmed of fat and cut into 1/2-inch cubes
2 tablespoons all-purpose flour
1 cup coarsely chopped onion
1 cup coarsely chopped carrot
1 (12 fluid ounce) can or bottle dark beer
2 bay leaves
1 teaspoon dried thyme
1 teaspoon salt
1/2 teaspoon ground black pepper
2 cloves garlic, minced
2 tablespoons Worcestershire sauce

Colcannon:

3 slices bacon
2 pounds russet potatoes, peeled and cut into chunks
2 cups thinly sliced cabbage
1/4 cup milk, warmed
2 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons minced fresh parsley

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat the vegetable oil in a large Dutch oven over medium-high heat until very hot, and brown the meat in 2 batches, stirring to brown the cubes on all sides. Return all the meat to the Dutch oven, sprinkle with flour, and stir lightly to coat the meat with flour. Stir in onion, carrots, dark beer, bay leaves, thyme, 1 teaspoon salt, 1/2 teaspoon pepper, garlic, and Worcestershire sauce. Bring the mixture to a boil, and cover.

Place the Dutch oven into the preheated oven, and cook for 45 minutes; uncover, stir the stew, and cook until the beef is very tender and the liquid is reduced by half, about 45 more minutes.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside.

About 30 minutes before the stew is ready, make the colcannon: Place the potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Place the cabbage into a microwave-safe bowl, and add 1 or 2 tablespoons of water. Cover and microwave on High for about 2 1/2 minutes; uncover (watch out for steam) and stir the cabbage. Cover and microwave for about 2 1/2 more minutes, until the cabbage is slightly tender but not mushy. Drain excess liquid, and set the cabbage aside, covered.

Place the potatoes into a large bowl, and add milk, butter, 1/2 teaspoon of salt, and 1/4 teaspoon of pepper. Beat the potatoes with an electric mixer until smooth and creamy. Stir in the cabbage, crumbled bacon, and parsley until well combined.

To serve, place a scoop of colcannon onto a plate, make a hollow, and fill with braised beef stew.

Braised Wild Boar with Sauerkraut

Ingredients

2 (20 ounce) cans sauerkraut,
drained
3 pounds wild boar roast
1 large onion, quartered
4 potatoes, peeled and cubed
4 carrots, cut into 2 inch pieces
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat the oven to 300 degrees F (150 degrees C).

Pour one can of sauerkraut into the bottom of a Dutch oven. Set the roast on top of it, then arrange the onions potatoes and carrots around the roast. Cover with the remaining can of sauerkraut and pour in the beer. Cover with a lid.

Bake in the preheated oven until the roast is extremely tender, about 3 hours.

Frijoles a la Charra

Ingredients

1 pound dry pinto beans
5 cloves garlic, chopped
1 teaspoon salt
1/2 pound bacon, diced
1 onion, chopped
2 fresh tomatoes, diced
1 (3.5 ounce) can sliced jalapeno peppers
1 (12 fluid ounce) can beer
1/3 cup chopped fresh cilantro

Directions

Place pinto beans in a slow cooker, and completely cover with water. Mix in garlic and salt. Cover, and cook 1 hour on High.

Cook the bacon in a skillet over medium high heat until evenly brown, but still tender. Drain about half the fat. Place onion in the skillet, and cook until tender. Mix in tomatoes and jalapenos, and cook until heated through. Transfer to the slow cooker, stirring into the beans.

Cover slow cooker, and continue cooking 4 hours on Low. Mix in the beer and cilantro about 30 minutes before the end of the cook time.

Beer Nut Cookies

Ingredients

1 cup shortening
1/2 cup white sugar
1 cup packed dark brown sugar
2 teaspoons vanilla extract
2 eggs
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups beer nut mix

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the shortening and the sugar until light. Add the eggs (room temperature) and the vanilla and mix well. Combine the flour, salt, and baking soda. Add this to the creamed mixture. Stir in the nuts.

Drop about 2 teaspoons per each cookies onto greased cookie sheets. Bake for about 11 minutes, or until firm. Cool for about 3 minutes on the sheet and then remove to cool.

Mr. Bill's New Mexico Buffalo Chili

Ingredients

1 teaspoon unsweetened cocoa powder
1 teaspoon dried Mexican oregano
1 teaspoon dried basil
1 teaspoon dried marjoram
2 teaspoons ground cumin
1 tablespoon hot chili powder
1 teaspoon garlic powder
2 teaspoons hickory smoked salt
1 teaspoon ground black pepper
2 teaspoons cayenne pepper

2 pounds buffalo stew meat, cubed
2 pounds chorizo sausage, chopped
2 pounds pork stew meat, cubed

2 slices hickory-smoked bacon, diced
3 sweet onions, coarsely chopped
2 habanero peppers, seeded and chopped
4 jalapeno peppers, seeded and chopped
7 cloves garlic, minced
2 teaspoons New Mexico chile powder
1 tablespoon lard, or more as needed
3 (10 ounce) cans diced tomatoes with green chile peppers (such as RO*TELB®), undrained
2 (7.75 ounce) cans salsa (such as El PatoB® Salsa de Chile Fresco)
1 (6 ounce) can tomato paste
1 (16 ounce) jar picante sauce (such as PaceB® Picante Sauce)
2 (4 ounce) cans diced green

Directions

Whisk together the cocoa powder, Mexican oregano, basil, marjoram, cumin, hot chili powder, garlic powder, hickory salt, black pepper, and cayenne pepper. Combine the seasoning mix with the buffalo meat, chorizo, and pork; cover and refrigerate overnight.

Heat a heavy skillet over medium heat, and fry the bacon until crisp. Remove the bacon with a slotted spoon to a large, heavy pot. In the same skillet, cook and stir the onion, habanero peppers, jalapeno peppers, garlic, and New Mexico chile powder in the bacon grease until onions are translucent; add the onion mixture to the pot.

In the same skillet, fry the seasoned meat in small batches until well browned, adding lard as needed; remove the meats to the pot. Stir the diced tomatoes with green chiles, salsa, tomato paste, picante sauce, diced green chiles, and dark beer into the pot. Simmer until the meat is easily pierced with a fork, 2 to 3 hours. If the chili seems too dry, add dark beer as needed.

Beer Batter Waffles

Ingredients

2 cups self-rising flour
1 (12 fluid ounce) can or bottle
beer
1/2 cup unsalted butter, melted
1/4 cup milk
2 eggs, separated
1 tablespoon honey
1 teaspoon vanilla extract

Directions

Preheat a waffle iron according to manufacturer's instructions. Combine flour, beer, butter, milk, egg yolks, honey, and vanilla in a large bowl; stir until the mixture is smooth. In a separate bowl, beat egg whites until stiff peaks form. Gently fold egg whites into batter.

Spray preheated waffle iron with non-stick cooking spray. Ladle the batter into waffle iron. Cook the waffles until golden and crisp. Serve immediately.

Skippy Burgers

Ingredients

1 pound ground beef
1/2 cup dry bread crumbs
2 tablespoons Worcestershire sauce
1/2 teaspoon garlic salt
ground black pepper to taste
1 (12 fluid ounce) can or bottle dark beer
1/2 cup finely chopped onion
1 fresh jalapeno chile pepper, finely chopped

Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

In a large bowl, mix together ground beef, dry bread crumbs, Worcestershire sauce, garlic salt, ground black pepper and approximately 1/2 of the dark beer. Mix until firm enough to form patties, using remaining dark beer as necessary.

Shape ground beef mixture into 4 thick patties. Create a well in the center of the patties, and fill with onion and jalapeno. Form the ground beef mixture back around the onions and jalapenos, and flatten.

Place patties on the prepared grill, and cook 5 minutes per side, or to desired doneness.

Beer Cheese Philly Steak Casserole

Ingredients

1 tablespoon olive oil
2 green bell peppers, sliced
1 large onion, sliced thin
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
1 tablespoon olive oil
2 pounds rib-eye steak, sliced thin
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
3/4 loaf Italian bread, cut into 1 inch cubes
5 tablespoons butter
1/4 cup flour
1 (12 fluid ounce) can or bottle beer
2 teaspoons hot pepper sauce
1 1/2 teaspoons ground black pepper
1 teaspoon garlic powder
1 teaspoon dried parsley
1 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon Worcestershire sauce
1/2 teaspoon soy sauce
1 1/2 cups milk
1 cup shredded Monterey Jack cheese
1 cup shredded American cheese
8 ounces provolone cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat 1 tablespoon olive oil in a skillet over medium-low heat; add the bell pepper and onion to the skillet; season with 1/2 teaspoon salt, 1/2 teaspoon garlic powder, and 1/4 teaspoon pepper and cook until soft, about 20 minutes; set aside.

Pour 1 tablespoon olive oil into the skillet and raise the heat to medium; add the sliced steak to the hot oil until; season with 1/2 teaspoon salt, 1/2 teaspoon garlic powder, and 1/4 teaspoon pepper and cook until no longer pink, about 5 minutes. Remove from heat immediately.

Arrange the bread cubes in the bottom of a 9x13 dish. Layer the steak on the bread and then layer the pepper and onion mixture atop the steak; set aside.

Melt the butter in a saucepan. Whisk in the flour to make a paste. Pour in the beer, whisking continually until there are no lumps. Stir in the 1 1/2 teaspoons black pepper, 1 teaspoon garlic powder, parsley, onion powder, 1/2 teaspoon salt, paprika, Worcestershire sauce, soy sauce, 1 1/2 teaspoons black pepper, parsley, 1 teaspoon garlic powder, onion powder, 1/2 teaspoon salt, paprika, Worcestershire sauce, and soy sauce; stir. As the mixture thickens, pour in the milk. Add the Monterey Jack cheese and American cheese; stir until the cheese is melted. Pour the mixture over the assembled ingredients in the 9x13 pan. Top with provolone cheese slices.

Bake in preheated oven until the provolone cheese melts, about 20 minutes.

Ingredients

1 (12 ounce) can frozen limeade concentrate
12 ounces water
1 (12 ounce) bottle light beer
12 ounces Sauza® Blanco Tequila

Directions

Pour limeade can and water into pitcher. Then add a bottle of light beer (trust us, its really good). Fill limeade can with Sauza Blanco Tequila and pour into pitcher. Stir and serve over ice. Makes 9 delicious drinks, perfect for any ladies night in.

Boudreaux's Zydeco Stomp Gumbo

Ingredients

1 tablespoon olive oil
1 cup skinless, boneless chicken breast halves - chopped
1/2 pound pork sausage links, thinly sliced
1 cup olive oil
1 cup all-purpose flour
2 tablespoons minced garlic
3 quarts chicken broth
1 (12 fluid ounce) can or bottle beer
6 stalks celery, diced
4 roma (plum) tomatoes, diced
1 sweet onion, sliced
1 (10 ounce) can diced tomatoes with green chile peppers, with liquid
2 tablespoons chopped fresh red chile peppers
1 bunch fresh parsley, chopped
1/4 cup Cajun seasoning
1 pound shrimp, peeled and deveined

Directions

Heat oil in a medium skillet over medium high heat, and cook chicken until no longer pink and juices run clear. Stir in sausage, and cook until evenly browned. Drain chicken and sausage, and set aside.

In a large, heavy saucepan over medium heat, blend olive oil and flour to create a roux. Stir constantly until browned and bubbly. Mix in garlic, and cook about 1 minute.

Gradually stir chicken broth and beer into the roux mixture. Bring to a boil, and mix in celery, tomatoes, sweet onion, diced tomatoes with green chile peppers, red chile peppers, parsley, and Cajun seasoning. Reduce heat, cover, and simmer about 40 minutes, stirring often.

Mix chicken, sausage, and shrimp into the broth mixture. Cook, stirring frequently, about 20 minutes.

Beer Cheese Soup V

Ingredients

3/4 cup butter
1/2 cup diced celery
1/2 cup diced carrots
1/2 cup diced onion
3/4 cup all-purpose flour
1/2 teaspoon ground dry mustard
1 (14.5 ounce) can chicken broth
5 ounces shredded Cheddar cheese
5 ounces shredded Monterey Jack cheese
1/2 cup grated Parmesan cheese
1 (12 fluid ounce) can or bottle beer

Directions

In a large saucepan over medium high heat, melt butter. Cook celery, carrots and onion in butter until onion is translucent. Stir in flour and mustard to coat vegetables. Pour in chicken broth and simmer until slightly thickened. Puree mixture in a blender or food processor or using an immersion blender. Return to pot.

When pureed mixture is hot, begin to stir in Cheddar, Monterey Jack and Parmesan, a little at a time, alternately with the beer, until all is fully incorporated and melted. Serve at once.

Easy Pork and Sauerkraut

Ingredients

1 pound pork roast, cut into 1 inch cubes
1 (32 ounce) jar sauerkraut with juice
1/2 (12 fluid ounce) can or bottle beer
1/2 apple, peeled and cored
1 tablespoon minced garlic
1/2 tablespoon fresh dill weed
1 teaspoon onion salt
1 teaspoon dry mustard

Directions

Combine all ingredients in a slow cooker and stir well. Submerge the apple under the other ingredients.

Cook on High for one hour, reduce heat to Low and continue cooking for 5 hours or until pork is cooked through. Discard apple and serve.

