ANHEUSER BUSCH/BRECKENRIDGE
VANILLA PORTER SPICY CHILI
WITH BEER BREAD
Serves 6
CSU Student Chef Lisa Hinkley

1 teaspoon olive oil
1/2 white onion, diced
1 lb ground beef
16 oz. can hot chili beans, drained
16 oz. can kidney beans, drained
16 oz. can Hunt’s Fire Roasted Diced Tomatoes, drained
1/2 can Italian seasoned tomato paste
16 oz. dark beer (I used a Vanilla Porter)
1 teaspoon salt
1 teaspoon pepper
1/2 tablespoon cocoa powder
1 teaspoon granulated sugar
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon chili powder
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1/4 teaspoon cayenne

In a large Dutch oven, or heavy-bottomed pot, over medium-high heat, heat olive oil. Once hot, add the diced onion and cook until soft, approximately 3 minutes. Add the ground beef and cook until browned, approximately 4 minutes. Make sure you break up the beef as it cooks so it doesn’t form large chunks.

Add the beans, tomatoes, tomato paste, porter and spices. Simmer over medium heat for approximately 25 to 30 minutes, until thickened. Serve with any desired toppings such as shredded cheese or sour cream.

BEER BREAD
Serves 6

3 teaspoons baking powder (omit if using Self-Rising Flour)
1 teaspoon salt (omit if using Self-Rising Flour)
1/4 cup sugar
12 oz. can beer
12 cup melted butter (1/4 cup will do just fine)

Preheat oven to 375 degrees. Mix dry ingredients and beer. Pour into a greased loaf pan. Pour melted butter over mixture. Bake 1 hour, remove from pan and cool for at least 15 minutes. This recipe makes a very hearty bread with a crunchy, buttery crust. If you prefer a softer crust (like a traditional bread) mix the butter into the batter instead of pouring it over the top.
BLACK BOTTLE BREWERY FRIAR CHUCK
BRAISED BEER BRATWURST
Serves 10
CSU Student Chef Alex Richter

4 12 oz. Friar Chuck beer
1 large onion, diced
10 bratwurst
2 teaspoons red pepper flakes
1 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon ground black pepper

Preheat an outdoor grill for medium-high heat. When hot, lightly oil grate.

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.

Cook the bratwurst on the preheated grill, turning once, 5 to 10 minutes. Serve with the beer mixture as a topping or side.
BRISTOL BREWING COMPANY
APRICOT & DUCK WONTONS WITH
DEATH RAY PONZU SAUCE
Serves 8
CSU Student Chef Phillip Miller

2 tablespoons salad oil
4 duck breasts, skinless
6 apricots, seeded, and diced small
2 tablespoons raisins
1 teaspoon chopped fresh garlic (1 garlic clove)
1 teaspoon chopped red onion
2 teaspoons chopped fresh cilantro leaves
Salt and freshly ground black pepper
16 wonton skins

Heat oil in a hot sauté pan. Sear duck breasts until medium rare. Remove and let cool. In the same pan, add apricots and raisins, garlic and onion, and sauté until tender. Remove, from heat, add cilantro, and season with salt and pepper. When cool enough to handle, dice duck, add to apple mixture and mix well. Lay out the wonton skins. Spoon a little mixture onto each skin, fold over and seal by moistening seams with a little water, making sure that no mixture oozes out. Wontons can be deep-fried or steamed in a steamer basket. Serve with Death Ray Ponzu Sauce.

PONZU SAUCE

12 cup fresh lime juice (or a combination) or 12 cup lemon juice (or a combination)
2 tablespoons rice vinegar
13 cup soy sauce
2 tablespoons mirin (sweet rice wine)
2 tablespoons light brown sugar
1 pinch red pepper

Whisk together juice, vinegar, soy sauce, mirin and brown sugar. Let sit at least 1 hour to marry flavors. Store covered and refrigerated for up to 3 days.
CRAZY MOUNTAIN BREWING CO. LOCAL STASH GINGER LIME DARK ALE POACHED SHRIMP COCKTAIL SHOOTERS
Serves 12
CSU Cold Sous Chef Martin Grado

Shrimp Cocktail:
1 1/2 - 2 lbs jumbo shrimp
2 tablespoons + 1 teaspoon kosher salt, divided
1/2 teaspoon baking soda
6 cups water
2 1/2 cups Stash Ginger Lime Dark Ale
2 large stalks of celery – roughly chopped
1 medium yellow onion – roughly chopped
3 large cloves of garlic – smashed and peeled
2 inch knob of fresh ginger – peeled and thinly sliced
2 large sprigs of fresh flat leaf parsley
1 tablespoon lemon juice (juice of 1 lemon)

Place shrimp in a large mixing bowl and add 1 teaspoon of the salt along with all of the baking soda. Toss to evenly coat. Place in the refrigerator for 30 minutes- 1 hour.

Fill a large bowl with ice water. Set aside.

