

SAMUEL ADAMS®

Welcome!

**Thank you for coming to the Sam Adams Beer
Tasting!**

**Attached are some great food and beer recipes for
you to take home and enjoy. Please feel free to
visit our website www.samadams.com for more
great ways to pair food and beer as well as more
recipes cooking with beer.**

Enjoy!



AMERICA'S WORLD-CLASS BEER™

Artichoke & Cheese Dip

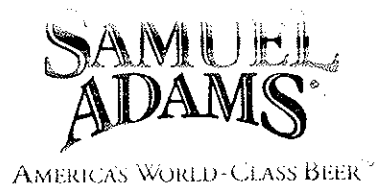
Yield: 4 cups dip, for 12 people

Ingredients

1 cup Samuel Adams Boston Lager
1-3/4 pounds artichoke hearts (2 14-ounce cans, drained, or equal quantity frozen and thawed)
1 cup freshly grated parmesan cheese
1 tablespoon minced lemon zest
1 tablespoon cracked black pepper
Several drops hot pepper sauce
8 ounces light cream cheese (Neufchatel)
1 egg white
1/2 cup plain bread crumbs

Instructions

Preheat oven to 350 F. Mix all the ingredients in a food processor fitted with a metal blade. Scrape the entire mixture into a 2-quart baking dish and bake for 30 minutes, or until browned and bubbly at the edges. Serve with carrot and celery sticks, slices of bell pepper, bread, or chips.



Beer Battered French Fried Onion Rings

Makes 12 servings

Ingredients

1 cup Sam Adams Boston Lager
4 cups vegetable oil for frying
1 cup all-purpose flour
1 pinch salt
1 pinch ground black pepper
4 onions, sliced

Instructions

In a large heavy skillet, heat oil to 365 degrees F (180 degrees C).

In a mixing bowl, combine flour, beer, salt and pepper (if desired). Cover the onion slices with the batter, then deep fry them in the oil until golden brown. Let drain on paper towels.

Can be refrigerated or frozen, then reheated in oven or microwave.



AMERICA'S WORLD-CLASS BEER™

Thick & Spicy Chili

Makes 8 servings

Ingredients

2 tablespoons vegetable oil
2 onions, chopped
3 cloves garlic, minced
1 pound ground beef
3/4 pound beef sirloin, cubed
1 Bottle Sam Adams Boston Lager
1(14 ounce) can beef broth
1 cup strong brewed coffee
1 (14.5 ounce) can peeled and diced tomatoes with juice
2 (6 ounce) cans tomato paste
4 (15 ounce) cans kidney beans
3 tablespoons and 1-1/2 teaspoons chili powder
1 tablespoon unsweetened cocoa powder
1 teaspoon ground cayenne pepper
4 fresh hot Chile peppers, seeded and chopped
1 teaspoon dried oregano
1/2 cup packed brown sugar
1 tablespoon cumin seeds
1 teaspoon ground coriander
Salt, to taste
Chopped scallions and shredded cheese (optional)

Instructions

Heat oil in a large saucepan over medium heat. Liberally salt chopped sirloin and ground beef, and cook with onions and garlic for 10 minutes, or until the meat is well browned and the onions are tender.

Mix in the diced tomatoes with lager, beef broth, coffee, tomatoes with juice, and tomato paste. 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. Season to taste, top with scallions and cheese, and serve.



AMERICA'S WORLD-CLASS BEER™

Grilled Cherry Wheat Vegetables

Ingredients

3 zucchini sliced
3 yellow squash sliced
1 large carrot parboiled and sliced
1 roasted red pepper sliced
2 tsp oregano

Marinade Ingredients:

1/2 cup Samuel Adams Cherry Wheat
1 cup olive oil
1/4 cup lemon juice
1 tsp black pepper
1/2 tsp salt

Instructions

Marinade Instructions:

Place all ingredients in food processor but reserve the oil. Drizzle all olive oil until marinade has a thickened consistency.

Place all vegetables in shallow pan, cover with the marinade in the refrigerator for about an hour. Grill all vegetables for three to four minutes on both sides, arrange on a serving platter and drizzle some of the remaining marinade on top. This dish can be served hot as a side vegetable or cold as an hors d'oeuvre. Garnish with sprig of rosemary.