Aunt Maria's Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
3/4 cup vegetable oil
3/4 cup cream sherry
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 tablespoon poppy seeds

Directions

Preheat oven to 350 degrees (175 degrees C). Lightly grease and flour one 10 inch tube or bundt pan.

Mix together the yellow cake mix, vanilla pudding, vegetable oil, cream sherry, eggs, vanilla extract, almond extract, and poppy seeds, beat at medium speed with an electric mixer for approximately 7 minutes. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes.

Variations: Poppy seeds may not work with these variations: 1) chocolate cake mix with chocolate pudding, 2) white cake mix with pistachio pudding and a dash of green food coloring (nice for St. Patrick's Day or Christmas), 3) yellow cake mix with lemon pudding, and 4) 3/4 cup oil and 3/4 cup beer (not everyone's first choice!)

Wisconsin Bratwurst

Ingredients

2 pounds fresh bratwurst
sausages
2 onions, thinly sliced
1 cup butter
6 (12 fluid ounce) cans or bottles
beer
1 1/2 teaspoons ground black
pepper
10 hoagie rolls

Directions

Prick bratwurst with fork to prevent them from exploding as they cook. Place in a large stock pot with the onions, butter, and beer. Place pot over medium heat, and simmer for 15 to 20 minutes.

Preheat grill for medium-high heat.

Lightly oil grate. Cook bratwurst on preheated grill for 10 to 14 minutes, turning occasionally to brown evenly. Serve hot off the grill with onions on hoagie rolls.

Spiced Beef Stew

Ingredients

1/4 cup margarine
2 pounds cubed beef stew meat
1/4 cup all-purpose flour
1 (14 ounce) can beef broth
1 cup beer
1 onion, sliced into thin rings
2 cloves garlic, minced
1 tablespoon packed brown sugar
1 teaspoon dried thyme
1 bay leaf
1 (15 ounce) can mixed vegetables, drained

Directions

Preheat oven to 350 degrees (175 C).

In Dutch oven over medium-high heat, melt butter or margarine. Cook beef in two batches until browned, stirring often. Remove beef from Dutch oven and set aside. Stir in flour.

Add broth, beer, onion, garlic, brown sugar, thyme and bay leaf. Heat to boil. Return beef to dish. Cover and bake at 350 degree F (175 C) for 1 1/2 hours.

Add mixed vegetables. Cover and bake for 1 hour, or until beef is done. Remove bay leaf and serve.

Schweinebraten Pork Roast

Ingredients

1 1/2 teaspoons salt
1 pinch dried marjoram
1 pinch dried basil
1 teaspoon ground black pepper
1/2 teaspoon garlic powder
1 (5 pound) boneless pork loin
roast
2 onions, coarsely chopped
1 1/2 cups light beer

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine salt, marjoram, basil, pepper, and garlic powder in a small bowl. Rub spice mixture all over the pork roast. Place roast in roasting pan, and surround with onions. Pour beer into pan, and cover.

Roast pork for 30 minutes in preheated oven. Uncover, and turn meat over. Continue to roast, checking for doneness every 30 minutes; add additional liquid if pan runs dry. Roast until internal temperature reaches 180 degrees, approximately 2 hours.

Bittersweet Chocolate and Stout Beer Ice Cream

Ingredients

1 pint heavy cream
1 (11.5 ounce) package
bittersweet chocolate chips
3/4 cup sugar
1 pint stout beer (such as
Guinness®)

Directions

Heat the heavy cream in a saucepan over medium-low heat until it begins to bubble. Remove from the heat and stir in the chocolate and sugar until melted. Slowly stir in the stout beer. Cover and refrigerate until completely cooled.

Pour the chilled mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches "soft-serve" consistency. Transfer ice cream to a two-quart lidded plastic container; cover surface with plastic wrap and seal. For best results, ice cream should ripen in the freezer for at least 2 hours or overnight.

Guinness® Bread

Ingredients

1 cup regular rolled oats, plus additional
2 cups whole wheat flour
1/2 cup brown sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup melted butter
2 teaspoons vanilla extract
1 cup buttermilk
1 (12 fluid ounce) can or bottle Guinness® beer

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease an 8x8 inch baking pan.

Mix together the oats, flour, sugar, baking soda, baking powder, and salt in a bowl. In a separate large bowl, stir together the butter, vanilla, buttermilk, and Guinness® beer. Pour the flour mixture into the beer mixture, and gently stir until well blended. Pour batter into the prepared baking pan, and sprinkle with additional oats if desired.

Bake in preheated oven for 30 minutes, then turn the temperature down to 400 degrees F (200 degrees C), and bake for an additional 30 minutes. Turn the oven off, open the door, and allow to cool for 30 minutes in the oven before turning out onto a wire rack.

Scottish Gingerbread

Ingredients

1 cup butter, softened
1/2 cup white sugar
3/4 cup molasses
2 eggs
1 cup beer
1 3/4 cups all-purpose flour
1 3/4 cups whole wheat flour
1 tablespoon ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 cup raisins
1/2 cup diced candied orange peel
1/2 cup finely chopped almonds

Directions

Stir together the flours, spices, and baking soda.

In a large bowl, cream the butter or margarine with the sugar and molasses. Beat in the eggs, then the beer. Beat the flour mixture into the creamed mixture. Stir in the raisins, orange peel, and almonds. Turn the batter into a greased and floured 9 x 13 inch baking pan.

Bake at 325 degrees F (165 degrees C) for 40 minutes, or until done. Transfer to a rack to cool.

Beer, Orzo and Chicken

Ingredients

1/2 cup orzo pasta
1 (12 fluid ounce) can or bottle beer
2 teaspoons canola oil
1 pound boneless chicken thighs
1/2 onion, minced
3 cloves garlic, crushed
1 cup low-sodium chicken broth
1 cup tomato sauce
1/2 cup pimentos, drained
1 tablespoon ground turmeric
1/2 cup frozen petite peas
salt and pepper to taste

Directions

Place the orzo in a small bowl. Pour enough beer into the bowl to cover the orzo; set the remaining beer aside.

Heat the oil in a large, non-stick skillet over medium-high heat. Brown the chicken on both sides, about 4 minutes per side. Drain the fat from the skillet and lower heat to medium. Add onion and garlic; cook and stir until the onions are translucent.

Pour in the orzo mixture, the rest of the beer, chicken broth, tomato sauce, pimentos, and turmeric; cover and simmer for 10 minutes. Stir in the peas; simmer another 5 minutes. Season with salt and pepper.

Beer Brats with Chutney and Sauerkraut

Ingredients

1 (19 ounce) package Bob Evans® Beer Brats
1/4 cup Dijon mustard
1 clove garlic, minced
1 teaspoon fresh rosemary, minced
1 tablespoon cider vinegar

For Mustard Chutney:

1/2 cup Major Grey mango chutney
1/4 cup Dijon mustard
1/4 cup diced onion
1/4 cup diced celery

1 (14 ounce) can sauerkraut

Directions

Simmer Bratwurst in 1/2-cup water for 15 minutes, turning occasionally and adding more water if necessary. Remove from skillet. Preheat grill to medium heat. In small bowl, combine mustard, garlic, rosemary and vinegar. Brush to cover bratwurst. Grill bratwurst until internal temperature is 160 degrees F, about 5 to 10 minutes.

To make Mustard Chutney, combine chutney, mustard, onion and celery. Heat sauerkraut in saucepan or microwave oven until hot. Serve bratwurst on top of sauerkraut with Mustard Chutney on the side.

Beer Beef Stew

Ingredients

- 1/4 cup all-purpose flour
- 1 1/2 teaspoons salt
- 2 1/2 teaspoons pepper
- 1 pound cubed beef stew meat
- 3 tablespoons vegetable oil
- 1 quart beef broth
- 1 pint beer
- 1 (15 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 1 cup peeled and cubed potatoes
- 1 (10 ounce) package frozen mixed vegetables
- 1 cup chopped cabbage

Directions

In a bowl, mix the flour, salt, and pepper. Toss the beef in the mixture to coat.

Heat the oil in a large pot over medium heat, and brown the beef on all sides. Pour in the broth, beer, tomato sauce, and tomato paste. Stir in the potatoes, mixed vegetables, and cabbage. Bring to a boil, reduce heat to low, and simmer 1 hour, stirring occasionally.

Root Beer Cake I

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
3/4 teaspoon root beer extract
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
2/3 cup root beer
1/2 cup butter, softened
1 1/2 cups confectioners' sugar
1 teaspoon root beer extract
1 pinch salt
3 tablespoons root beer

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 8x12 inch baking pan.

In medium bowl, cream the butter or margarine with the sugar until light. Beat in the eggs and root beer extract.

Combine the flour, baking powder and salt. Add the flour mixture to the egg mixture. Beat in the root beer and mix until just combined.

Pour batter into the prepared pan and bake at 375 degrees F (175 degrees C) for 30 to 35 minutes. Let cool then frost with frosting.

TO MAKE FROSTING: In a medium bowl beat the 1/2 cup butter or margarine, confectioner's, 1 teaspoon root beer extract and pinch salt. Beat in 1 to 3 tablespoons root beer soda to reach desired consistency. Spread onto cooled cake.

Eagles Tailgating Burgers

Ingredients

2 pounds ground beef
1/4 cup garlic and herb seasoned dry bread crumbs
1/4 cup grated Pecorino Romano cheese
1/4 cup barbeque sauce
1/4 cup Yuengling® lager beer
1 egg
1/2 cup chopped green onion
2 tablespoons chopped fresh basil leaves
2 tablespoons Worcestershire sauce
2 teaspoons minced garlic
salt and pepper to taste

Directions

Preheat an outdoor grill for high heat.

Combine the ground beef, bread crumbs, Romano cheese, barbeque sauce, beer, egg, green onion, basil, Worcestershire sauce, garlic, salt and pepper in a large bowl. Mix lightly using your hands, then form into 8 patties.

Lightly brush the grill grate with oil and place patties on the grill. Cook until no longer pink in the center, 7 to 8 minutes per side for well done.

Granny Smackers

Ingredients

1 (12 fluid ounce) can or bottle
beer
1 (6 ounce) can frozen lemonade
concentrate
3 fluid ounces vodka

Directions

Stir together the beer, lemonade concentrate and vodka. Pour into small glasses, and serve cold.

Beer Cheese Soup VI

Ingredients

2 tablespoons butter
1 cup chopped celery
1 cup chopped carrots
1 cup chopped onion
3 (14.5 ounce) cans chicken broth
8 ounces shredded Cheddar
cheese
1/2 cup all-purpose flour
1/2 teaspoon prepared Dijon-style
mustard
1 (12 fluid ounce) can or bottle
beer

Directions

In a medium pot over medium heat, melt butter. Cook celery, carrots and onion in butter 5 minutes. Pour in chicken broth and bring to a boil; reduce heat and simmer 20 minutes. Puree mixture in a blender or food processor or using an immersion blender. Return to pot over medium heat.

Toss Cheddar with flour and stir, a little at a time, into the pot, until fully incorporated and melted. Season with mustard. Stir in beer to achieve desired thickness just before serving.

Big Game Day Chili

Ingredients

2 tablespoons vegetable oil
2 yellow onions, chopped
1 sweet onion, chopped
1 head garlic, peeled and minced
1 yellow bell pepper, chopped
1 orange bell pepper, chopped
2 pounds cubed beef stew meat
2 pounds Italian sausage meat
4 slices applewood smoked
bacon, cut into 1-inch pieces
2 (28 ounce) cans tomato sauce
2 (6 ounce) cans tomato paste
2 (14 ounce) cans black beans,
rinsed and drained
2 (14.5 ounce) cans kidney beans,
rinsed and drained
1 (7 ounce) can chipotle peppers
in adobo sauce, chopped
2 cups beef broth
1 (12 fluid ounce) bottle dark beer
1/4 teaspoon chili powder, or to
taste
1/4 cup crumbled dried oregano
1 tablespoon fresh-ground black
pepper
2 teaspoons salt, or amount to
taste
2 1/2 ounces dark chocolate
candy bar

Directions

Heat the oil in a large deep pot over medium-high heat, and stir in the onions, garlic, and bell peppers. Cook and stir until the onions are transparent, about 5 minutes. Add the beef stew meat, sausage, and bacon. Cook until meats are evenly browned. Drain the fat.

Stir in the tomato sauce, tomato paste, black beans, kidney beans, chipotle peppers with sauce, beef broth, beer, chili powder, oregano, pepper, salt, and chocolate. Bring the mixture to a boil. Reduce heat to low and simmer for at least 1 hour; 2 hours is preferred.

Beer Cheese Soup III

Ingredients

4 cubes chicken bouillon
1 (12 fluid ounce) can or bottle
beer
4 cups water
1 1/2 cups cubed potatoes
1 cup chopped celery
1 cup diced carrots
1 cup chopped onion
1 (20 ounce) package frozen
cauliflower and broccoli
2 (10.75 ounce) cans condensed
cream of chicken soup
1 pound processed cheese food
(eg. Velveeta), cubed

Directions

In a large pot over medium high heat, dissolve the bouillon in the beer and water. Add the potatoes, celery, carrots and onion, mix well and allow to cook for 15 to 20 minutes.

