

Summer Entertaining Guide

GOURMET —Grilling—



TASTY
Recipes
AND
VALUABLE
Coupons
INSIDE!

INSPIRATION FOR
FUN & EASY
—SUMMER—
ENTERTAINING

FREE PUBLICATION



SUMMER 2019

GRILLIN' with BEER



Ingredients

2.75 (16.9 OUNCE BEER CANS)
OF BITBURGER, CARLSBERG
OR KÖNIG PILSENER

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

1. PREHEAT AN OUTDOOR GRILL FOR MEDIUM-HIGH HEAT WHEN HOT, LIGHTLY OIL GRATE.
2. 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.
3. COOK THE BRATWURST ON THE PREHEATED GRILL, TURNING ONCE, 5 TO 10 MINUTES. SERVE WITH THE BEER MIXTURE AS A TOPPING OR SIDE.



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SAMUEL ADAMS[®]

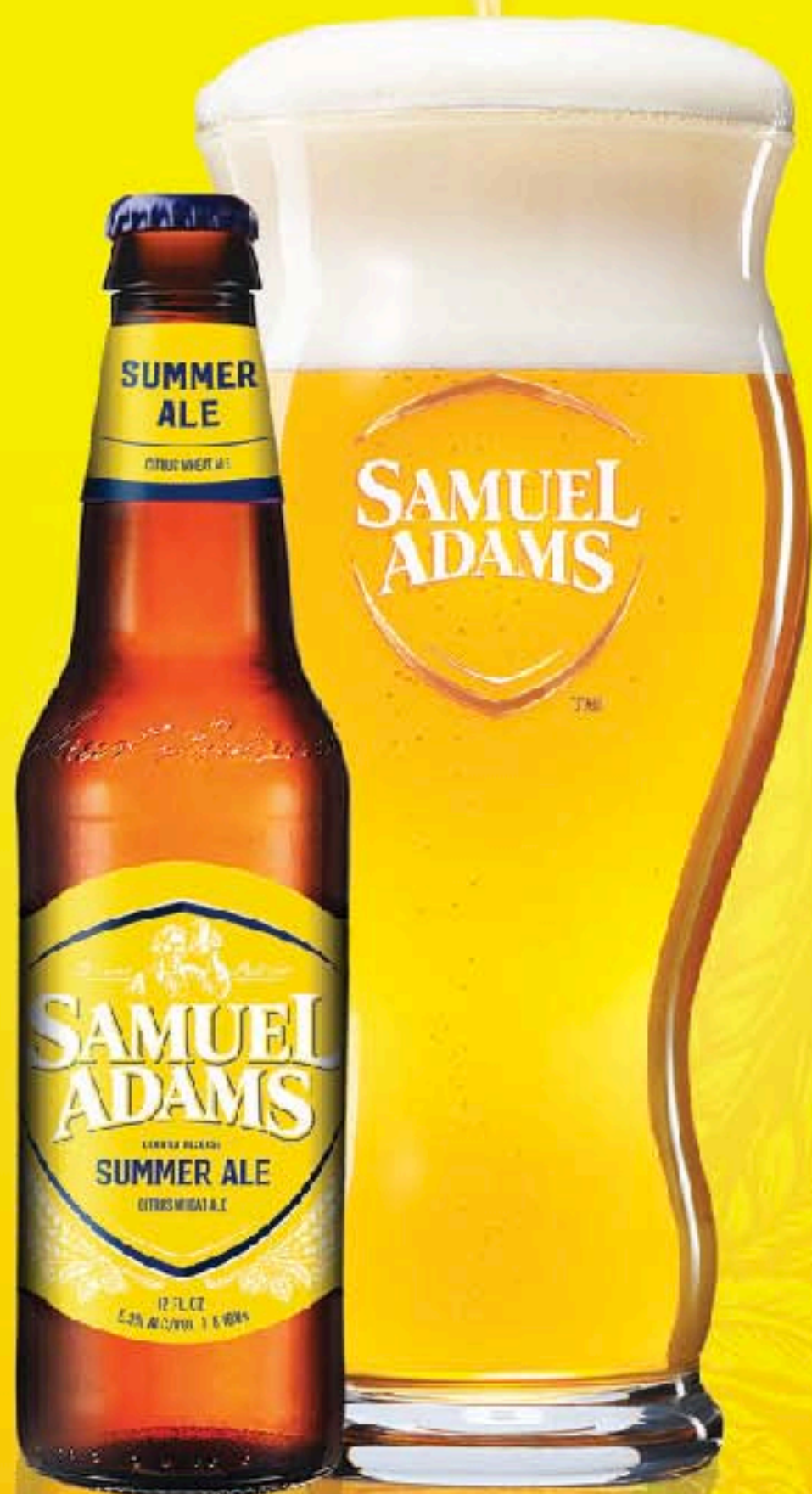
Lighter & Brighter **SUMMER ALE CHICKEN TACOS**