Samuel Adams Boston Lager Glazed Chicken Wings

Serves 6-8

Ingredients

Glaze Ingredients:

1 tablespoon olive oil
1/2 tablespoon shallots, minced
1 tablespoon garlic, minced
1 bottle Samuel Adams Boston Lager
1 cup chili-garlic sauce
2 ounces rice wine vinegar
2 tablespoon brown sugar
1 tablespoon black pepper

Wings Ingredients:

Glaze (recipe above)
3 pounds chicken wings
1 pound flour
1 tablespoon salt
1 tablespoon paprika
1 teaspoon black pepper
1 teaspoon cayenne pepper

Instructions

Glaze Instructions:

Saute shallots and garlic in olive oil until soft. Add Samuel Adams Boston Lager and remaining ingredients and simmer until reduced by half. Remove from heat and store.

The sauce may be used to marinade, glaze or serve as a dipping sauce.

Wings Instructions:

You may use either a frying method or baking method to prepare the wings...It's all a matter of taste.

To fry: Mix the flour and seasoning and coat the wings. Fry in oil heated to 350-375 degrees Fahrenheit for about 4-5 minutes. Remove from oil and drain on paper towels. Place cooked wings in a bowl and toss with your Samuel Adams glaze. Serve with additional glaze as dipping sauce.

To bake: Season the wings. Bake in a pre-heated oven at 350-375 degrees for 8-10 minutes. Place cooked wings in a bowl and toss with glaze. Serve with additional glaze as dipping sauce.



AMERICA'S WORLD-CLASS BEER™

Samuel Adams Oktoberfest Vinaigrette

Ingredients

1 1/2 oz. diced smoked bacon
1/2 teaspoon chopped garlic
1 tablespoon chopped shallots
1 tablespoon chopped dry cured black olives
2 tablespoons balsamic vinegar
4 tablespoons Samuel Adams Oktoberfest or Samuel Adams Boston Lager
1/4 cup extra virgin olive oil

Instructions

In a skillet, cook bacon until crisp, retaining the rendered fat. When the bacon is cooked reduce heat to low, add the garlic, shallots, and olives and saut until the garlic is golden brown. Remove from heat, add the vinegar, beer and olive oil. Set aside.



AMERICA'S WORLD-CLASS BEER™

Gingersnap Chicken Breast with Samuel Adams Octob

Ingredients

Ingredients:

4 chicken breasts
1 cup gingersnap cookies, ground
2 egg whites
Salt/pepper

Sauce:

2 tbs butter
1 cup chopped onions
1 tbsp garlic
1/2 cup raisins
12 oz Samuel Adams Octoberfest
Juice of 2 lemons
1/2 cup brown gravy

Instructions

Season chicken with salt and pepper. Cut with semi-whipped egg whites. Coat with cookie crumbs. Bake at 350 degrees for 30 minutes or until cooked.

Sauce:

Sautee onion and garlic until brown. Add beer and brown gravy and reduce by half. Add raisins. Cook for another ten minutes. Mix in 2 oz butter and salt and pepper. Add steamed spinach underneath chicken for a garnish. Pour sauce over chicken and top with lots of chopped chives.



AMERICA'S WORLD-CLASS BEER™

Marinated Strip Steak w/ Steak Sauce Mayonnaise

Recipe by Chef David Burke

Ingredients

For Steak Marinade:

- 2 Skirt/Strip steaks (trimmed) - about 3 lbs
- 1 cup Samuel Adams Boston Lager
- 2 cups canola oil
- 3 cloves roasted garlic
- 2 tbsp Dijon mustard
- 1 tbsp Coleman's mustard
- 2 tbsp chili powder
- 1 tbsp cayenne
- 1 tbsp paprika
- 1 tbsp butcher black pepper

For the Steak Sauce Mayonnaise:

- 1 cup David Burke's Primehouse Steak Sauce
- 1 cup mayonnaise
- Half Cup Samuel Adams Boston Lager
- 1 tsp Tabasco
- 1 tbsp chopped chives
- Salt/pepper to taste

Instructions

For the Mayonnaise:

Mix all of the ingredients in a bowl until mixture is consistent

For the Steaks:

- Cut steaks in half lengthwise and marinate 4 hrs
- Grill over medium heat approx. 5 min. on each side until medium rare
- Slice steak crosswise against the grain
- Garnish with mayonnaise



AMERICA'S WORLD-CLASS BEER™

Sam's Beer Broiled Brats

Ingredients

2 bottles of Samuel Adams OctoberFest or Samuel Adams Boston Lager
8 fresh bratwurst
1 large onion
8 hotdog rolls
All condiments know to man

Instructions

Cut a large onion into 1 to 2 " pieces. Put onions, bratwurst into pot and pour in Samuel Adams OctoberFest. Boil for 10-15 minutes at 350 degrees. Take onions and bratwurst out and grill bratwurst for an additional 5 minutes. Place bratwurst, onions and all condiments in a roll and enjoy.



