



The
**BEER
LOVER'S
GUIDE**
— TO —
FOOD PAIRINGS

UNIQUE PAIRINGS FOR
BEER AND FOOD
2021

QUALITY  PAIRINGS

SHINER BOCK MAKES MEAT BETTER



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

COLLABORATION WITH

HOT LUCK

Live FOOD & MUSIC

AND



**SOUTHERN
SMOKE** FOUNDATION



HORSESHOE

A light, refreshing German-style pilsner brewed for BBQ, yard sports and the Hot Luck Live Food & Music Festival. And for every Horseshoe sold, we'll donate a portion of the proceeds to Chris Shepherd's Southern Smoke Foundation, a charity that supports service industry workers. So kick back and give back.



Share the Taste of Italia

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



SCAN FOR RECIPE

CELEBRATE RESPONSIBLY®

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NEW



SCAN TO
LEARN MORE

Topo Chico™

HARD SELTZER

TANGY LEMON LIME
NATURALLY FLAVORED
WITH OTHER NATURAL FLAVORS.

CELEBRATE RESPONSIBLY®

©2021 TC Hard Seltzer Co., Tempe, AZ & Auburnville, FL. Flavored Beer

MADE IN THE SPIRIT OF **Topo Chico** MINERAL WATER,
WITH ADDED MINERALS FOR TASTE



SCAN TO
LEARN MORE

MEET YOUR NEW MAIN SQUEEZE

PAIRING NOTES:

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



CELEBRATE RESPONSIBLY®

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

HARD SELTZER WITH NATURAL FLAVOR



SCAN FOR RECIPE

A BOCK FOR ALL Y'ALL

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

CELEBRATE RESPONSIBLY® ©2021 Revolver Brewing, Granbury, TX 76048



Corona De Mayo

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® Beer
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.

This delicious Imperial IPA pairs well with saucy barbeque, pork chops, steak, brisket, and spicy dishes.

Scan the code for recipes & more!



RECIPES
& MORE!



SIERRA NEVADA BREWING CO.
CHICO, CA & MILLS RIVER, NC
WWW.SIERRANEVADA.COM

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Please drink responsibly.



RAISE A BEER

TO PLANT- BASED

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.





Corona
De Mayo

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.

**UNLEASH
HAPPINESS**
FOR GERMAN BEER MONTH



**PAIR SCHÖFFERHOFER WITH
YOUR NEXT MEAL. TRY THIS
TASTY SALMON WITH SPICY
CITRUS SALSA!**

Grab this delicious recipe and more at
www.thehealthmuseblog.com

NEW



Schöfflerhofer

HEFEWEIZEN MIX

UNLEASH HAPPINESS

SCHOFFERHOFER.US   [#SCHOFFERHOFERUS](https://www.instagram.com/SCHOFFERHOFERUS)

ALWAYS ENJOY RESPONSIBLY. ©2021 Radeberger Gruppe USA, Norwalk, CT 06851

#1



beer. brewery.

#1 in America 4 years standing

As Voted by the American Homebrewers Association® members

Two Hearted Chicken Tacos

- INGREDIENTS -

- | | |
|-----------------------------------|------------------------|
| 1 TBS vegetable oil | 1 tsp black pepper |
| 8 bone-in skinless chicken thighs | 1 tsp smoked paprika |
| 1 small yellow onion, diced | 1 tsp chipotle powder |
| 1 clove of garlic, minced | 1/2 tsp sugar |
| 1 tsp salt | 12 oz. Two Hearted Ale |
| 1 tsp black pepper | 1-2 cups chicken stock |

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

*8 Portions

- DIRECTIONS -

1. 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.
2. Stir in Two Hearted Ale and enough stock to cover chicken fully.
3. Lower the heat and simmer about 15-20 minutes, or until the chicken is fully cooked.
4. 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!
5. Pour yourself a pint of Two Hearted, you deserve it!



Light Hearted Shrimp Stir Fry

- INGREDIENTS -

- | | |
|--|---|
| 1-2 lbs of shrimp, peeled and deveined | 3 Tbs canola oil |
| 3 C fresh snow pea pods | 2 oranges, zested and segmented |
| 2 C carrots, cut into matchsticks | 1/4 C soy sauce |
| 1 large red onion, diced | 1/4 C sake mirin |
| 3 Tbs garlic, minced | Salt & Pepper |
| 3 Tbs ginger, minced | Steamed rice & sliced green onion for garnish |
| 2 jalapeños, seeded and diced | *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.
4. 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
6. 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



for more information visit us at bellsbeer.com

DISCOVER THE REMARKABLE

**AMAZINGLY CRISP.
PERFECTLY REFRESHING.**

The exceptional complement
to your favorite meal.



