

BEER AND FOOD

2021

QUALITY



PAIRINGS

SHINER BOCK MAKES MEAT E E E E E





Shiner Bock BBQ Sauce

(yields approx 1/2 gallon)

Ingredients:

30 oz Shiner Bock (2.5 12oz bottles or cans)

32 oz ketchup

1 cup honey

3/4 cup Worcestershire Sauce

3/4 cup apple cider vinegar

Spice Pack:

2 TBSP onion powder

2 TBSP garlic powder

2 TSP chipotle powder

2 TSP white pepper

1/4 TSP black pepper

Add all wet ingredients into a large sauce pan, stir thoroughly and bring to a boil. Add spice pack and reduce heat. Simmer for 30 minutes, or until desired consistency is achieved.

Enjoy with your favorite Shiner Beer, and share your photos with us! #ShinerBeer





Share the Taste of Italia

CRISP, REFRESHING PERONI BALANCES THE SWEETNESS OF THE LIGHT & BUTTERY CHICKEN AND PEAR FLATBREAD



SCAN FOR RECIPE







SCAN TO LEARN MORE

MEET YOUR NEW MAIN SQUEEZE

Dizzy Lemonade made with antioxidant Vitamin C from acerola superfruit has only 100 calories, light fixe and bright citrus flavors that balance the fresh flavors of raw veggies

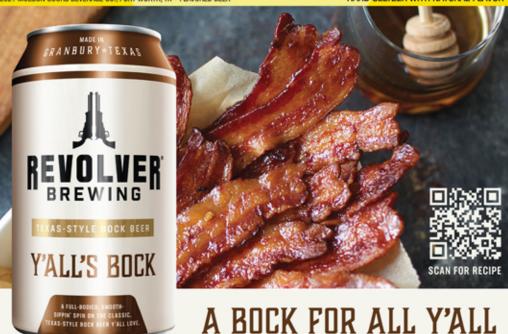


WITH ANTIOXIDANT VITAMIN C 12 R. GZ. (355 mL) MAG 50738

CELEBRATE RESPONSIBLY*

\$2021 MOLSON COORS BEVERAGE CO., FORT WORTH, TX • FLAVORED BEER

HARD SELTZER WITH NATURAL FLAVOR



CELEBRATE RESPONSIBLY" 02023 Revolver Brewing, Grandway, TX '9618.

This book was created using crisp malt flavor and balanced hop bitterness- a beer that was made for all y'all to enjoy.



DOUSE THE HEAT OF THIS SMOKY, SPICY, CHIPOTLE-MARINATED,
PERFECTLY GRILLED PORK TACO BOWL
WITH AN ICE-COLD CORONA PREMIER®.







SCAN THE CODE TO GET THE RECIPE

Drink responsibly. Corona Premier^b Bed Imported by Crown Imports, Chicago, IL.

EVERYTHING'S BIGGER

in **Texas**

MAKE WAY FOR THE BIG LITTLE THING, AN IMPERIAL IPA FLEXING A FULL MALT BODY, RESTRAINED SWEETNESS, AND TROPICAL HOP FLAVORS OF MANGO, GRAPEFRUIT AND TANGERINE. 9% ABV & DRY HOPPED WITH COLUMBUS, CASCADE, CRYSTAL, AND MOSAIC HOPS.







HERE'S NEWS WORTH A "CHEERS"

GARDEIN* PLANT-BASED PROTEIN

THAT TASTES JUST LIKE MEAT, AND

PAIRS JUST AS WELL WITH YOUR

FAVORITE LIGHT LAGER.













WHEN SOMEONE BRINGS OUT THAT DIP MADE WITH

LAYERED BEEF, CHEESY QUESO, AND CORONA EXTRA®,

YOU KNOW IT'S MORE THAN A PARTY — IT'S A FIESTA.







SCAN THE CODE TO GET THE RECIPE

Relax responsibly*. Corona Extra® Beer, Imported by Crown Imports, Chicago, IL.







beer. brewery.