INGREDIENTS

- 3 tbsp** Canola Oil
- 1 ½ lbs** Boneless, Skinless Chicken Thighs
- 1 tbsp** Taco Seasoning
- 12 oz. Samuel Adams Summer Ale**
- 12 each** Flour Tortillas
- ¼ Cup** Sour Cream
- ¼ Cup** Chopped Sweet Onions
- ¼ Cup** Chopped Cilantro

PREPARATION

- 1. For the chicken:** Heat a skillet over MEDIUM HIGH heat and add oil.
- Season the thighs with taco seasoning and add to the skillet.
- Brown chicken on both sides and add the beer. Cover and cook for 15-20 minutes, or until the thighs are tender.
- Remove the chicken from the cooking liquid and shred with a fork.
- 5. To assemble:** Fill three taco shells with shredded chicken and garnish with desired amount of sour cream, onion and cilantro.





NEW

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JULY 2019



NEW MOON

2



HALF MOON

9



FULL MOON

16



MOON LANDING
50TH ANNIVERSARY

20



HALF MOON

25



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6 SIMPLE INGREDIENTS

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SLOW COOKER PULLED PORK

Pair this sandwich with our all-new **SuperEIGHT SUPER GOSE!** The tart, bright flavors of our session sour cut through the savory, rich pork, leaving you refreshed & ready for your next bite!

— INGREDIENTS —

- 2 lbs Pork Shoulder
- 2 cups Chicken Stock
- 1 ea Onion
- 3 tbsp Blackening Seasoning
- 1 ea Carrots
- Your Favorite BBQ Sauce
- 1 ea Celery, Heads