Stir in the cauliflower and broccoli mix, and heat for 10 more minutes. Finally, add the condensed chicken soup and the cheese. Reduce heat to low and allow the cheese to melt, stirring often.

Peruvian Lamb Soup

Ingredients

2 quarts water
1 pound lean lamb bones, neck or shank
1 bunch fresh cilantro
1 cup red bell pepper
1 onion, quartered
4 cloves garlic
2 tablespoons olive oil
1 cup dark beer
3 carrots, sliced
3 stalks celery, chopped
1 cup shredded banana squash
1 large cubed potatoes
1 cube chicken bouillon
1 tablespoon salt

Directions

Rinse lamb, and put in pot with water. Add squash, carrots, and celery. Bring to a boil, and then simmer for half an hour. Do not cover.

Twist stems off cilantro bunch. Put in a blender with 1 cup water. Blend till liquefied. Add garlic cloves, onion, red pepper, bouillon cube; chop in blender. Do not liquefy. Should be fairly chunky.

Stir fry cilantro mixture in olive oil till onion is translucent. Add to soup pot with beer, and simmer for 15 minutes.

Add potatoes, and simmer for final 15 minutes, or until potatoes are tender. Season to taste with salt.

Beer Battered Fried Vegetables

Ingredients

2 cups all-purpose flour
1 1/2 cups beer
2 eggs
1 cup milk
salt and pepper to taste
2 cups vegetable oil for frying
1 carrot, cut into thick strips
1 onion, sliced into rings
6 fresh mushrooms, stems removed
1 green bell pepper, sliced in rings

Directions

In a medium bowl, mix together 1 1/2 cup flour and beer with a wooden spoon; let stand for at least 3 hours at room temperature.

Mix eggs and milk in a small bowl. In a separate bowl mix together 1/2 cup flour and salt and pepper.

Heat oil to 375 degrees F (190 degrees C).

Dip each vegetable in the egg and milk mixture. Next dip the vegetable into the flour and seasoning mixture, finally dip the vegetable in the beer and flour mixture. Place the vegetables into the oil and fry until golden brown,

Pub Peanut Muffins

Ingredients

4 cups all-purpose flour
1/2 cup white sugar
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
2 cups pale ale or lager beer
1 cup chopped peanuts
2 tablespoons butter, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease the cups of a muffin tin.

In a large bowl, stir together the flour, sugar, baking powder, and salt. Pour in the beer and stir until evenly moistened. The dough will be slightly sticky. Stir in peanuts. Fill muffin cups 3/4 full with the batter and spoon about 1/2 teaspoon of butter over the top of each one.

Bake for 25 minutes in the preheated oven, or until browned and firm. Cool in the pan for about 5 minutes before removing and cooling on a wire rack.

Hunter's Roast

Ingredients

4 pounds venison rump roast
2 (12 fluid ounce) cans or bottles
beer
1 (16 ounce) jar pepperoncini

Directions

Remove all fat and gristle from venison; place in slow cooker. Pour in enough beer to cover roast. Cover with pepperoncini.

Cover, and cook on low setting for 8 hours, or until meat is tender and falling apart.

Banana Nut and Ginger Bread

Ingredients

2 cups packed brown sugar
1 cup mashed bananas
2 eggs
1 teaspoon vanilla extract
2 tablespoons vegetable oil
(optional)
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1 tablespoon ground cardamom
1/2 teaspoon ground cloves
2 cups dark beer
1 1/2 cups chopped walnuts
2 tablespoons all-purpose flour
2 cups dates, pitted and chopped
2 tablespoons minced fresh ginger
root

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl cream the brown sugar, banana, eggs, and vanilla. For moister bread, add oil, if desired.

In a separate bowl, sift together 3 cups flour, baking soda, salt, cinnamon, all spice, cardamom, and cloves. Alternately blend the flour mixture and beer into the creamed mixture.

Toss the walnuts with the remaining flour. Stir in the dates and ginger to the mixture and blend well. Pour into two greased 9x5 loaf pans.

Bake in a 350 degree F (175 degrees C) oven for 1 hour, or until inserted toothpick emerges dry and clean.

Root Beer Paralyzer

Ingredients

1 fluid ounce coffee flavored
liqueur
1/2 fluid ounce root beer
schnapps
4 fluid ounces milk
3 1/2 fluid ounces cola-flavored
carbonated beverage
ice

Directions

Fill a tall glass with ice. Pour in coffee liqueur, root beer schnapps and milk. Top with cola.

Barbeque Sauce III

Ingredients

1 (28 ounce) bottle ketchup
1 (12 ounce) bottle chile sauce
1/3 cup prepared mustard
1 tablespoon ground dry mustard
1 1/2 cups packed brown sugar
2 tablespoons coarsely ground black pepper
1 1/2 cups white wine vinegar
1 dash hot pepper sauce
1/4 cup Worcestershire sauce
2 tablespoons soy sauce
2 tablespoons vegetable oil
1 (12 fluid ounce) can or bottle beer
1 cup lemon juice
3 cloves garlic, peeled and crushed

Directions

In a large bowl, mix ketchup, chile sauce, prepared mustard, ground dry mustard, brown sugar, black pepper, white wine vinegar, hot pepper sauce, Worcestershire sauce, soy sauce, vegetable oil, beer and lemon juice. Cover and refrigerate until use. Approximately 1 hour before use, mix in the garlic. Apply generously to desired meats during the final minutes of cooking.

Rae's Vegetarian Chili

Ingredients

4 cloves garlic, minced
2 tablespoons olive oil
1 (28 ounce) can diced tomatoes with juice
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 (12 fluid ounce) can or bottle beer
4 tablespoons chili powder, or to taste
1 tablespoon mustard powder
1 teaspoon dried oregano
freshly ground black pepper
1 teaspoon ground cumin
1/8 teaspoon hot pepper sauce
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can garbanzo beans, drained
1 (15 ounce) can pinto beans, drained and rinsed
1 (15 ounce) can kidney beans, drained and rinsed
1 (15 ounce) can cannellini beans, drained and rinsed
1 (15 ounce) can whole kernel corn, drained and rinsed
2 cups shredded Cheddar cheese

Directions

In a 4 quart pot, saute garlic in oil.

Add diced tomatoes (undrained), tomato sauce, tomato paste, beer, chili powder, mustard powder, oregano, pepper, cumin, hot pepper sauce. Stir in the pinto beans, garbanzo beans, black beans, red and white kidney beans, and corn. Bring the mixture to a boil, reduce heat, and let simmer for 20 minutes. Top each serving with cheese (if you'd like).

Beer Biscuits

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup shortening
3/4 cup beer

Directions

Preheat oven to 450 degrees F (230 degrees C).

Sift together flour, baking powder, and salt. Cut in shortening until it has cornmeal consistency. Stir in beer, and knead lightly.

Roll dough out to 1/2 inch thickness. Cut with biscuit cutter.

Bake 10 to 12 minutes, or until golden brown.

Washabinaros Chili

Ingredients

4 tablespoons vegetable oil,
divided
2 onions, chopped
4 cloves garlic, minced
1 pound ground beef
3/4 pound spicy Italian sausage,
casing removed
1 (14.5 ounce) can peeled and
diced tomatoes with juice
1 (12 fluid ounce) can or bottle
dark beer
1 cup strong brewed coffee
2 (6 ounce) cans tomato paste
1 (14 ounce) can beef broth
1/4 cup chili powder
1 tablespoon ground cumin
1/4 cup brown sugar
1 teaspoon dried oregano
1 teaspoon cayenne pepper
1 teaspoon ground coriander
1 teaspoon salt
1 tablespoon wasabi paste
3 (15 ounce) cans kidney beans
2 Anaheim chile peppers,
chopped
1 serrano pepper, chopped
1 habanero pepper, sliced

Directions

Place 2 tablespoons of oil in a large pot and place the pot over medium heat. Cook and stir the onions, garlic, beef and sausage until meats are browned. Pour in the tomatoes, beer, coffee, tomato paste and broth. Season with chili powder, cumin, sugar, oregano, cayenne, coriander, salt and wasabi. Stir in one can of beans, bring to a boil, then reduce heat, cover and simmer.

In a large skillet over medium heat, heat remaining oil. Cook Anaheim, serrano and habanero peppers in oil until just tender, 5 to 10 minutes. Stir into the pot and simmer 2 hours.

Stir in remaining 2 cans of beans and cook 45 minutes more.

Touchdown Chili

Ingredients

2 pounds ground beef
1 large onion, chopped
6 cloves garlic, chopped
1/3 cup chili powder
1 1/2 teaspoons ground cumin
1 1/2 teaspoons dried basil
1 (28 ounce) can diced tomatoes with juice
1 (4 ounce) can diced green chile peppers, drained
1 (15 ounce) can tomato sauce
1 (12 fluid ounce) can or bottle beer
1 tablespoon white vinegar
3 tablespoons brown sugar
1 teaspoon hot pepper sauce (e.g. Tabasco, etc.)
2 teaspoons salt
1/2 teaspoon ground black pepper

Directions

Place the ground beef, onion and garlic in a large saucepan over medium heat. Cook, stirring to crumble the beef, until the beef is no longer pink and the onion is tender. Drain off the fat and return the pan to the stove. Combine the chili powder, cumin and basil; sprinkle over the beef. Cook and stir to coat the meat and toast the spices a little.

Pour in the tomatoes, green chilies, tomato sauce, beer and vinegar. Bring to a boil and stir to loosen any bits that are stuck to the bottom of the pan. Mix in the brown sugar, hot pepper sauce, salt and pepper. Reduce the heat to low, cover and simmer for 3 hours. Remove the lid for the last 30 minutes of cooking.

Slam Dunk Sauce

Ingredients

3 tablespoons mustard powder
1/4 cup wasabi powder
1 teaspoon salt, or to taste
1/2 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
1/4 cup honey
1 (12 fluid ounce) can or bottle beer
3 cups ketchup
1/2 cup Worcestershire sauce
2 tablespoons lemon juice
1/2 cup finely chopped onion
1/2 cup chopped fresh cilantro

Directions

In a medium saucepan, combine the mustard powder, wasabi powder, salt, cayenne pepper, ground black pepper, honey and 1/4 cup beer. Mix well, then stir in the ketchup, Worcestershire sauce, lemon juice, onion and cilantro.

Place saucepan on the stovetop and bring to a boil over medium high heat. Reduce heat to low and let simmer for at least 1 to 1 1/2 hours. Pour in beer as needed to keep a consistency slightly thinner than ketchup.

Irish Beef Stew with Guinness® Beer

Ingredients

2 tablespoons olive oil
1 onion, chopped
3 cloves garlic, minced
1 teaspoon salt
1/2 teaspoon ground black pepper
2 pounds beef stew meat, cubed
3 cups stout beer (such as Guinness®)
2 potatoes, peeled and sliced
2 potatoes, peeled and quartered
salt and ground black pepper to taste

Directions

Heat the olive oil in a large pot over medium heat. Stir in the onion, garlic, salt, and pepper. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the beef, beer, sliced potatoes, and quartered potatoes. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the beef is tender, about 2 hours. Season to taste with salt and pepper before serving.

Beer Lime Grilled Chicken

Ingredients

1 lime, juiced
1 (12 fluid ounce) can light colored beer
1 teaspoon honey
2 cloves garlic, minced
2 tablespoons chopped fresh cilantro
Salt and pepper
4 skinless, boneless chicken breast halves

Directions

In a bowl, mix the lime juice, beer, honey, garlic, cilantro, and salt and pepper until the honey dissolves. Pour the mixture over the chicken, cover and marinate for 30 minutes.

Preheat an outdoor grill for medium heat and lightly oil grate.

Remove chicken from marinade and shake off excess; discard remaining marinade. Grill chicken until tender and juices run clear, about 7 minutes per side.

Beef Stew with Ale

Ingredients

2 pounds beef brisket, trimmed and cut into 2-inch pieces
salt and black pepper to taste
2 tablespoons all-purpose flour
5 tablespoons canola oil
2 cups diced portobello mushroom caps
1 1/2 cups red pearl onions, peeled
1 cup diced carrot
1 cup diced celery root (celeriac)
1 cup diced turnip
2 cloves garlic, minced
2 (12 fluid ounce) cans or bottles brown lager beer
2 cups beef broth
1 cup diced potato
1 tablespoon malt vinegar
4 sprigs fresh thyme, chopped
2 sprigs fresh rosemary, chopped

Directions

Place the brisket cubes into a mixing bowl, and season with salt and pepper. Sprinkle with flour, and toss until evenly coated. Heat the canola oil in a Dutch oven or large pot over high heat. Cook the meat in small batches until browned on all sides; about 5 minutes per batch. Set the meat aside as the batches are done.

Once the meat has been browned and set aside, stir in the portobello mushrooms, and cook until browned, about 5 minutes. Remove the mushrooms, and set aside. Stir the pearl onions, carrot, celery root, and turnips into the pot. Cook and stir until the onions begin to turn light brown, about 5 minutes. Add the garlic, and continue cooking until the onions are golden brown, about 3 minutes more. Remove the vegetables and set aside.