#1 in America 4 years standing

As Voted by the American Homebrewers Association® members

Two Hearted Chicken Tacos

1 TBS vegetable oil 8 bone-in skinless chicken thighs 1 small yellow onion, diced 1 clove of garlic, minced 1 tsp salt 1 tsp black pepper

To Serve: Taco Shells, Salsa or Slaw, Diced Onion, Cilantro

1 tsp chipotle powder 1/2 tsp sugar 12 oz. Two Hearted Ale 1-2 cups chicken stock *8 Portions

1 tsp black pepper

1 tsp smoked paprika

- DIRECTIONS -

- In a large skillet or saucepan, heat the vegetable oil over high heat. Sear the chicken on both sides, then add the onion and garlic and cook until the onion is slightly translucent. Add all of the spices and stir for 30 sec.
- Stir in Two Hearted Ale and enough stock to cover chicken fully.
- Lower the heat and simmer about 15-20 minutes, or until the chicken is fully cooked.
- Take the chicken out and pull the meat off the bone and shred. Put chicken back in liquid and you are ready to have some delicious tacos!
- Pour yourself a pint of Two Hearted, you deserve it!

Light Hearted hrimp Stir Fry

INGREDIENTS

1-2 lbs of shrimp, peeled and deveined

3 C fresh snow pea pods

2 C carrots, cut into matchsticks

1 large red onion, diced

3 Tbs garlic, minced

3 Tbs ginger, minced

2 jalapeños, seeded and diced

3 Tbs canola oil

2 oranges, zested and segmented

1/4 C soy sauce 1/4 C sake mirin

Salt & Pepper

Steamed rice & sliced green onion for garnish

*6 Portions

- DIRECTIONS -

- 1. Heat oil in large skillet until it shimmers.
- 2. Add onion, carrots, pea pods, and jalapeño and sauté on high heat until the vegetables start to brown.
- 3. Add garlic and ginger, cook until fragrant.
- Add the shrimp, soy sauce and mirin. Continue cooking over high heat, continuously stirring until the shrimp are cooked.
- 5. Turn off heat, toss in the orange zest and orange segments
- Taste and season with salt and pepper, and serve with steamed rice, thinly sliced green onion, and a pint of Light Hearted Ale.

*110 Calories now available

*per 12 fl. oz. | 3.7% ABV



LO-CAL IPA -



for more information visit us at bellsbeer.com

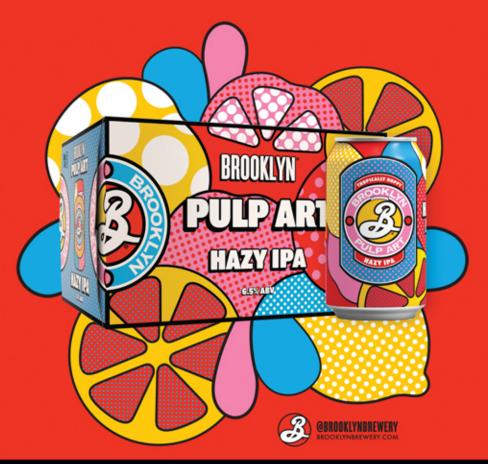
DISCOVER THE REMARKABLE





NOW FEATURING

BROOKLYN PULP ART HAZY IPA



FLYING EMBERS HARD SELTZER

ORGANIC + HANDCRAFTED



95 CAL 5% ABV PROBIOTICS ANTIOXIDANTS





WATERMELON CHILI pairs with ISRAELI SALAD

2 c chopped tomatoes

2 c chopped cucumber

1/8 c chopped parsley leaves

1/8 c chopped mint

1tbsp high-quality olive oil

11/2 tsp lemon juice

3/4 tsp kosher salt

1/4 c crumbled feta cheese



Gently combine all ingredients in a large mixing bowl except for half of feta cheese and dress salad in olive oil and lemon juice. Add remaining feta to the top of the salad.

JUNE SHINE

HARD KOMBUCHA

Try a Brighter Buzz.



Real. Refreshing.

ORGANIC. PROBIOTIC. LOW SUGAR. GLUTEN FREE.

@JUNESHINECO | JUNESHINE.COM



TEXAS GRILLING. GERMAN STYLE.



JUMPSTART YOUR GRILL WITH SOME TASTY BEER RECIPES









AltstadtBrewery

FREDERICKSBURG, TEXAS



PAIRING BEER WITH

Except for a few hybrid brews all beer falls into one of these

LAGER

Lagers tends to be clean and crisp on the palate. This is due to bottom-fermenting yeast used in the brewing process which deposits very little flavor or aroma.

