

Beer – It's not just for breakfast



which has enhanced his creativity in menu design. From a Hefeweizen, with its refreshing and citric notes, used in a salad dressing, to an Imperial Stout reduced in a chocolate sauce drizzled over tiramisu for dessert.

Some simple uses for beer are as a marinade for meats and poultry. The acid in beer has a tenderizing effect and, depending on the style of beer used, can infuse flavors and aromas. Salad dressings are a great way to introduce beer in a subtle manner. Take a tart

Belgian ale, sweeten it with balsamic vinegar, add some herbs, and blend with olive oil. Viola, you have a great light low calorie dressing.

Soups are another terrific option. Hearty stews and creamy bisques lend themselves well to malty beers which add some body and aromatic notes. Try to avoid using hoppy beers for delicate soups since they tend to become more bitter in cooking. India Pale Ales, the hoppy style of beer, are ideal when preparing spicy foods such as chili or garlicky dishes and infused into butter for cooking. Seafood requires a lighter approach because of the fish's delicate nature. Aromatic beers are wonderful for poaching fish and especially when simmered with mussels or other shellfish.

As a brewer, I have found the dessert course to be the most versatile use of the vast varieties of beers. A strong barleywine is wonderful in a caramel sauce, a sour cherry beer opens up the fruit toppings on a shortcake. We've even had our stout made into a coffee ice cream.

Visit us at willibrew.com for details about these and other UPCOMING EVENTS:
Monday, September 15 – Summer's End Beer Dinner
Monday, September 22 – Annual Craft Brewers Oktoberfest Beer Tasting
Monday, October 13 – Columbus Day Beer Dinner

Some simple guidelines for cooking with beer:

- Taste the beer before you use it and think about its aroma, flavor and body and how it can enhance your recipe.
- Start off using a little beer and increase to taste; match the intensity of the dish to the type and style of the beer.
- The longer you heat the beer and reduce it, the more concentrated the flavors will become and the alcohol will evaporate. There is a beer suited for nearly any dish you can dream up!

So plan a trip to your local grocer, pick up one of our Growlers of FRESH beer and have some fun in the kitchen.

by David Wollner, Owner and Brewmaster

Beer. It's not just for breakfast anymore, especially since those college days. However, a crisp light lager with cheese and hard boiled eggs is the eye opener in the Czech Republic. There has been an escalation of beer and food pairings for over two decades. Beer steamed hotdogs, beer can chicken, beer battered fish, are now being overshadowed by beer dinners featuring multi courses of food paired with, and often prepared with, flavorful beers.

Just to give a little perspective, there are over 40 styles of beers produced throughout the world – from light to dark, sweet to hoppy, mild to strong, fruity to malty, and many more. Many chefs at culinary schools are being trained in using beer to highlight their dishes, rather than as just an afterthought. At the Willimantic Brewing Company, our Chef Will Deason has been designing recipes for our beer dinners for the past four years. Formally a light beer drinker, Will has been experimenting with different styles of beer

Pumpkin Patch Soup

As prepared by Chef Will Deason

Ingredients:

- 4 15 oz. cans mashed pumpkin
- 1 pound unsalted butter
- 1 large white onion, minced
- 1 tablespoon minced garlic
- 1 quart vegetable stock
- 12 oz. Harvest Ale, Oktoberfest or similar ale
- 3/4 quart heavy cream
- 1 pinch nutmeg
- 1/4 cup brown sugar
- 3/4 teaspoons cinnamon
- To taste - salt and white pepper
- 9 small pumpkins, washed in cold water and hollowed

Melt butter in a large sauté pan. Add sweet onions and garlic and sauté until translucent. Deglaze with the ale and add the mashed pumpkin, cinnamon, nutmeg, brown sugar and vegetable stock. Heat slowly so that the pumpkin doesn't scald. Bring cream to a simmer in a small sauce pan, and whisk into the soup. Simmer for 30 minutes on medium low heat, adding salt and pepper to taste. Ladle into the pumpkins, garnish with whipped cream and a cinnamon stick and serve. **YUM!**

Yield - 9 servings



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