Return the beef to the pot, and pour in the beer. Bring to a boil, and cook until the beer has reduced to 1/3 of its original volume, about 8 minutes. Pour in the beef broth and return to a boil. Reduce heat to medium-low, cover, and simmer until the meat starts to become tender, about 1 hour. Return the browned vegetables to the pot along with the potatoes, recover, and cook 1 hour more.

Stir in the reserved mushrooms, malt vinegar, thyme, and rosemary. Simmer a few minutes until heated through. Season to taste with salt and pepper before serving.

Sweet-n-Hot Beer Bratwurst Skillet

Ingredients

2 roasted red peppers, drained and chopped
1/2 (12 fluid ounce) can or bottle beer
1/2 (14 ounce) can beef broth
1 (16 ounce) package beef bratwursts
1 (16 ounce) package spicy beef bratwurst
1 large sweet onion, cut into 1 inch pieces
1/4 cup canned jalapeno pepper slices
1/4 cup grape jelly
1/4 cup chili garlic sauce
1/2 teaspoon paprika
1/2 teaspoon ground black pepper

Directions

Bring the roasted peppers, beer, and beef broth to a boil in a large skillet over medium-high heat. Cook for 1 minute, then stir in the sliced bratwurst. Sprinkle the onion and jalapeno slices over the bratwursts, and simmer until the onion is tender, about 10 minutes. Stir in the grape jelly, chili sauce, paprika, and black pepper. Cook about 10 minutes longer until the sauce thickens slightly.

Best Korean Bulgogi

Ingredients

2 1/2 cups soy sauce
1 bunch green onions, chopped
4 tablespoons toasted sesame seeds
1/2 tablespoon sesame oil
1 (12 fluid ounce) can or bottle beer
2 pounds thinly sliced beef chuck roast

1 cup uncooked long grain rice
2 cups water
1 tablespoon Vegetable oil
1 head lettuce leaves - rinsed and dried

Directions

In a medium bowl, mix together the soy sauce, green onion, sesame seeds, beer and sesame oil. Place meat in the marinade, cover, and refrigerate overnight for best results.

Combine rice and water in a saucepan and bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes, until rice is tender.

Meanwhile, heat oil in a large skillet over medium heat. Fry beef strips for about 5 minutes on each side, or to your desired doneness.

Serve beef with rice and lettuce leaves. Spoon some rice and beef into a lettuce leaf, fold in the sides and roll up to the top to make a bag of bulgogi. No silverware needed.

Shady Leprechaun

Ingredients

1 1/2 fluid ounces dark rum
1 pint Irish stout beer (e.g.
Guinness®)

Directions

Pour the rum into a pint glass, then slowly pour in the stout. Enjoy!

Chili Bread

Ingredients

7/8 cup beer
1 teaspoon beef bouillon
1/4 teaspoon ground cayenne
pepper
1/4 teaspoon hot chile oil
1 tablespoon olive oil
2 1/4 cups bread flour
1/8 teaspoon ground cumin
1 tablespoon dried minced onion
1 teaspoon chili powder
1/4 teaspoon garlic powder
1/2 teaspoon salt
2 teaspoons active dry yeast

Directions

Place the ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select the French Bread or White Bread setting, and then press Start.

Beer Batter for Fish

Ingredients

3 eggs
3/4 cup beer
1 1/2 cups milk
4 cups pastry flour
1 tablespoon baking powder
1/2 teaspoon baking soda
2 tablespoons cornstarch
salt to taste
ground black pepper to taste
1/8 teaspoon garlic powder
1 1/2 pounds cod fillets
2 quarts vegetable oil for frying

Directions

In a medium bowl, stir together flour, baking powder, baking soda, and cornstarch.

In a large bowl, beat together eggs and milk. Mix in beer. Stir in flour mixture. Season with salt, black pepper, and garlic powder.

In an electric deep fryer or a heavy saucepan, heat oil to 375 degrees F (190 degrees C).

Coat fish in batter, and submerge in hot oil. Fry until golden brown, about 4 to 5 minutes. Serve.

Irish Car Bomb II

Ingredients

3/4 fluid ounce Irish whiskey
3/4 fluid ounce Irish cream liqueur
6 fluid ounces Irish stout beer

Directions

Fill a shot glass with half Irish whiskey and half Irish cream. Pour Irish stout beer into a pint glass. Drop in the shot glass and drink entire contents at once.

The Red-Headed Step Child

Ingredients

1 pint beer
1 (1.5 fluid ounce) jigger whiskey
1/2 (1.5 fluid ounce) jigger
grenadine syrup

Directions

Pour one pint glass of beer. Measure a shot of whiskey, and pour in. Top with 1/2 shot of grenadine.

Beer Dip II

Ingredients

2 (8 ounce) packages cream
cheese, softened
1 (1 ounce) package dry Ranch-
style dressing mix
1 (12 fluid ounce) can or bottle
beer

Directions

In a medium bowl, mix the cream cheese, dry ranch-style dressing mix and beer until well blended and creamy.

Prime Rib Roast

Ingredients

3 teaspoons grated fresh ginger root
1/3 cup orange marmalade
4 cloves garlic, minced
3 tablespoons soy sauce
2 tablespoons brown sugar
1/4 teaspoon hot pepper sauce
1 tablespoon mustard powder
1 cup beer
1 (8 pound) prime rib roast
1/4 cup olive oil
freshly ground black pepper

Directions

Mix together the ginger, marmalade, garlic, soy sauce, brown sugar, hot sauce, and mustard. Stir in the beer. Prick holes all over the roast with a 2 pronged fork. Pour marinade over roast. Cover, and refrigerate for at least 2 hours, basting at least twice.

Preheat oven to 400 degrees F (200 degrees C).

Place roast on a rack in a roasting pan. Pour about 1 cup of marinade into the roasting pan, and discard remaining marinade. Pour olive oil over roast, and season with freshly ground black pepper. Insert a roasting thermometer into the middle of the roast, making sure that the thermometer does not touch any bone. Cover roasting pan with aluminum foil, and seal edges tightly around pan.

Cook roast for 1 hour in the preheated oven. After the first hour, remove the aluminum foil. Baste, reduce heat to 325 degrees F (165 degrees C), and continue roasting for 1 more hour. The thermometer reading should be at least 140 degrees F (60 degrees C) for medium-rare, and 170 degrees F (76 degrees C) for well done. Remove roasting pan from oven, place aluminum foil over roast, and let rest for about 30 minutes before slicing.

BBQ Beer Can Chicken

Ingredients

2 cups cherry wood chips
2 (12 fluid ounce) cans beer, half full
1/2 cup dark brown sugar
1/2 cup kosher salt
1/2 cup paprika
1/4 cup ground black pepper
1 teaspoon cayenne pepper
1/4 cup vegetable oil
2 (3 pound) whole chickens

Directions

Soak wood chips in water for at least 1 hour.

Preheat an outdoor grill for indirect medium heat, about 350 degrees F (175 degrees C).

Mix together dark brown sugar, kosher salt, paprika, ground black pepper, and cayenne pepper in a small bowl. Place two half full cans of beer on a baking sheet. Spoon 1 teaspoon seasoning mix into each can. Be careful, this will make the beer foam up and out of the can.

Rinse chicken under cold running water. Discard giblets and neck from chicken; drain and pat dry. Rub each chicken with 2 tablespoons vegetable oil. Rub the remaining seasoning mix over the entire chicken, inside and out. Fit each chicken over a can of beer with the legs on the bottom; keep upright.

Drain the wood chips and place them with the coals or in an aluminum pan on or under the grill grate as directed by the grill's manual. Place the two chickens, standing on their cans directly on the grill. Close the lid and barbeque the chicken until no longer pink at the bone and the juices run clear, about 1 hour 30 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the chickens from the grill and discard the beer cans. Cover the chicken with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

Slow Cooker Chicken Taco Soup

Ingredients

1 onion, chopped
1 (16 ounce) can chili beans
1 (15 ounce) can black beans
1 (15 ounce) can whole kernel corn, drained
1 (8 ounce) can tomato sauce
1 (12 fluid ounce) can or bottle beer
2 (10 ounce) cans diced tomatoes with green chilies, undrained
1 (1.25 ounce) package taco seasoning
3 whole skinless, boneless chicken breasts
shredded Cheddar cheese (optional)
sour cream (optional)
crushed tortilla chips (optional)

Directions

Place the onion, chili beans, black beans, corn, tomato sauce, beer, and diced tomatoes in a slow cooker. Add taco seasoning, and stir to blend. Lay chicken breasts on top of the mixture, pressing down slightly until just covered by the other ingredients. Set slow cooker for low heat, cover, and cook for 5 hours.

Remove chicken breasts from the soup, and allow to cool long enough to be handled. Stir the shredded chicken back into the soup, and continue cooking for 2 hours. Serve topped with shredded Cheddar cheese, a dollop of sour cream, and crushed tortilla chips, if desired.

Guinness® Corned Beef

Ingredients

4 pounds corned beef brisket
1 cup brown sugar
1 (12 fluid ounce) can or bottle
Irish stout beer (e.g. Guinness®)

Directions

Preheat oven to 300 degrees F (150 degrees C). Rinse the beef completely and pat dry.

Place the brisket on rack in a roasting pan or Dutch oven. Rub the brown sugar on the corned beef to coat entire beef, including the bottom. Pour the bottle of stout beer around, and gently over the beef to wet the sugar.

Cover, and place in preheated oven. Bake for 2 1/2 hours. Allow to rest 5 minutes before slicing.

Pot Roast, Vegetables, and Beer

Ingredients

2 tablespoons olive oil
1 (3 pound) beef pot roast
1 onion, chopped
5 cloves garlic, minced
1 pound carrots, cut into chunks
1 (8 ounce) package sliced fresh mushrooms
1 1/2 pounds potatoes, peeled and cut into chunks
2 tablespoons all-purpose flour
2 cups beef stock
1 (12 fluid ounce) can or bottle dark beer
1 bay leaf
3 tablespoons chopped fresh thyme
1 teaspoon brown sugar
2 tablespoons whole-grain Dijon mustard
1 tablespoon tomato paste
salt and ground black pepper to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Heat the olive oil in a Dutch oven. Brown the pot roast on all sides in the hot oil; remove from pan and set aside. Cook the onion and garlic in the hot oil until they begin to soften and turn brown, about 5 minutes. Add the carrots, mushrooms, and potatoes to the pot; cook and stir until they begin to color, 2 to 3 minutes. Mix the flour into the vegetables; stir continuously for 1 minute. Pour the beef stock and beer into the mixture and bring to a boil, stirring continuously. Add the Bay leaf, thyme, brown sugar, mustard, tomato paste, salt, and pepper. Place the pot roast atop the entire mixture. Cover pot with lid.

Bake in the preheated oven until the meat and vegetables are completely tender, about 2 1/2 hours.

Not Your Kids' Root Beer Float

Ingredients

1 cup root beer
1/2 cup root beer schnapps
1 scoop vanilla ice cream

Directions

In a pint glass, stir together 1/4 cup of the root beer and the root beer schnapps. Place in the freezer for 2 hours, or until ready to drink. Leave the remaining root beer at room temperature.

When ready to drink, scoop the ice cream into the pint glass, and top off with the room temperature root beer.

Spicy Fried Green Tomatoes

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon ground black pepper
1 teaspoon crushed red pepper flakes
1 teaspoon garlic powder
2 eggs, lightly beaten
1 (12 fluid ounce) can beer
1/2 cup oil for frying
5 green tomatoes, sliced 1/2 inch thick

Directions

In a bowl, mix the flour, black pepper, red pepper, garlic powder, eggs, and beer. The mixture should resemble pancake batter.

Heat the oil in a skillet over medium heat. Dip tomato slices in the batter to coat, then fry in the skillet 5 minutes on each side, until golden brown. Eat while hot.

Slow Drunk Roasted Chicken

Ingredients

1 (4 to 6 pound) whole chicken
1 small orange
1 tablespoon olive oil, or as needed
salt and black pepper
5 potatoes, quartered
1 whole head garlic, cloves peeled but left whole
12 baby carrots
5 small white onions, peeled and quartered
1 tablespoon olive oil, or as needed
1 cube chicken bouillon
1 cup boiling water
1 (12 fluid ounce) bottle lager beer (such as Foster's ®)

Directions

Preheat oven to 325 degrees F (165 degrees C).

Poke holes all over the orange with a fork, and insert the orange into the cavity of the chicken. Place the chicken into a deep roasting pan or Dutch oven, and coat well with 1 tablespoon olive oil. Sprinkle the chicken with salt and pepper. Place the potatoes, garlic cloves, carrots, and onions all around the chicken, and drizzle 1 more tablespoon of oil on the vegetables. Dissolve the chicken bouillon in the water, and pour into the pan with the beer. Cover the pan.

Bake in the preheated oven for 1 hour; uncover the pan, and baste the chicken with the juices in the pan. Return the pan to the oven, uncovered, and cook for an additional 30 to 45 minutes, basting with juices every 15 minutes.

Raise the oven heat to 450 degrees F (230 degrees C), and bake the chicken until the skin is golden brown, about 30 minutes. Remove the pan from the oven, and remove the vegetables from around the chicken. Drain off the juices to make gravy, if desired, and cover the chicken with the pan lid. Allow the chicken to stand about 10 minutes before serving with the vegetables.