AMERICA'S WORLD-CLASS BEER™

Samuel Adams Oktoberfest Meatballs

Ingredients

Meatball Ingredients:

1/2 cup grated onion
2 tablespoons Samuel Adams Oktoberfest beer
1/2 tablespoon salt
1 teaspoon thyme
2 teaspoons dried parsley
1 teaspoon freshly ground red chili flakes
1 teaspoon cayenne
1 1/2 teaspoon ground allspice
1/2 teaspoon freshly ground black pepper
1/2 teaspoon sugar
4 cloves garlic, finely minced and mashed
2/3 cup dried bread crumbs
2 eggs
1/3 cup finely chopped parsley
2 pounds lean boneless beef or port, freshly ground
2 tablespoon vegetable oil
4 cups onions, coarsely chopped
4 tablespoons olive oil for browning

Sauce Ingredients:

1/4 cup vegetable oil
2 medium onions, coarsely chopped
1/4 cup flour
1 1/3 cups hot beef broth
2/3 cup Samuel Adams Oktoberfest beer
1 cup sour cream
1 tablespoon paprika
1/2 teaspoon cayenne
2 cups sliced mushrooms
salt and pepper to taste
1/2 cup finely minced Italian (flat-leafed) parley for garnish

Instructions

Combine the first 11 ingredients in a large bowl. Steep 15 minutes. Add the next 4 ingredients with steeped spices, mixing thoroughly. Refrigerate 1 hour before forming into balls.

While meat is chilling, heat large skillet on medium-high. Pour in 2 tablespoons oil and stir-fry onions until golden brown but still crisp. Heat large, heavy skillet on medium, add olive oil to coat, and brown meatballs on all sides.

Place the browned meatballs and onions in layers in a large Dutch oven. Pour prepared sauce over top. Cover and simmer slowly 45 minutes. Serve hot with sauce.

Heat skillet used to brown meatballs on medium, add 1/4 cup oil and saut onions until wilted and light golden. Sprinkle flour over onions, cook, stirring constantly, until golden brown.

Slowly stir in hot broth. When smooth, stir in Samuel Adams Oktoberfest, sour cream, spices, and mushrooms (do not boil). Season to taste.



AMERICA'S WORLD-CLASS BEER™

Samuel Adams Lagered Caramel Sauce

Ingredients

2 1/2 cups of firmly packed brown sugar
1 1/2 cups light corn syrup
6 tablespoons unsalted butter
1/2 tsp. salt
1/3 cup Samuel Adams Boston Lager
4 tsp. vanilla extract
2 cups heavy cream

Instructions

In a heavy pan, dissolve the sugar, corn syrup, butter, salt and Samuel Adams Boston Lager over low heat, stirring constantly. When the sugar is dissolved, bring the mixture to a boil and cook (without stirring) until the mixture reaches 235 degrees on candy thermometer. Remove from the heat and gently stir in the vanilla. Allow to cool 10 minutes, stirring occasionally. Slowly stir in the cream until smooth and glossy. Store in the refrigerator and warm gently before serving.



AMERICA'S WORLD-CLASS BEER™

Samuel Adams Octoberfest Poached Pears with Honey

Ingredients

4 pears (peeled, whole)
2 bottles Samuel Adams Octoberfest
1 cup sugar
3-4 cloves

Instructions

Poach pears in beer until tender, reserve. Reduce liquid to syrup in the beer and sugar. Add 1/2 cup syrup to 5 egg yolks whisk over double boil until it becomes frothy and thick. Remove to room temp. Cut pears in half and lay on a plate. Fold one cup of stiff whip cream into the sabayon, add chopped mint. Spoon over the pears and brown under the broiler. Serve with ice cream and an ice cold Samuel Adams Octoberfest.



AMERICA'S WORLD-CLASS BEER

Pecan Prailines

Makes two dozen delicious treats

Ingredients

Baking pan
1 1/2 sticks unsalted butter
1 cup granulated sugar
1 cup packed light brown sugar
1/2 cup heavy cream
1 teaspoon baking soda
1/2 cup buttermilk
1/2 cup Sam Adams Light or Samuel Adams Double Bock
Candy thermometer
3 cups pecan halves
2 tablespoons vanilla extract

Instructions

Line a large cookie sheet with parchment and butter generously. In a heavy pan melt butter over high heat and add the sugar, cream and baking soda. Cook 1 minute, whisking constantly. Add buttermilk and beer. Cook, stirring frequently until 200 degrees on a candy thermometer. Add pecans and continue cooking, stirring constantly, until 250 degrees. As the mixture is cooling to 220 degrees, continue beating mixture and add vanilla. Quickly spoon onto buttered parchment in large spoonfuls. Cool and store in airtight container. Makes about 2 dozen delicious treats.