— DIRECTIONS —

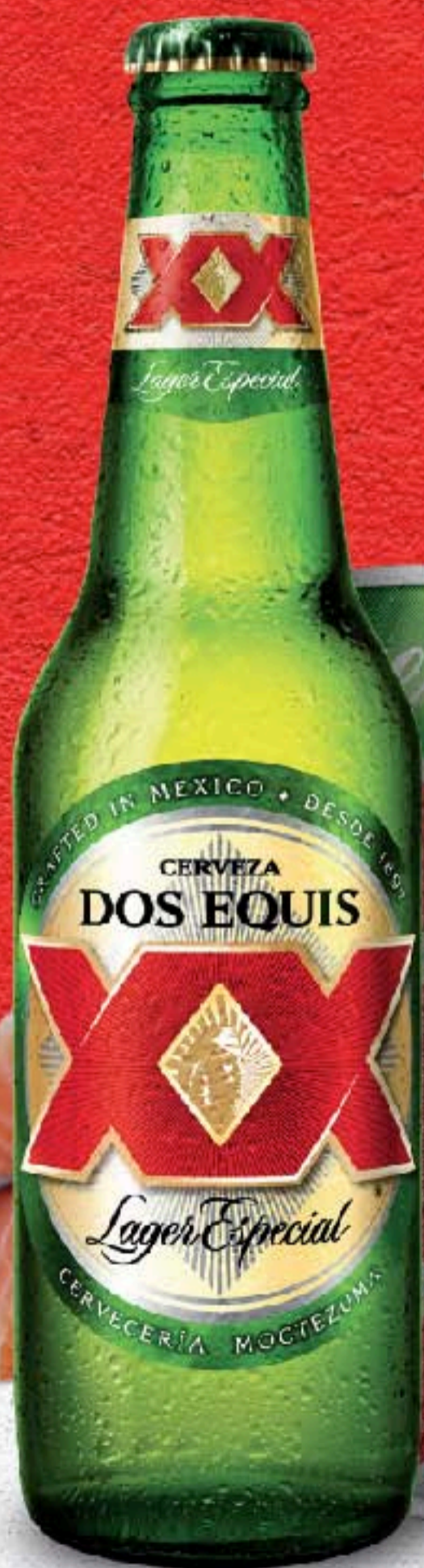
1. Score the fat side of the pork shoulder with a sharp knife.
2. Rub all sides of the shoulder with Blackening Seasoning.
3. Sear the shoulder on the grill.
4. Rough chop all veggies.
5. Place veggies, chicken stock & pork into slow cooker.
6. Cook on low for 6-8 hours. Pork is done when it can easily be separated.
7. Serve on a toasted kaiser roll smothered in BBQ sauce. Napkins optional.



Off-centered goodness for off-centered people. | dogfish.com

THE BEER THAT INSPIRED THE MARISCADA

Keep It Interessante.



ENJOY **XX**TM RESPONSIBLY.