Easy Pork Roast

Ingredients

1 (4 pound) pork shoulder roast
2 (16 ounce) cans cannellini beans
1 (12 fluid ounce) can beer
1 (28 ounce) can stewed tomatoes, drained
2 large onions, coarsely chopped
10 shallots, peeled
10 cloves garlic, peeled
salt and black pepper to taste
2 bay leaves
3 sprigs fresh rosemary

Directions

Preheat oven to 275 degrees F (135 degrees C).

In a large skillet over medium-high heat, brown the roast on all sides, about 10 minutes. Place roast into a large roasting pan. Pour beans, beer, and tomatoes over roast. Arrange onions, shallots, garlic, bay leaves and sprigs of rosemary around the roast, and season with salt and pepper.

Cover, and bake for 4 hours. Raise the temperature to 425 degrees F (220 degrees C), and roast 1 hour more.

Summer Brew

Ingredients

1 (12 fluid ounce) can frozen limeade concentrate, thawed
3 (12 fluid ounce) bottles Mexican beer (such as Corona®)
1/2 cup vodka (optional)
6 lime wedges, for garnish

Directions

Combine the limeade, beer, and vodka in a pitcher; gently stir. Serve over ice and garnish with lime wedges.

Zesty Barbeque Marinade

Ingredients

1 cup barbeque sauce
1/2 cup steak sauce
1/2 (12 fluid ounce) can or bottle
beer
1/2 cup bourbon whiskey
3 tablespoons Worcestershire
sauce
2 tablespoons crushed garlic
2 tablespoons seasoned salt
2 tablespoons ground black
pepper
2 tablespoons dried minced onion
1 tablespoon dried basil
1 tablespoon dried oregano
2 tablespoons habanero hot
sauce
3 teaspoons curry powder
2 tablespoons red pepper flakes
2 tablespoons brown sugar

Directions

In a large bowl, mix together the barbeque sauce, steak sauce, beer, bourbon whiskey, Worcestershire sauce, garlic, seasoned salt, black pepper, dried onion, basil, oregano, habanero hot sauce, curry powder, red pepper flakes, and brown sugar.

Cover the bottom of a 9x13 inch baking dish with approximately 1/2 the marinade. Place desired meat in the dish, and cover with remaining mixture. Cover, and marinate in the refrigerator at least 6 hours before grilling as desired.

Camp Chili

Ingredients

3 pounds ground beef
3 onions, chopped
10 cloves garlic, minced
3 (15 ounce) cans pork and beans
3 (15 ounce) cans kidney beans
1 (14.5 ounce) can stewed tomatoes
3 tablespoons chili powder
1 (12 fluid ounce) can or bottle beer
salt and pepper to taste
3 cups uncooked rice

Directions

In a large pot over medium high heat, saute the ground beef for 5 minutes. Add the onions and garlic and saute for 5 to 10 more minutes.

Add the pork and beans, kidney beans, tomatoes, chili powder, beer and season with salt and pepper to taste. Stir thoroughly and reduce heat to medium low.

Cover and simmer for 1 to 1 1/2 hours, stirring occasionally.

Cook the rice according to package directions. Serve the chili over the rice.

Arrachera (Skirt Steak Taco Filling)

Ingredients

2 pounds skirt steak, pounded flat
10 (.18 ounce) packets sazón seasoning with coriander and achiote, such as Goya®
1 tablespoon white pepper
1/2 (12 fluid ounce) bottle Mexican beer (such as Corona®)

Directions

Sprinkle each piece of skirt steak with the sazón and white pepper. Stack the seasoned steaks in a deep dish as you season them. Pour the beer over the steaks. Cover the dish and refrigerate for 2 hours.

Preheat an outdoor grill for high heat and lightly oil the grate. Remove the steaks from the dish and discard the marinade.

Cook the skirt steaks on the prepared grill until they are very firm, hot, and gray in the center, 7 to 10 minutes per side.

Beer Batter Crepes II

Ingredients

3 eggs, lightly beaten
1 cup beer
1 cup all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons vegetable oil
cooking spray

Directions

In a large bowl, beat together the eggs and beer. Sift together the flour and salt, and mix in. Beat in oil. Allow to stand for 1 hour. If batter is too thick, stir in a little milk.

Heat a crepe pan over medium heat, and lightly coat with cooking spray. Pour on 2 tablespoons batter, and quickly spread to the edges of pan. Cook until top appears dry, then turn, and cook for 15 seconds. Set aside on paper towels and repeat cooking method until all batter is used.

Frank's Spicy Alabama Onion Beer Chili

Ingredients

2 pounds ground beef chuck
2 large white onions, chopped
2 (14.5 ounce) cans diced tomatoes with juice
2 (15 ounce) cans tomato sauce
1 (12 fluid ounce) can beer
2 (15 ounce) cans spicy chili beans
1/4 cup Worcestershire sauce
3 tablespoons hot pepper sauce (e.g. Tabasco[®]), or to taste
1/3 cup chili powder
4 fresh jalapeno peppers, seeded and chopped
3 tablespoons red pepper flakes, or to taste (optional)

Directions

Crumble the ground chuck into a skillet over medium heat. Cook, stirring occasionally until evenly browned. Drain grease. Transfer the beef to a large soup pot. Add onions, diced tomatoes, tomato sauce, beer and chili beans. Season with Worcestershire sauce, hot pepper sauce, chili powder, jalapenos, and red pepper flakes, if using.

Cover the pot, and simmer over low heat for 2 hours. Turn off heat, and let cool, then refrigerate for two days. It gets much better with time. Heat and serve.

Chile Colorado II

Ingredients

2 tablespoons vegetable oil for browning
5 pounds beef chuck, cut into 1 1/2-inch cubes
flour for dredging
2 (28 ounce) cans whole peeled tomatoes, mashed
2 (7 ounce) cans diced green chilies
12 serrano chiles, finely chopped
2 small yellow onions, finely chopped
12 fluid ounces beer
20 fluid ounces water
2 tablespoons cumin
1 bunch cilantro, chopped
salt and pepper to taste

Directions

Heat oil in a heavy bottomed pan over medium high heat. Dredge beef cubes in flour. Cook in hot oil until browned on all sides, reducing heat if necessary. Add tomatoes, green chilies, serrano chiles, onions, beer, water, cumin, salt, and pepper. Cover and simmer for 2 hours. Add chopped cilantro, and simmer 1 hour longer.

Pilsen-port Swiss Fondue

Ingredients

1/4 cup port wine
1/4 cup pilsner or dark beer
1 pinch ground nutmeg
1 1/2 cups shredded Swiss cheese
1 (1 pound) loaf sourdough bread, cubed

Directions

Heat a pan over medium heat, and pour in the port wine. When the wine is heated, pour in the beer. Sprinkle in the nutmeg, and simmer for about 5 minutes to burn off the fumes. Whisk in the cheese a small amount at a time until smooth. Remove from heat, and let stand for a minute. (A good time to drink the rest of the beer.) Serve with chunks of sourdough bread.

French Onion Soup XI

Ingredients

1/3 cup butter
10 onions, peeled and thinly sliced
2 cloves garlic, crushed
1 (12 fluid ounce) can or bottle
beer
1 quart beef broth
1/2 teaspoon dry mustard
1 teaspoon dried thyme
1/4 teaspoon ground black
pepper
1 bay leaf
6 slices French bread, toasted
3 cups shredded Gruyere cheese

Directions

In a large saucepan over medium heat, melt butter. Stir and cook onions in butter until golden brown, 15 minutes.

Stir in the garlic and cook 1 minute. Pour in the beer and beef broth and season with mustard, thyme, black pepper and the bay leaf. Bring to a boil, then reduce heat, cover and simmer 30 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Remove bay leaf from soup and ladle soup into a large casserole or individual ovenproof bowls, leaving about 1 inch of room at the top of the dish or dishes. Float slices of toasted bread on the soup and pile generously with Gruyere.

Bake in preheated oven 10 minutes, until cheese is lightly browned and bubbly.

Mom's Beef and Beer

Ingredients

1 1/2 pounds cubed beef stew meat
salt and pepper to taste
1/2 cup all-purpose flour for coating
1 tablespoon vegetable oil
1 (12 fluid ounce) bottle beer
1 1/2 cups water
1 tablespoon crushed dried rosemary
1 pinch dried dill weed
2 medium onions, chopped
1 teaspoon minced garlic
1 tablespoon chopped fresh parsley

Directions

Season the beef with salt and pepper, then dredge in flour to coat. Heat the oil in a large pot over medium-high heat. When the oil is hot, add the meat, and cook until browned on all sides, turning as needed. Remove the meat from the pot, and set aside.

Add the onion and garlic to the pot; cook and stir until clear and starting to brown. Return the meat to the pot, and pour in the beer and water making sure to loosen any bits of food from the bottom of the pan. Season with rosemary, dill and parsley.

Bring to a boil, then simmer over low heat for 1 1/2 hours.

Holiday Left-Over Sweet Potato Cake

Ingredients

1 3/4 cups white sugar
3/4 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups cooked, mashed sweet potatoes
2 cups all-purpose flour
3 teaspoons baking powder
2 teaspoons baking soda
1/4 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup beer

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.

Stir together the sugar and vegetable oil in a large bowl until smooth. Beat in the eggs one at a time, then stir in the vanilla and sweet potatoes. Combine the flour, baking powder, baking soda, salt and cinnamon in a separate bowl; stir into the batter 1 cup at a time, alternating with the beer just until everything comes together. Spread the batter evenly in the prepared pan.

Bake for 35 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Cool completely before frosting or serving.

Hop, Skip, and Go Naked

Ingredients

6 (12 fluid ounce) cans or bottles
beer
1 (12 fluid ounce) can frozen
lemonade concentrate
1 pint whiskey

Directions

In a gallon container, combine beer, lemonade concentrate and whiskey. Stir and serve over ice.

Root Beer Float Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups root beer
1/4 cup vegetable oil
2 eggs

1 (1.3 ounce) envelope whipped topping mix
1/2 cup root beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, 1 1/4 cup root beer, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large mixing bowl, combine the whipped topping mix and 1/2 cup root beer. Beat until soft peaks form. Spread on top of cake.

Irish Black Russian

Ingredients

1 (1.5 fluid ounce) jigger coffee
flavored liqueur
2 (1.5 fluid ounce) jiggers vodka
1 (12 fluid ounce) can or bottle
Irish stout beer
1 (12 fluid ounce) can or bottle
cola-flavored carbonated
beverage

Directions

Half-fill a highball glass with ice cubes. Measure in the coffee liqueur and vodka. Pour cola to within 1/2 inch of the top. finish with enough Irish stout to form a 'head' on the top. Stir and serve.

Root Beer Cake II

Ingredients

3/4 cup shortening
1 1/2 cups white sugar
5 egg whites
1 1/2 teaspoons vanilla extract
2 eggs
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
10 fluid ounces root beer, room temperature
1/4 cup applesauce
2 (1.5 ounce) envelopes instant dessert topping
8 fluid ounces root beer, chilled

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Add the egg whites, eggs and vanilla and beat until smooth. Add the flour mixture alternately with the applesauce and 1/4 cup root beer. Beat well, then spread batter into a 9x13 inch pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, combine the instant dessert topping with 1 cup chilled root beer. Whip until fluffy then spread on cooled cake.

Fish Tacos

Ingredients

1 cup all-purpose flour
2 tablespoons cornstarch
1 teaspoon baking powder
1/2 teaspoon salt
1 egg
1 cup beer

1/2 cup plain yogurt
1/2 cup mayonnaise
1 lime, juiced
1 jalapeno pepper, minced
1 teaspoon minced capers
1/2 teaspoon dried oregano
1/2 teaspoon ground cumin
1/2 teaspoon dried dill weed
1 teaspoon ground cayenne pepper

1 quart oil for frying
1 pound cod fillets, cut into 2 to 3 ounce portions
1 (12 ounce) package corn tortillas
1/2 medium head cabbage, finely shredded

Directions

To make beer batter: In a large bowl, combine flour, cornstarch, baking powder, and salt. Blend egg and beer, then quickly stir into the flour mixture (don't worry about a few lumps).

To make white sauce: In a medium bowl, mix together yogurt and mayonnaise. Gradually stir in fresh lime juice until consistency is slightly runny. Season with jalapeno, capers, oregano, cumin, dill, and cayenne.

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Dust fish pieces lightly with flour. Dip into beer batter, and fry until crisp and golden brown. Drain on paper towels. Lightly fry tortillas; not too crisp. To serve, place fried fish in a tortilla, and top with shredded cabbage, and white sauce.

Easy Cheesy Beer Soup

Ingredients

1 tablespoon butter
1/2 onion, minced
1/2 clove garlic, minced
1 tablespoon all-purpose flour
1 3/4 cups milk
8 ounces processed cheese,
cubed
1 cup beer
1/4 cup crumbled cooked bacon

Directions

Melt the butter in a large saucepan over medium heat. Add the onion and garlic; cook and stir until tender and fragrant. Sprinkle the flour over onion and garlic, and stir until blended in. Gradually whisk in the milk so that no lumps form. Continue to stir while you cook until the liquid thickens, about 10 minutes.