UNIBROUË

A HARMONY OF FLAVORS

BEER & CHEESE

**WORLD
BEER
AWARDS**
WORLD'S BEST
STYLE
WINNER



BELGIAN-STYLE TRIPLE ALE

9%
ALC./VOL.

SERVE AT

— °C —

12 14

— °F —

54 57



Floral bouquet with aromas of honey, spice, coriander, malt and alcohol. Surprisingly smooth, notes of cereal and white pepper and predominance of alcohol.

CHEESES

- ◆ FRESH GOAT CHEESE
- ◆ HARD, COW'S MILK, STRONG CHEDDAR
- ◆ HARD, WASHED RIND, RAW MILK
- ◆ SOFT, WASHED RIND, RAW MILK
- ◆ BLUE CHEESE

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
- 1 tbsp high-quality olive oil
- 1 1/2 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.

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TEXAS GRILLING. GERMAN STYLE.



JUMPSTART YOUR GRILL WITH
SOME TASTY BEER RECIPES



Altstadt*
BREWERY

FREDERICKSBURG, TEXAS



AltstadtBrewery



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 barbecued 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.**

IMPORTED FROM CALIFORNIA

CERVEZA

EASY DRINKING. LIME INCLUDED.

Taste of ITALY

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!*



PRINGLES® AND POURS



TRY PRINGLES' SCORCHIN' CHILI & LIME WITH FOUNDERS' MÁS AGAVE PREMIUM HARD SELTZER STRAWBERRY

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

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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VOODOO RANGER

JUICY HAZE SLOW COOKER BEEF RIBS



INGREDIENTS

- 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

1. 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.

JUICY

DELICIOUS

@VOODOORANGER





BREWED TO BE LIVED

ESTD 1871



Duvel

THE ORIGINAL
BELGIAN STRONG BLOND



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.

CHEESE PAIRINGS

WITH ODELL



PEPPER JACK

Odell IPA's distinctive bitterness profile and incredible hop character are the perfect match for a spicy pepper jack.



BRIE

Brewed with acai, guava and elderberry, Sippin' Pretty's refreshing tart finish balances rich, buttery brie.



WHITE CHEDDAR

The hazy, juicy, & bright flavors of Mountain Standard IPA highlight the bold creaminess of white cheddar.



GLUTEN FREE • SCOBY FERMENTED • PROBIOTIC

PEACE, LOVE, AND PROBIOTICS

NOW
AVAILABLE

6-PACKS &
16oz SINGLES



BREWED TO BE KIND TO OURSELVES, EACH OTHER, AND THE PLANET

A REAL GOOD TIME

ORDERVILLE PAIRS SUPERBLY
WITH OUR LEMONGRASS SATAY
AND SPICY PEANUT SAUCE



*Modern
Times*
BEER

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



FULL RECIPE
FOUND HERE

MODERNTIMESBEER.COM ————— PLEASE DRINK RESPONSIBLY



LET THE
GOOD TIMES
ROLL WITH
NOLA

OUR LIGHT LAGER Pairs
PERFECT WITH ANY
BOIL - THE CRISPNESS
ACTS AS A PALLET
CLEANSER BETWEEN BITES



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

NO MATTER WHAT'S ON TABLE, WE'VE GOT THE BEER TO BE PAIRED WITH



KEEP GRILLING TWISTED TEXAS



TWISTED TEA BBQ SAUCE

- 1 TB CANOLA OIL
- 2 CUPS ONIONS, CHOPPED
- 6 GARLIC CLOVES
- 3 TB TOMATO PASTE

- 12oz TWISTED TEA ORIGINAL
- 2 TB SMOKED PAPRIKA
- 1/2 C BROWN SUGAR
- 2 TB WORCESTERSHIRE SAUCE

- 1/2 TB KETCHUP
- 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!

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PLEASE DRINK RESPONSIBLY. CONTAINS ALCOHOL.

More Margs, Less Carbs.

0 SUGAR.

1g CARBS.

100 CALORIES.



TURN YOUR CINCO DE MAYO INTO A FLAVOR FIESTA.

CROOK & MARKER | ORGANIC SUPERGRAIN ALCOHOL

21+ ENJOY RESPONSIBLY
CROOK & MARKER LLC
WEST PALM BEACH, FLORIDA



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.



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#BIERGOALS

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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



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AND COOKING!**
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GUINNESS DRAUGHT STOUT, IMPORTED BY SHAGS BEER COMPANY USA, NEW YORK, NY



The
**BEER
LOVER'S GUIDE**
TO FOOD PAIRINGS

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

Enjoy!