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GRILL MATE

**SPRINKLE
ON EVERYTHING**



ON FRUIT

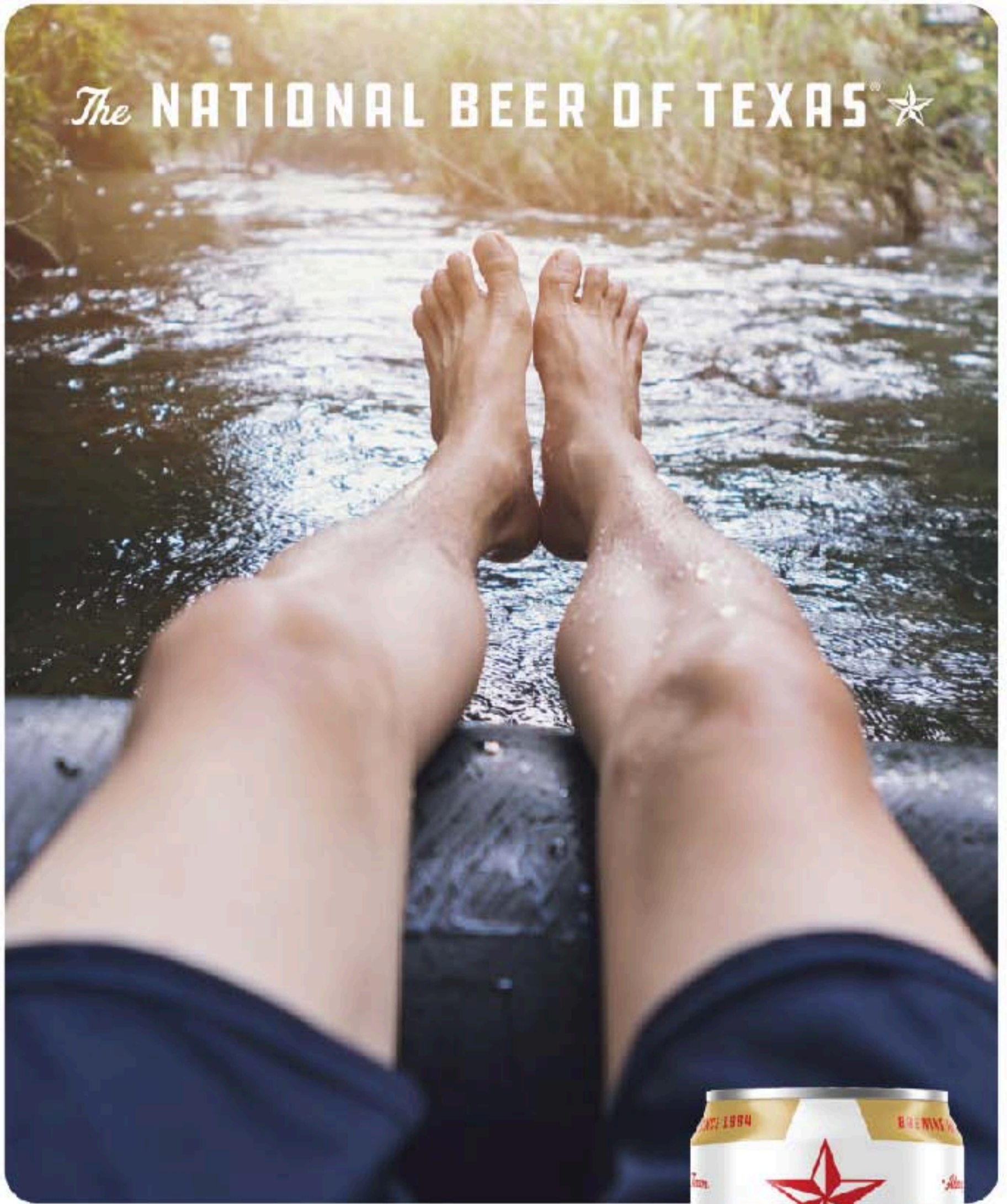
ON VEGGIES

ON SALAD

ON ANYTHING



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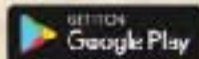
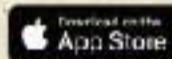
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ALC/VOL

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CALORIES

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1g

SUGARS

2g

CARBS



BASED ON A 12OZ SERVING SIZE. | PLEASE DRINK RESPONSIBLY | ©2019 HARD SELTZER BEVERAGE COMPANY LLC, BOSTON, MA 618895-738087

MIONETTO Spritz



3

PARTS MIONETTO
SPARKLING ROSÉ

2

PARTS SPARKLING WATER

1

PART CAMPARI

Enjoy with a ruby red
grapefruit wedge
in a tall flute

ENJOY RESPONSIBLY.

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AVERAGE ANALYSIS FOR 12 FL. OZ. CAN: CALORIES 110, CARBOHYDRATES 3.36g, PROTEIN 0.76g, FAT 0.00g



GOURMET MIXES



FULL-BLOODED TEXAN



PICKLE ZEST



ATX GINGER WAA-SAA-BEE



HABANERO SMOKE HOUSE



TEXAS PRIME RIBEYE



ROASTED GARLIC

— TRY all SIX —



RECIPE CARD

BLOODY REVOLUTION SLOPPY JOES

INGREDIENTS

- 2 lbs of ground chuck hamburger meat
- 1 cup diced onions
- 1 cup diced green bell pepper
- 1 cup diced red pepper
- 1 bottle Bloody Revolution Texas Prime Ribeye
- 1 tbsp. of HEB Texas Prime Seasoning

PREPARATION

Season ground beef with Texas Prime Seasoning. Cook the beef. Stir in diced veggies, cook until tender (do not drain fat). Stir in Bloody Revolution mix. Simmer until mixture thickens. Serve on a Hawaiian Roll. ENJOY!

Credit: Rhonda King-HEB

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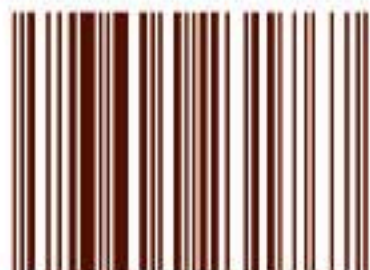
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— *Grilling* —