Reduce the heat to low, and cook for 5 more minutes, stirring occasionally. Add the cheese, bacon and beer. Gently stir until the cheese is melted and soup is well blended.

Grilled Beer Chicken

Ingredients

1 (3 pound) chicken, split in half lengthwise
garlic powder to taste
ground black pepper to taste
1 pinch seasoned salt
1 (12 fluid ounce) can or bottle beer
1/2 cup butter
2 tablespoons garlic powder
1 tablespoon seasoned pepper

Directions

Preheat grill for high heat.

In a microwave-safe bowl, combine the beer, butter, 1 tablespoon garlic powder and seasoned pepper. Heat in the microwave for 2 minutes, or until butter is melted and mixture is hot. Set aside.

Season chicken generously with the garlic powder, ground black pepper and seasoned salt to taste.

Brush the grilling surface with oil. Place chicken onto the grill bone side down. Close the lid, and cook for about 45 minutes, or until the chicken skin is starting to blister.

Turn the chicken over, so it is bone side up. They will be black and charred, but the chicken meat will be fine. Pierce the membrane of the bone with a fork, and ladle some of the beer mixture into the 'cup' formed by the bones. Throw a teaspoon or so of garlic powder on the coals, close the lid, and seal the vents.

Repeat ladling the beer mixture into the chicken, and throwing garlic powder onto the coals every 5 minutes, until the mixture is gone. The chicken should be tender and juices should run clear.

Pompous Mexican

Ingredients

1 (12 ounce) bottle Mexican beer
1/2 (1.5 fluid ounce) jigger full-
flavored gin such as Tanqueray or
Plymouth
3 tablespoons fresh lemon juice

Directions

Drink or pour out the beer to the level at which the neck widens, making room for the other ingredients. Pour in the gin and lemon juice. Secure the opening of the bottle using your thumb and gently rock the bottle to mix the ingredients. Drink and enjoy.

Pork with Peach and Black Bean Salsa

Ingredients

1 pound pork tenderloin, cubed
salt and pepper to taste
1/4 cup cornmeal
1 tablespoon olive oil
1/4 cup beer
1 cup prepared salsa
1 (15 ounce) can sliced canned
peaches, drained
1/2 (15 ounce) can black beans;
drain and reserve liquid
1 tablespoon chopped fresh
cilantro

Directions

Season cubed pork with salt and pepper to taste. Place meat in a large plastic bag with the cornmeal. Shake well to coat the meat.

Heat the oil in a large skillet over medium high heat. Place the coated meat in the skillet and saute for 5 to 10 minutes, or until browned. Reduce heat to medium.

Pour in the beer, salsa, peaches and beans with 2 tablespoons reserved liquid. Stir well and simmer for 15 to 20 minutes. Stir in the cilantro.

Beer Dip

Ingredients

1 (8 ounce) package cream
cheese
1 1/2 teaspoons paprika
10 dashes hot pepper sauce
1/4 cup beer

Directions

In a medium saucepan over low heat, melt cream cheese. Stir in paprika; mixture should be pink. Stir in hot sauce and beer. Serve warm or cold.

Beer Pizza

Ingredients

1 tablespoon olive oil
1/2 pound pepperoni sausage,
diced
1 pound bacon, diced
1 (4 ounce) can sliced
mushrooms, drained
1 onion, chopped
1 green bell pepper, chopped
1 (28 ounce) can tomato sauce
1 cup beer
1 clove garlic, minced
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon salt
2 unbaked pizza crusts
1 (8 ounce) package shredded
mozzarella cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat the oil in a skillet over medium heat, and saute the pepperoni and bacon until evenly browned. Mix in the mushrooms, onion, and green pepper. Cook and stir about 5 minutes, until tender.

In a medium saucepan over medium heat, mix the ingredients from the skillet with the tomato sauce and beer. Season with garlic, oregano, thyme, and salt. Allow the mixture to simmer for about 15 minutes, until slightly thickened. Spread over the 2 pizza crusts, and top with cheese.

Bake 20 to 25 minutes in the preheated oven, until the cheese is melted and the crust is golden brown.

Beef and Brew

Ingredients

- 1 tablespoon butter
- 1 cup sliced fresh mushrooms
- 1 cup beer
- 3/4 cup water, divided
- 1 bay leaf
- 3/4 teaspoon dried thyme
- 1/8 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1 pound round steak - cut into 1 inch strips
- 2 onions, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 2 tablespoons all-purpose flour

Directions

Melt the butter in a large saucepan over medium heat. Add the mushrooms and saute for 5 minutes, or until they are dark brown and tender. Add the beer, 1/2 cup water, bay leaf, thyme, ground black pepper and salt.

Add the meat, onions, green bell pepper and red bell pepper. Simmer for another 20 minutes, or until beef is tender. Remove bay leaf.

In a separate small bowl, combine the flour and remaining 1/4 cup water. Mix well, making sure the flour is completely dissolved. Stir this mixture into the meat mixture. Cook until thickened and bubbly, then cook for 3 minutes more.

Sheboygan Grilled Brats

Ingredients

1/4 cup butter
2 medium onions, thinly sliced
3 cloves garlic, chopped
4 (12 ounce) bottles dark beer
2 pounds fresh bratwurst
10 hot dog buns

Directions

Preheat an outdoor grill for high heat and lightly oil grate.

Melt butter in a large skillet over medium heat, cook and stir the sliced onions for 5 to 10 minutes, or until tender and translucent. Add the chopped garlic and cook, stirring, for an additional 2 minutes. Add the beer and let simmer while the bratwursts are cooking on the grill.

Grill the bratwursts for 30 to 35 minutes, turning often. Be careful not to poke holes in the casing. Remove the bratwursts from the grill and simmer in the beer sauce for an additional 10 to 15 minutes. Serve hot with onions on the rolls.

Kickin' BBQ Sauce

Ingredients

2 cups apple cider
1/2 cup balsamic vinegar
1 1/4 cups ketchup
1/2 cup honey mustard
1/2 cup prepared yellow mustard
1/2 cup coarsely ground mustard
1/3 cup honey
1/3 cup molasses
1/3 cup cane syrup
1 (12 ounce) bottle dark beer
1/2 cup brewed coffee
1/2 cup Worcestershire sauce
1/2 cup soy sauce
1/2 cup Louisiana-style hot sauce
1 teaspoon ground black pepper
1 teaspoon celery salt
1 habanero pepper, seeded and minced

Directions

Place the apple cider, balsamic vinegar, ketchup, honey mustard, yellow mustard, coarse mustard, honey, molasses, cane syrup, beer, coffee, Worcestershire sauce, soy sauce, hot sauce, black pepper, celery salt, and the habanero pepper in a large pan. Simmer the mixture over low heat until thoroughly blended, about 25 minutes. Remove from the stove, cool, pour into a covered container, and refrigerate until needed.

Summer Beer I

Ingredients

4 cups ice cubes
1 (6 ounce) can frozen lemonade concentrate
1 (12 fluid ounce) can or bottle beer
12 fluid ounces vodka

Directions

In a blender crush the ice. Pour in the lemonade concentrate, beer and vodka. Blend until smooth. Pour into frozen glasses.

Baked Chicken and Brie

Ingredients

1 cup light beer or dry white wine
4 skinless, boneless chicken
breast halves
salt and black pepper to taste
1 teaspoon dried oregano, or to
taste
8 ounces Brie cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Pour the beer or wine into a glass baking dish large enough to lay out the chicken. Season the chicken with salt, pepper and oregano on both sides, and place in the dish.

Bake for 35 to 40 minutes in the preheated oven, or until juices run clear. While chicken is baking, slice Brie with the rind into 1/4 inch thick slices. When chicken is done, place slices of Brie over the top. Return to the oven for 3 to 5 minutes, until cheese is melted. Voila, chicken with Brie sauce is complete!

Octoberfest Pork Chops

Ingredients

1 (12 fluid ounce) bottle
Octoberfest Beer
1 teaspoon Worcestershire sauce
3 cloves garlic, minced
1 teaspoon Old Bay Seasoning, salt,
1 pinch salt and freshly ground
black pepper
4 boneless pork loin chops,
pounded thin
1/3 cup freshly grated Parmesan
cheese
1 cup panko crumbs
2 eggs

Directions

In large freezer bag, combine beer, Worcestershire sauce, garlic, Old Bay Seasoning, salt, pepper, and pork chops. Marinate for 30 minutes.

Preheat the oven to 325 degrees F (165 degrees C). On a large plate, mix panko crumbs and Parmesan cheese. In a shallow bowl, whisk eggs until creamy. Remove pork chops from marinade. Dip each chop in egg, then press into crumb mixture to coat. Transfer chops to non-stick baking pan.

Bake in preheated oven for 25 minutes on one side. Turn chops over and continue cooking for another 25 minutes. Raise temperature to 350 degrees F (175 degrees C), and continue cooking until pork chops achieve an internal temperature of 160 degrees F (70 degrees C) and the coating is crispy.

Slow Cooker Kielbasa and Beer

Ingredients

2 pounds kielbasa sausage, cut into 1 inch pieces
1 (12 fluid ounce) can or bottle beer
1 (20 ounce) can sauerkraut, drained

Directions

In a slow cooker combine sausage, beer and sauerkraut. Cook on low for 5 to 6 hours, until the meat is tender and plump.

Honey Oat Beer Bread

Ingredients

2 cups all-purpose flour
1 1/4 cups rolled oats
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon brown sugar
1 tablespoon honey
1 (12 fluid ounce) bottle beer
1/4 cup butter, melted

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x5 inch loaf pan.

In a medium bowl, stir together the flour, oats, baking powder, salt and brown sugar. Drizzle honey over the dry ingredients, then pour the beer on top. Mix just until blended. Spoon into the prepared loaf pan. Drizzle melted butter over the top.

Bake for 25 to 30 minutes in the preheated oven, or until golden brown. A knife inserted into the top of the loaf should come out clean.

Ting-Town Barbeque Beef Sandwich

Ingredients

3 stalks celery, sliced thin
1 large onion, coarsely chopped
4 cloves garlic, minced
1 cup ketchup
1 cup barbeque sauce
1 tablespoon prepared yellow mustard
1 cup beer
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar, packed
1 teaspoon chili powder
1 teaspoon salt
1 teaspoon ground black pepper
4 pounds boneless beef chuck roast, trimmed of fat
16 hamburger buns, split

Directions

To make the sauce, combine the celery, onion, garlic, ketchup, barbeque sauce, mustard, beer, cider vinegar, Worcestershire sauce, brown sugar, chili powder, salt, and pepper in a bowl; stir until well blended.

Place the chuck roast in a slow cooker. Pour the sauce evenly over the meat. Cover and cook the roast on HIGH for 3 hours. Reduce heat to LOW, and continue cooking until very tender, about 4 hours more.

About 1/2 hour before serving, remove the chuck roast from the slow cooker and shred the meat with a large fork. Return the meat to the slow cooker, and cook uncovered so the sauce thickens, on LOW for 20 minutes.

To serve, dip the flat sides of hamburger buns into the sauce and top with meat.

'No Beer Available' Bratwurst

Ingredients

2 onions, cut into 6 pieces
10 garlic cloves, minced
2 liters ginger ale
1 (16 ounce) jar sauerkraut with liquid
ground black pepper to taste
6 fresh bratwurst sausages

Directions

Combine the onions, garlic, ginger ale, sauerkraut with liquid, and pepper in a large pot; bring to a boil. Reduce heat to low and simmer another 7 to 10 minutes. Add the bratwurst and simmer until the sausages are cooked through, about 15 minutes. Drain, and serve with sauerkraut.

Beer Simmered Beans

Ingredients

1 (15 ounce) can pinto beans,
rinsed and drained
1 (15 ounce) can kidney beans,
rinsed and drained
1 cup light beer
2 jalapeno peppers, minced
2 cloves garlic, minced
1 1/2 teaspoons cumin
1/4 teaspoon salt

Directions

Combine pinto beans, kidney beans, beer, jalapenos, garlic, cumin, and salt in a large saucepan. Simmer for 10 minutes. Serve warm or chilled.

Tudor Recipe for Ginger Beer

Ingredients

1 (0.6 ounce) cake compressed fresh yeast
2 teaspoons castor sugar or superfine sugar
2 teaspoons ground ginger
2 cups cold water

7 teaspoons castor sugar or superfine sugar, divided
7 teaspoons ground ginger, divided

3 3/4 cups white sugar
5 cups boiling water
12 1/2 cups cold water
1/2 cup strained fresh lemon juice

Directions

In a sterile 2 quart jar, blend together the yeast, 2 teaspoons of castor sugar, and 2 teaspoons of ground ginger. Stir in the cold water until well blended. Cover with a clean cheesecloth, and let sit in a convenient corner at room temperature where it will be out of the way for the next seven days.

Every morning for the next seven days, feed the yeast mixture by stirring in 1 teaspoon of castor sugar, and 1 teaspoon of ground ginger.

On the eighth day, give the mixture a good stir, then strain it through a clean tea towel into a large new plastic bucket, bin, or glass carbuoy. Wring all of the liquid out of the cloth, and set aside. You will be dealing with this later.