AMERICAN LAGER OR LIGHT LAGER

Crisp and dry in style; very refreshing with a subtle aftertaste. American Light Lager is the most preferred style of lager worldwide.

Pair with:

Spicy, bold flavored foods such as Thai, Indian, and Latino dishes.

PILSNER

A well-balanced brew with tastes and aromas of both sweetness and bitterness, with an ultra dry finish.

Pair with:

Sharp cheeses (such as cheddar or young goat's milk cheese) or high-fat fish varieties, like Salmon.

HEFEWEIZEN

Refreshing and sweet, with hints of ripe citrus fruit, vanilla and wheat.

Pair with:

Lightly seasoned soups, salad or seafood; a great "first course" beer.

PALE ALE

Malted richness is balanced by an equal amount of bitterness; an elegant beer with complex hop flavor, ranging from woody to floral.

Pair with:

Strongly flavored foods. such as char-grilled meats and aged blue cheese.

FOOD - THE BASICS

that use numerous methods, two categories: LAGER or ALE

AMBER LAGER

Malty and creamy in character; another lager with a fine balance of sweet and bitter notes.

Pair with:

High acid and herb seasoned dishes, such as tomato based sauces and rosemary chicken.

BROWN ALE

Deep, yet sweet flavors of caramel and chocolate with a light hop flavor.

Pair with:

Savory, earthy dishes such as wild mushrooms, gamey meats and sausage.

BOCK

Strong, and complex in style; typically boasts a rich, amber color and flavors of caramel, malt and sweet spice.

Pair with:

Fiery, highly seasoned fare such as blackened fish, and grilled or barbequed meats.

STOUT

Rich and velvety on the palate, with flavors of roasted coffee beans and dark chocolate.

Pair with:

Salty fare, such as oysters (raw or cooked) or sweet and savory dishes, like coconut curry chicken.

ALE

Ales are typically full-bodied and complex. Made with top-fermenting yeast and processed at higher temperatures, ale tends to have a more intricate flavor profile and a slightly higher alcohol content.



BEST ENJOYED WITH FRESH FISH TACOS.

CERVEZA

Taste of T

Bravazzi is the ideal partner for all things Italiano!
Pair it with your favorite Italian cheeses for an aperitivo, or fresh pasta and gourmet pizza as a main course. For dessert, pour it over fruit gelato for a boozy Bravazzi float.

Buon appetito!

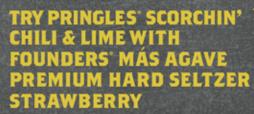
















LOADED WITH SPICE,
ZEST, AND HEAPS OF
HEAT, THESE CRISPS
PAIR PERFECTLY WITH
THE SELTZER'S SPRITZY,
FRUIT-FORWARD
STRAWBERRY NOTES
FOR A REFRESHING
CONTRAST TO
PLEASE ANY PALATE.

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ALL DAY IPA & PIZZA

THE CHEESY, TOMATOEY DELICIOUSNESS OF PRINGLES' PIZZA CRISPS PAIRED WITH THE SUNNY GRAPEFRUIT & HOP NOTES OF ALL DAY IPA IS FLAVOR STACKING AT ITS TASTIEST.



CENTENNIAL IPA & CHEDDAR CHEESE

GIVE A TWIST TO THE CLASSIC IPA & CHEESE PAIRING WITH THE BOLD FLAVOR OF PRINGLES' CHEDDAR CHEESE COMPLEMENTED BY THE BITTER, GRILLED CITRUS ACCENTS OF CENTENNIAL IPA.



ALL DAY VACAY & ORIGINAL

BALANCE THE SALTY & SAVORY CHARACTER OF PRINGLES' ORIGINAL WITH THE SLIGHTLY SWEET, TROPICAL FRUIT & CITRUS NOTES OF ALL DAY VACAY FOR A TASTE BUD EXCURSION TO PAIRING PARADISE.

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Please Enjoy Responsibly, they don't serve Founders in the Clink.