Meanwhile, Make the Beer Poaching Liquid: In a medium pot combine – water, beer, celery, onion, garlic, ginger, parsley, lemon juice, remaining 2 tablespoons of salt. Bring contents to a simmer over high heat. Immediately reduce heat to simmer and cook for 20-25 minutes. Strain and discard solids. Immediately return broth back to pot and adjust heat to medium.

Add the shrimp (do NOT rinse them prior), and poach until shrimp are just cooked through, stirring occasionally. Depending on size of shrimp, this will take 1-4 minutes.

Use a slotted spoon to transfer shrimp, and submerge in the ice water. Transfer in a bowl into the refrigerator and allow to chill for at least 30 minutes.

COCKTAIL SAUCE

1 1/2 cups chili sauce
1 cup ketchup
3/4 cup prepared horseradish
1/3 cup fresh lemon juice
1 1/2 tablespoons Worcestershire sauce
2 to 3 teaspoons hot sauce
1/2 teaspoon salt
1/2 teaspoon pepper.

Stir together all ingredients until blended. Cover and chill until ready to serve.
ELEVATION BEER CO APIS IV HONEY GLAZED FLANK STEAK SLIDERS
Serves 6
CSU Sous Chef Bryan Hickey

1 (1/2 pound) trimmed beef skirt steak
2 cans of APIS IV Beer
2 teaspoons salt, divided
1 teaspoon ground black pepper, divided
2 tablespoons honey, or to taste – divided
2 tablespoons prepared horseradish
2 tablespoons mayonnaise
1/2 teaspoon Worcestershire sauce
12 ea. slider buns

Pound skirt steak briefly on each side with the textured side of a meat mallet.

Rub top of steak with 1 teaspoon salt and 1/2 teaspoon black pepper; drizzle 1 tablespoon honey. Repeat seasoning with remaining 1 teaspoon salt, 1/2 teaspoon black pepper, and 1 more tablespoon honey.

Place wrapped steak in a resalable plastic bag. Add beer. Refrigerate 8 hours to overnight.

Preheat outdoor grill for high heat and lightly oil the grate.

Lay steak on the hot grill; grill for 1 minute, then use tongs to flip steak and move to another area of the hot grate. Continue flipping and moving the steak at 1-minute intervals until the steak is very well seared on both sides, 4 to 5 minutes in all. Inside of meat should still be pink.

Remove steak and wrap in aluminum foil; let rest 5 to 10 minutes before cutting the steak diagonally across the grain into 1/2-inch strips. Serve on Slider Buns.

Mix horseradish, mayonnaise, and Worcestershire sauce in a bowl; serve as dipping sauce with steak.
FORT COLLINS BREWERY MAJOR TOM’S BRAISED PORK RIBS WITH POMEGRANATE BBQ

Serves 30
CSU Sous Chef Shawn Rouleau

45 pounds baby back ribs, diamond scored on bone side
2 quarts Rib Spice, recipe follows
Salt and pepper
3 quarts Major Tom’s beer
3 quarts vegetable stock
5 white onions, julienned

Rub the ribs liberally with the Rib Spice and let them sit, covered, in the refrigerator overnight.

Prepare a charcoal grill.
Season the ribs with salt and pepper. When the coals are very hot, grill the ribs for 5 to 7 minutes per side.
Preheat the oven to 300 degrees F.
Arrange the ribs in roasting pans. Pour the beer and vegetable stock over the ribs and spread the onions over the top.
Cover each roasting pan with plastic wrap and heavy-duty aluminum foil. There should be no holes in the plastic wrap or the foil. Braise the ribs until a bone comes out with minimal resistance when pulled, about 2 hours. Do not over-braise.
Remove the plastic wrap and foil and let the ribs cool in their braising liquid.
To serve, prepare a charcoal grill. Warm the ribs over medium heat and baste with Pomegranate BBQ.

FORT COLLINS BREWERY POMEGRANATE BBQ

Serves 6

1 garlic clove
1/2 sweet onion
2 tablespoons olive oil
2 tablespoons fresh thyme leaves
1 (15 ounce) container ketchup
3/4 cup pomegranate Juice
1/4 cup molasses

Drop garlic into food processor; run processor until garlic is finely chopped. Add onion, and run processor until onion is finely chopped.

In a medium saucepan, heat olive oil over medium heat until shimmering. Add garlic and onion mush, salt, pepper and thyme. Sweat over medium-low heat 5 minutes.
Add remaining ingredients, stir well and simmer 25 minutes. Adjust salt and pepper to taste.
GRIMM BROS BREW HOUSE FEARLESS YOUTH SPICY THAI CURRY PUMPKIN SOUP

Serves 8
CSU Chef Raj Patrawala

2 medium onions, finely chopped (2 cups)
2 tablespoons unsalted butter
2 large garlic cloves, minced
1 1/2 tablespoons minced peeled fresh ginger
2 teaspoons ground cumin
1 teaspoon ground coriander
1/8 teaspoon ground cardamom
1 1/2 teaspoons salt
3/4 teaspoon dried hot red pepper flakes
2 (15-oz) cans solid-pack pumpkin (3 1/2 cups; not pie filling)
4 cups water
1 1/2 cups Fearless Youth (12 FL oz.)
1 (14-oz) can unsweetened coconut milk
1/4 cup olive oil
2 teaspoons brown mustard seeds
8 fresh coriander leaves