Dissolve the white sugar in 5 cups of boiling water by stirring vigorously. Pour the cold water into the bucket with the ginger juice, then stir in the sugar syrup and lemon juice.

Siphon the mixture into sterile screw top bottles, filling to within 2 inches of the top. Old cleaned out soda bottles will do. Screw on the tops tightly. Store the bottles of ginger beer in a cool dark place where they can remain undisturbed for 7 days. Be very careful upon opening as the beer is very fizzy.

Go back to the cloth now. The residue looks disgusting! However, lay the towel out flat with the disgusting side up. Use a knife to scrape the stuff to the center, then divide in half, and place each half into a separate sterile jar. Top each jar with 2 cups of cold water, and you are ready to go again. Twice! Begin with step 2 for subsequent batches. Unless you are very thirsty, I suggest you give one of them away.

Finger Steaks

Ingredients

1 cup all-purpose flour
3 1/2 teaspoons seasoned salt
1 teaspoon ground black pepper

1 egg
1/4 cup buttermilk
1/4 cup dark beer
1 tablespoon hot pepper sauce
(such as Frank's RedHot®)

2 pounds flat iron steaks
1 teaspoon seasoned salt

4 cups vegetable oil for frying

Directions

Whisk the flour, 3 1/2 teaspoons seasoned salt, and black pepper together in a mixing bowl; set aside. Beat the egg in a separate mixing bowl, then mix in the buttermilk, beer, and hot pepper sauce until smooth; set aside. Cut the steak into strips 1/2-inch wide by 3- to 4-inches long. Place into a mixing bowl, and toss with the remaining 1 teaspoon of seasoned salt.

Gently press the steak strips into the flour to coat and shake off the excess flour. Place the steak strips into the beaten egg, then toss in the flour again. Gently toss the strips between your hands so the excess flour can fall away. Place onto a baking sheet, and freeze until solid, about 4 hours.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Fry the frozen steak strips in small batches (5 to 7 at a time) until the breading is golden brown, and the beef has cooked to your desired degree of doneness, about 5 minutes for medium-well.

Rockin' Oysters Rockefeller

Ingredients

48 fresh, unopened oysters
1 1/2 cups beer
2 cloves garlic
seasoned salt to taste
7 black peppercorns
1/2 cup butter
1 onion, chopped
1 clove garlic, crushed
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
8 ounces Monterey Jack cheese,
shredded
8 ounces fontina cheese,
shredded
8 ounces mozzarella cheese,
shredded
1/2 cup milk
2 teaspoons salt, or to taste
1 teaspoon ground black pepper
2 tablespoons fine bread crumbs

Directions

Clean oysters, and place in a large stockpot. Pour in beer and enough water to cover oysters; add 2 cloves garlic, seasoned salt, and peppercorns. Bring to a boil. Remove from heat, drain, and cool.

Once oysters are cooled, break off and discard the top shell. Arrange the oysters on a baking sheet. Preheat oven to 425 degrees F (220 degrees C.)

Melt butter in a saucepan over medium heat. Cook onion and garlic in butter until soft. Reduce heat to low, and stir in spinach, Monterey Jack, fontina, and mozzarella. Cook until cheese melts, stirring frequently. Stir in the milk, and season with salt and pepper. Spoon sauce over each oyster, just filling the shell. Sprinkle with bread crumbs.

Bake until golden and bubbly, approximately 8 to 10 minutes.

Comfy Potato Soup

Ingredients

5 beer bratwursts
2 cups water
2 large carrots, chopped
1/4 large onion, chopped
2 (10.75 ounce) cans condensed
cream of potato soup
2 cups milk

Directions

Place the bratwursts and water into a large skillet, and set over medium heat. Bring to a boil, then cover and simmer for 10 minutes. Turn brats, and add more water if needed. Add carrots to the water. Cover and simmer for 10 more minutes. Drain, and slice the bratwurst.

While the bratwurst is cooking, pour the milk and potato soup into a saucepan, and set over medium heat. Simmer until the bratwurst are cooked. Stir in the onion, and add the carrots and bratwurst. Cook, stirring occasionally for about 10 minutes.

Beer Bread I

Ingredients

1 (12 fluid ounce) can or bottle
beer
3 cups self-rising flour
3 tablespoons white sugar

Directions

In a large bowl, mix together the sugar and flour. Add beer and continue to mix, first using a wooden spoon, then your hands. Batter will be sticky. Pour into a 9 x 5 inch greased loaf pan.

Bake at 350 degrees F (175 degrees) for 50 for 60 minutes. The top will be crunchy, and the insides will be soft. Serve topped with butter or cheese spread.

Root Beer Pork Chops

Ingredients

4 (1-inch thick) pork chops
3 (12 fluid ounce) cans or bottles
root beer
salt and pepper to taste
1 cup beef stock
2 tablespoons brown sugar
1/2 teaspoon chipotle-flavored hot
sauce
2 teaspoons Worcestershire sauce
1 pinch salt, to taste

Directions

Place the pork chops in a dish; pour 2 cans of the root beer over the chops. Place in refrigerator to marinate at least 2 hours. Remove the pork chops from the root beer; season with salt and pepper.

Combine the remaining can of root beer, the beef stock, brown sugar, hot sauce, and Worcestershire sauce in a saucepan over medium heat; simmer the mixture until it reduces to about 3/4 cup. Set aside.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Grill the pork chops on the preheated grill until they are no longer pink in the center, about 8 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Brush the chops generously with the reduction sauce and continue cooking for about 2 minutes more per side. Remove from grill and brush with any remaining sauce. Season with salt to taste before serving.

Sweet and Sour Ham Steak

Ingredients

2 Cook's® brand Bone-in Ham Steaks

1/2 cup brown sugar, firmly packed

1/3 cup beer or apple juice

2 tablespoons Dijon mustard

1 teaspoon pumpkin pie spice

Directions

Prepare charcoal or gas grill.

In a small saucepan, combine brown sugar, beer or apple juice, Dijon mustard and pumpkin pie spice. Cook glaze over medium-high heat, stirring several times, until it starts to bubble. Remove from heat.

Grill each ham steak 1-2 minutes each side before applying glaze. Baste ham steaks with glaze, grill 2 minutes, turn and baste again; grill an additional 2 minutes. Serve hot.

Pot Roast in Beer

Ingredients

2 pounds top round steak,
trimmed
2 tablespoons vegetable oil
1 onion, chopped
2 stalks celery, chopped
1 clove garlic, minced
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (12 fluid ounce) can or bottle
beer
2 bay leaves
2 whole cloves

Directions

Heat a roasting pan over high heat, and coat bottom with oil. Sear meat on all sides. Remove from pan, and set aside.

Reduce heat to low, saute onion, celery and garlic, scraping up browned bits. Cover, and cook on low for 15 minutes.

Mix in cream of mushroom soup and beer. Wrap bay leaves and cloves in cheesecloth, tie with string, and add to pan. Place roast on top of vegetables, spooning some sauce over meat. Cover with foil, and place lid over foil to seal well. Reduce heat, and simmer 1 1/2 hours.

Remove meat from pan, and slice. Return to the pan, and spoon sauce over. Cook an additional 30 minutes.

Rye Beer Bread

Ingredients

2 cups rye flour
1 1/2 cups room temperature beer
2 (.25 ounce) packages active dry yeast
2 tablespoons white sugar
1 tablespoon salt
2 tablespoons shortening
1 egg
3 cups bread flour
1 tablespoon caraway seed (optional)
1 tablespoon cornmeal

Directions

Combine rye flour, beer, and yeast in a large bowl. Cover bowl with plastic wrap. Set out overnight. Do not refrigerate.

The next day, add sugar, salt, shortening, and egg; beat with mixer until smooth. Stir in caraway seeds, if wanted. Add enough white bread flour to make a soft dough.

Knead on a lightly floured surface until smooth, approximately 10 minutes. Place in a greased bowl, and turn to oil the surface of the dough. Let rise in warm place about 1 hour, or until doubled.

Punch down dough, and divide in half. Shape into round or oblong loaves, and place on greased baking sheets sprinkled with corn meal. Let rise for 30 minutes.

Bake at 400 degrees F (205 degrees C) for 30 minutes. Cool on racks.

Texas Hickory BBQ Chicken

Ingredients

2 (12 fluid ounce) cans beer
2 cups hickory wood chips, or as much as you like
4 chicken leg quarters
2 cups barbeque sauce
salt and pepper to taste
heavy duty aluminum foil

Directions

Preheat an outdoor grill for medium heat. Coat the grill surface lightly with oil. Pour beer into a pan or bowl, and add wood chips. Let soak while the grill heats up.

When the coals are ready, sprinkle the hickory chips over them. Place chicken pieces on the grill, cover, and cook for 15 minutes. Turn over, cover and grill for an additional 15 minutes. Remove the chicken pieces from the grill, and place each leg quarter onto a large square of aluminum foil. Cover with barbeque sauce, and fold the foil into a packet around each piece of chicken.

Return chicken packets to the grill, and cook for an additional 15 minutes per side. Remove packets, and serve with more barbeque sauce.

Sweet 'n' Tangy Pork Chops

Ingredients

2 bone-in center-cut pork loin chops
1/8 teaspoon salt
Dash pepper
1/4 cup beer or beef broth
4 1/2 teaspoons ketchup
1 tablespoon brown sugar

Directions

Sprinkle pork chops with salt and pepper. In a large nonstick skillet coated with nonstick cooking spray, brown chops for 3 minutes on each side.

In a small bowl, combine the beer or broth, ketchup and brown sugar. Pour over pork; bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes or until a meat thermometer reads 160 degrees F. Remove chops and keep warm. Simmer sauce until reduced to 1/2 cup, about 5 minutes. Serve with pork chops.

Ron's Stewed Shrimp

Ingredients

5 pounds shell-on medium shrimp
1/3 cup mustard seed (such as McCormick®)
2 tablespoons seasoned salt (such as McCormick Season All®)
2 tablespoons dry mustard powder
10 tablespoons prepared yellow mustard
2 teaspoons ground black pepper
1 teaspoon celery salt
4 cups beer
2 cups distilled white vinegar
2 bay leaves

Directions

Place the shrimp, mustard seed, seasoned salt, mustard powder, black pepper, and celery salt into a large pot and bring to a boil. Turn the heat off and stir in the bay leaves. Let cool slightly before draining and serving.

Kiki's Borracho (Drunken) Beans

Ingredients

1 pound dried pinto beans, washed
2 quarts chicken stock
1 tablespoon salt
1/2 tablespoon ground black pepper
1 (12 fluid ounce) can or bottle dark beer
2 (14.5 ounce) cans chopped stewed tomatoes
1 white onion, diced
1/4 cup pickled jalapeno peppers
6 cloves garlic, chopped
3 bay leaves
1 1/2 tablespoons dried oregano
1 1/2 cups chopped fresh cilantro

Directions

Soak beans in a large pot of water overnight.

Drain beans, and refill the pot with chicken stock and enough water to cover the beans with 2 inches of liquid. Season with salt and pepper. Cover, and bring to a boil. Reduce heat to medium-low, cover, and cook for 1 1/2 hours. Stir the beans occasionally throughout the entire cooking process to make sure they do not burn or stick to the bottom of the pot.

Stir beer, tomatoes, onion, jalapeno peppers, garlic, bay leaves, oregano, and cilantro into the beans. Continue to cook uncovered for 1 hour, or until beans are tender.

With a potato masher, crush the beans slightly to thicken the bean liquid. Adjust the seasonings with salt and pepper to taste.

Beer Basted Rabbit

Ingredients

3 pounds rabbit meat
2 tablespoons garlic salt
2 (12 fluid ounce) cans beer

Directions

Preheat grill to medium high and lightly oil grate.

Place rabbit meat on heated grill and season with garlic salt. Pour beer into a medium bowl. Let meat cook 15 minutes, then start basting with beer every 10 minutes until done, about 30 minutes.

Mijo's Slow Cooker Shredded Beef

Ingredients

5 pounds chuck roast
3 cloves garlic, crushed
1 tablespoon paprika
1 tablespoon celery salt
1 tablespoon garlic powder
1 tablespoon dried parsley
1/2 tablespoon ground black pepper
1/2 tablespoon chili powder
1/2 tablespoon cayenne pepper
1/2 teaspoon seasoned salt
1/2 teaspoon mustard powder
1/2 teaspoon dried tarragon
4 fluid ounces beer
1 1/2 tablespoons Worcestershire sauce
4 tablespoons hot pepper sauce
2 teaspoons liquid smoke flavoring
1 large onion, chopped
1 green bell pepper, chopped
2 jalapeno chile peppers, chopped

Directions

Using a sharp knife, poke several 1 inch deep holes in the roast. Insert the garlic slivers into the holes.

In a small bowl, combine the paprika, celery salt, garlic powder, parsley, ground black pepper, chili powder, cayenne pepper and seasoned salt. Mix together well and rub over the meat.

In a separate small bowl, combine the beer OR cola, Worcestershire sauce, hot pepper sauce and liquid smoke and mix well. Place the roast in a slow cooker and pour this mixture over the meat.