- 8-10 Beef Ribs (2 lbs.)
- 1/3 cup hoisin sauce
- 1/3 cup brown sugar
- 1 cup Juicy Haze IPA
- 1 tablespoon finely chopped fresh ginger
- 2 cloves minced garlic
- 1 teaspoon soy sauce
- 1 teaspoon red pepper flakes
- 1 teaspoon sesame oil

INSTRUCTIONS

- Prep ribs by removing the membrane on the backside. Cut ribs to a manageable size to fit into slow cooker. Add ribs to the slow cooker and make sure the lid is closed.
- 2. Add all ingredients to the slow cooker. Cook on low for 6-8 hours. Ribs are ready when the meat easily falls off the bone. It's important to not over cook for success in the next step.
- 3. Transfer ribs to a baking sheet. Broil for 5 minutes to get a caramelized crispy shell.
- 4. Enjoy ribs paired with a Voodoo Ranger Juicy Haze IPA.

VOODOO RANGER

JUICY

DELICIOUS

@VOODOORANGER

doo Ranger", Juicy Haze", and New Belgium" are trademan's of New Belgium Brewing







DUVEL AND CHEESE A PERFECT PAIRING

DUVEL'S CARBONATION ALLOWS YOU TO CLEANSE YOUR PALATE BETWEEN BITES.

DUVEL'S DRY, EFFERVESCENT FRUITINESS IS AN EXCELLENT COUNTERPOINT TO SALT AND FATS IN CHEESE.

DUVEL IS PERFUMY ON THE NOSE, WITH CITRUS, PEAR BRANDY, AND PLENTY OF HOP FLAVOR, WHICH ALLOWS A PERFECT PAIRING WITH A WIDE VARIETY OF FRESH OR AGED CHEESE.





A REAL GOOD TIME





ORDERVILLE - HAZY IPA
FRUITLANDS - SOUR GOSE
BUBBLE PARTY HARD - GRAPEFRUIT SELTZER



FULL RECIPE Found Here





LET THE GOOD TIMES ROLL WITH

WITH BRIGHT CARBONATION BETWEEN EACH BITE THE LEMON- BASIL IN OUR WHEAT ALE RIFFS PERFECTLY WITH THE MARINARA ON ANY PIZZA





ILLING





1/2 TB KETCHUP

I TB CANOLA OIL 2 CUPS ONIONS, CHOPPED 120z TWISTED TEA ORIGINAL 2 TB SMOKED PAPRIKA 1/2 C BROWN SUGAR

2 TB DIJON MUSTARD SALT (AS NEEDED) PEPPER (AS NEEDED)

Heat oil in a heavy-bottomed pan over low heat. Add onions and garlic and cook over low heat until onions are soft. Add tomato paste and cook for 2 minutes. Stir it up constantly. Add paprika and brown sugar and cook for one minute. Keep stirring! Add Twisted Tea, worcestershire sauce, ketchup and mustard. Mix it well. Cook over low heat for approximately one hour, until sauce thickens. Season to taste then strain! Allow to cool and use on ALL of the BBQ food!

PLEASE DRINK RESPONSIBLY. CONTAINS ALCOHOL.



TURN YOUR CINCO DE MAYO INTO A FLAVOR FIESTA.



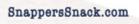
What We're Made of

PRETZELS + CARAMEL + CHOCOLATE

We care about our chocolate - every step of the process and everyone involved. That's why our cocoa is sustainably sourced through programs that support farmers and their communities. We believe sustainable practices make for better lives and better chocolate - helping us to make life sweeter.









IT'S OFFICIAL, TEXAS! WE'RE THE OFFICIAL BEER OF THE BIERGARTEN.





REAL ALE BREWERS'

+FAVORITE FOOD PAIRINGS +



TIM SCHWARTZ

director of brewing operations

BACON + BLUE CHEESE BURGER





BRAD FARBSTEIN

president

SEASONED FAJITAS & MEXICAN STYLE RICE





ERIC CASEY

head brewer

LINGUINE WITH CLAMS



REAL ALE BREWING 50

231 SAN SABA COURT | BLANCO, TX 78606 | REALALEBREWING.COM

SMOOTH. BALANCED.

IT'S BETTER WITH A GUINNESS



PERFECT FOR PAIRING AND COOKING!



BEER LOYER'S GUIDE

TO FOOD PAIRINGS

Welcome! In this edition, you'll find trending beers and unique food pairings to go with them.

Enjoy!

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