Add the onion, green bell pepper and jalapeno chile peppers to the slow cooker.

Cook on low setting for 10 hours, or more, if desired.

Kielbasa Appetizers

Ingredients

18 fluid ounces beer
1 (18 ounce) bottle barbecue sauce
1/2 cup brown sugar
1/4 cup Dijon mustard
2 pounds kielbasa (Polish) sausage, cut into 1/2 inch pieces

Directions

Combine the beer, barbecue sauce, brown sugar, and Dijon mustard in a large skillet over medium heat. Bring to a boil, stirring occasionally; reduce heat to low and add the kielbasa. Simmer until kielbasa is browned and glazed, about 1 hour.

Cuban-Style Black Beans

Ingredients

2 tablespoons olive oil
1 teaspoon minced garlic
1 (15.5 ounce) can black beans,
drained
1 green bell pepper, chopped
1/2 sweet onion, chopped
1/2 (12 ounce) can light beer
1 tablespoon fresh chopped
cilantro, for garnish

Directions

Heat the oil in a skillet over medium heat; cook the garlic in the oil 15 seconds. Stir in the onion and green pepper; cook and stir 10 minutes. Pour in the black beans and beer; simmer until thick, about 15 minutes; garnish with cilantro.

Perfect St. Patrick's Day Cake

Ingredients

1 cup Irish stout beer (such as Guinness®)
1 cup butter, cut into pieces
3/4 cup unsweetened cocoa powder
2 eggs
2/3 cup sour cream
2 cups all-purpose flour
2 cups white sugar
1 1/2 teaspoons baking soda
3/4 teaspoon salt

3 cups confectioners' sugar, or as needed
1/2 cup butter at room temperature
3 tablespoons Irish cream liqueur (such as Baileys®), or as needed

8 ounces bittersweet chocolate, coarsely chopped
2/3 cup heavy cream
2 tablespoons butter at room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 2 9-inch cake pans with parchment paper, and spray with cooking spray.

Pour the beer into a saucepan, add the butter, and bring to a simmer over medium-low heat. Remove the pan from the heat, and whisk in the cocoa powder until the mixture is smooth. Allow the mixture to cool. In a bowl, beat the eggs and sour cream together until smooth with an electric mixer, and stir in the stout mixture to make a smooth, thick liquid.

In a large bowl, mix together the flour, sugar, baking soda, and salt. Pour the stout mixture into the flour mixture, and gently combine with a spatula. Pour the batter into the prepared pans.

Bake in the preheated oven until the cakes are set and a toothpick inserted into the center of a cake comes out clean, about 30 minutes. Remove and let cool in pans for 5 minutes before inverting the cakes onto wire racks to finish cooling.

Mix together the confectioners' sugar, butter, and Irish cream liqueur until the mixture forms a smooth and spreadable frosting (add more sugar or liqueur as needed to create the desired consistency). Spread half the frosting on top of each cake.

Place the chopped chocolate into a heatproof bowl. Bring cream to almost boiling in a small saucepan, and pour over the chocolate. Stir in the butter, and stir the mixture until the chocolate melts and the mixture is very smooth. Allow to cool until the mixture is pourable but not thin or overly runny, 10 to 15 minutes. Stack a cake gently on top of the other, frosting sides uppermost, and carefully drizzle the chocolate mixture over the cake, allowing decorative drips to run down the sides.

Mozzarella Sticks II

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
3/4 teaspoon salt
1 pinch ground white pepper
1 cup beer
4 cups safflower oil
1 egg white
1 pound mozzarella cheese sticks

Directions

In a medium bowl, mix together flour, baking powder, baking soda, salt and white pepper. Gradually pour in beer. Whisk briskly. Cover and allow the mixture to stand 90 minutes.

In a large, deep skillet, heat safflower oil to 375 degrees F (190 degrees C).

Whip the egg white into the batter. Dip mozzarella cheese sticks into the batter.

With a slotted metal spoon, place coated cheese sticks a few at a time into the hot oil. Fry 2 1/2 to 3 minutes, until crisp and golden brown. Drain on paper towels and serve hot.

Sharon's Awesome Chicago Chili

Ingredients

2 pounds ground beef
4 (14.5 ounce) cans kidney beans
4 (15 ounce) cans diced tomatoes
1 (12 fluid ounce) bottle beer
1 (12 ounce) bottle tomato-based chili sauce
1 large white onion, chopped
6 cloves garlic, minced
2 tablespoons chili seasoning
1 teaspoon black pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon cayenne pepper
1/2 teaspoon oregano
1/4 cup sugar
1 teaspoon hot sauce
1 teaspoon Worcestershire sauce

Directions

Place the ground beef in a large pot and cook over medium heat until evenly brown. Drain off the excess fat.

Mix in the kidney beans, diced tomatoes, beer, chili sauce, onion, garlic, chili seasoning, black pepper, garlic powder, onion, cayenne pepper, oregano, sugar, hot sauce, and Worcestershire sauce. Bring to a boil. Reduce heat to low, and simmer for about 4 hours, stirring occasionally.

Belgian Beef Stew

Ingredients

1 pound bacon, diced
1 tablespoon butter
20 small boiling onions, peeled
3 cloves garlic, minced
2 pounds lean beef chuck,
trimmed and cut into 1 inch cubes
2 tablespoons all-purpose flour
2 teaspoons salt
1/2 teaspoon ground black
pepper
16 ounces dark beer
1/2 bunch fresh parsley, chopped
1 lemon, juiced and zested
1 tablespoon grated lemon zest

Directions

Blanch the bacon for 1 minute in boiling water. Drain.

Place bacon and butter or margarine in a large covered pot or Dutch oven. Cook over medium heat until bacon is browned. Add onions; cook until golden. Add garlic, and cook for 1 or 2 minutes; take care not to burn the garlic. Remove bacon mixture from pot, and set aside.

Add beef to the fat left in the pot, and brown on all sides. When meat is browned, return bacon mixture to the pot. Stir in flour, salt, and pepper. Add enough beer to just barely cover the meat. Bring to a boil, reduce heat to simmer, and cover. Cook for 1 1/2 to 2 hours.

Remove pot from heat, and stir in parsley, lemon zest, and lemon juice. Serve hot.

Drunken Ribs

Ingredients

2 1/2 tablespoons garlic powder
1 1/2 tablespoons white pepper
1 1/2 tablespoons seasoned salt
1 tablespoon onion salt
1 teaspoon dried oregano
4 pounds pork spareribs
1/2 cup distilled white vinegar
12 (12 fluid ounce) cans or bottles
premium lager

1 (20 ounce) bottle ketchup
1 (10 fluid ounce) bottle
Worcestershire sauce
1 1/2 cups maple syrup
1 cup brown sugar
1 cup liquid smoke flavoring
1/2 cup margarine
1/2 cup apple cider vinegar
1/2 cup honey mustard

Directions

In a medium bowl, mix garlic powder, white pepper, seasoned salt, onion salt, and oregano.

Place ribs in a large roasting pan, and rub evenly with the garlic powder mixture to coat. Pour distilled white vinegar and 1/2 the beer, or enough to cover ribs, into the pan. Cover pan, and marinate ribs in the refrigerator 8 hours, or overnight.

Prepare an outdoor grill for indirect, medium heat, and lightly oil grate.

In a large saucepan, whisk together remaining beer, ketchup, Worcestershire sauce, maple syrup, brown sugar, liquid smoke, margarine, apple cider vinegar, and honey mustard. Bring to boil. Cover, reduce heat, and simmer 15 minutes, or until a thick sauce has formed.

Remove ribs from the marinade mixture, and coat liberally with the sauce. Place on the prepared grill, and cook 1 1/2 to 2 hours, to an internal temperature of 160 degrees F (70 degrees C). Brush frequently with the sauce while cooking.

Slow Cooker Corned Beef and Cabbage

Ingredients

4 large carrots, peeled and cut into matchstick pieces
10 baby red potatoes, quartered
1 onion, peeled and cut into bite-sized pieces
4 cups water
1 (4 pound) corned beef brisket with spice packet
6 ounces beer
1/2 head cabbage, coarsely chopped

Directions

Place the carrots, potatoes, and onion into the bottom of a slow cooker, pour in the water, and place the brisket on top of the vegetables. Pour the beer over the brisket. Sprinkle on the spices from the packet, cover, and set the cooker on High.

Cook the brisket for about 8 hours. An hour before serving, stir in the cabbage and cook for 1 more hour.

Yummy Margaritas

Ingredients

1 (12 fluid ounce) can frozen limeade concentrate
6 fluid ounces beer
6 fluid ounces tequila
4 cups ice
1 lime, sliced

Directions

In a blender combine limeade, beer and tequila. Fill blender to the top with ice. Blend until thick and smooth.

Salt the rims of 2 large margarita glasses. To do so, pour salt onto a small plate, moisten the rims of the glasses on a damp towel and press them into the salt.

Serve the margaritas in the salted glasses and garnish with slices of lime.

Slow Cooker Pulled Pork

Ingredients

1 (2 pound) pork tenderloin
1 (12 fluid ounce) can or bottle
root beer
1 (18 ounce) bottle your favorite
barbecue sauce
8 hamburger buns, split and lightly
toasted

Directions

Place the pork tenderloin in a slow cooker; pour the root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, 6 to 7 hours. Note: the actual length of time may vary according to individual slow cooker. Drain well. Stir in barbecue sauce. Serve over hamburger buns.

My Kid's Favorite Pork Chops

Ingredients

6 pork chops
2 tablespoons steak seasoning
1 (12 fluid ounce) can or bottle
beer
1 (18 ounce) bottle barbeque
sauce
2 onions, sliced

Directions

Sprinkle pork chops with steak seasoning. Brown both sides in skillet. After the pork chops have been browned, remove them from the pan.

Pour into skillet one can of beer. Stir around the beer until all the particles on the sides have been incorporated. Pour in barbecue sauce and place the pork chops back into the pan. Add onions and cover. Simmer on low for 1 to 2 hours.

Barbecued Shredded Beef

Ingredients

3 pounds beef roast
2 onions, chopped
2 (12 fluid ounce) cans or bottles
beer
6 teaspoons Worcestershire sauce
2 teaspoons liquid smoke
flavoring
2 teaspoons garlic powder
2 teaspoons ground black pepper
salt to taste
1 (18 ounce) bottle barbecue
sauce
2 cups water

Directions

Preheat oven to 275 degrees (135 degrees C).

Place roast in a large roasting pan and scatter chopped onions over.

In a large bowl, combine Worcestershire sauce, liquid smoke, garlic powder, salt and pepper. Pour in beer, stir and add to roasting pan. Add water to the top of beef.

Cover and cook in oven at 275 degrees F (135 degrees C) for 4 to 5 hours.

When meat is cooked, shred meat with 2 forks, add barbecue sauce and mix well.

Beer Butt Rosemary Chicken

Ingredients

1 (12 fluid ounce) can beer
1 orange
1 (3 pound) whole chicken
1 large sweet onion, sliced
4 sprigs fresh rosemary
seasoned salt, to taste
1 (14.5 ounce) can low-sodium
chicken broth
4 red potatoes, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking dish. Pour out half the beer from the can, spray the can with cooking spray, and set it upright in the center of the baking sheet.

Cut 2 thin slices from the orange, and set aside. Cut the rest of the orange into large chunks. Loosen the skin over the breast of the chicken, and insert an orange slice, an onion slice, and 1 rosemary sprig under the skin of each side of the breast. Place the orange chunks and 2 sprigs of rosemary into the cavity of the chicken.

Spray the outside of the chicken with cooking oil spray, and sprinkle with seasoned salt to taste. Place the chicken onto the beer can in an upright position, with the can inserted into the cavity of the chicken. Pour the chicken broth into the baking dish, and place the rest of the sliced onion and the potatoes into the broth.

Roast in the preheated oven until the skin is crisp, the meat is no longer pink at the bone, and the juices run clear, about 1 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Let the chicken rest for 10 minutes before slicing.

Paraplegic

Ingredients

1 cup ice cubes
1 fluid ounce Canadian whiskey,
such as Crown Royal[®]
1 fluid ounce Kahlua or other
coffee flavored liqueur
1/2 cup root beer
2 fluid ounces milk

Directions

Fill a highball glass with ice. Pour in the Canadian whiskey, coffee liqueur and root beer. Slowly pour in the milk so it does not curdle. Stir gently and enjoy immediately.

Beer-Batter Onion Rings

Ingredients

3 cups all-purpose flour
2 eggs, separated
1 cup beer
4 tablespoons butter, melted
salt to taste
3 large onions, sliced into rings
2 quarts oil for frying

Directions

Sift flour into a large bowl. In another large bowl, whisk egg yolks. Mix in beer, butter and salt. Set aside 1 cup of flour for dipping the onion rings. Slowly stir the egg yolk mixture into the remaining flour and mix well. Allow the mixture to stand 30 to 60 minutes.

Heat deep fryer to 375 degrees F (190 degrees C).

In a small bowl, stiffly beat the egg whites. Gently combine the egg whites with the batter.

Coat each onion ring with flour and dip into batter.

Deep fry the battered rings, several at a time, until golden brown. Drain on paper towels and serve.