Cook onions in butter in a wide 6-quart heavy pot over moderately low heat, stirring occasionally, until softened, 3 to 5 minutes. Add garlic and ginger and cook, stirring, 1 minute. Add cumin, coriander, and cardamom and cook, stirring, 1 minute. Stir in salt, red pepper flakes, pumpkin, water, beer, and coconut milk and simmer, uncovered, stirring occasionally, 30 minutes. Purée soup in batches in a blender until smooth (use caution when blending hot liquids), transferring to a large bowl, and return soup to pot. Keep soup warm over low heat. Heat oil in a small heavy skillet over moderately high heat until hot but not smoking, then cook mustard seeds until they begin to pop, about 15 seconds. Add coriander leaves and cook 5 seconds, then pour mixture into pumpkin soup. Stir until combined well and season soup with salt. Soup can be thinned with additional water.
HIGH HOPS BREWERY BAD MAMA JAVA
CHEESE BLINTZES WITH CHOCOLATE SAUCE
Serves 8
CSU Student Janette Hammond

Blinthes:
1 cup milk
1/4 cup cold water
2 eggs
1 cup all-purpose flour

Combine first six ingredients together in a blender and blend on medium speed for 15 seconds, or until batter is lump free. (do not over blend). Scrape down the sides of the blender and pour in 3 tablespoons of melted butter and pulse to incorporate. Refrigerate the batter for 1 hour to let it rest allowing the batter to set which will reduce a rubbery texture.

Coat an 8-inch crepe pan or nonstick skillet with melted butter and place on medium heat. Immediately pour 1/4 cup of batter into the pan and swirl it around so it covers the bottom evenly; pour back any excess. Cook for 30 to 45 seconds, until the crepe batter sets. Lightly bang the edge of the pan with a wooden spoon to loosen the crepe; then flip it and cook another 30 seconds. If you are uncomfortable flipping the crepe in the air, you may use a heatproof rubber spatula to loosen and flip the crepe. The crepes should be pliable, not crisp, and lightly brown. Slide them onto a platter and continue making the crepes until all the batter is used. Cover the stack of crepes with a towel to keep them from drying out. This makes 10 crepes.

Assembly: Preheat the oven to 400 degrees F. forming the blintzes is kind of like making burritos. Spoon 1/4 cup of the Cheese Filling along the lower third of the crepe. Fold the bottom edge away from you to just cover the filling; then fold the 2 sides in to the center. Roll the crepe away from you a couple of times to make a package, ending with the seam side down. Put an ovenproof skillet over medium heat. Brush with melted butter. Pan-fry the blintzes for 2 minutes per side until crisp and golden. Transfer the pan to the oven and bake for 10 minutes so the egg in the filling cooks slightly and the cheese sets. Using a spatula, transfer the blintzes to serving plates. Spoon the Blueberry Sauce on top, dust with confectioners’ sugar, and serve right away.

Cheese Filling:
1 1/2 cups ricotta cheese
4 ounces cream cheese
3 tablespoons confectioners’ sugar
1 lemon, zested and finely grated

In a food processor, combine the cheese filling ingredients and blend until smooth. Chill the filling to firm it up a bit so it doesn’t squirt out of the blintz.

BAD MAMA JAVA CHOCOLATE SAUCE
Serves 8
8 ounces bittersweet chocolate, chopped
1 cup heavy cream
1/3 cup granulated sugar
2 tablespoons Bad Mama Java

To make the chocolate-beer sauce, place the chocolate in a medium bowl. Combine the cream and sugar in a small saucepan and heat over medium-low heat until just barely simmering. Pour the hot cream over the chocolate and stir until the chocolate melts. Stir in the stout.

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HORSE & DRAGON NOCO IPA PHEASANT & RATTLESNAKE SAUSAGE GRILLERS
Serves 20
CSU Assistant Catering Director Patrick St. Clair

2 tablespoons canola oil, plus more for oiling the grill
6 strips applewood-smoked bacon, diced
1 sweet onion, diced
1 large green pepper, seeded, diced
1 large red pepper, seeded, diced
2 cloves garlic, minced
Two 12-ounce cans Horse & Dragon NoCO IPA
1 cup low-sodium chicken stock
2 sprigs fresh thyme
1 bay leaf
1 sprig fresh rosemary
2 pounds fresh Pheasant & Rattlesnake sausages (about 12 links)
1/2 cup whole-grain mustard
2 tablespoons unsalted butter
Kosher salt and freshly ground black pepper
2 to 3 tablespoons chopped fresh flat-leaf parsley

Heat the oil in a large, deep sauté pan or Dutch oven set over medium-high heat. Add the bacon and cook until browned and crispy, 3 to 5 minutes. Add the onions, the green and red peppers and the garlic and cook for another 4 to 5 minutes, or until the peppers are wilted and lightly browned. Add the beer, chicken stock, thyme, bay leaf and rosemary and deglaze the pan. Prick holes in the sausages with a fork or skewer to prevent them from bursting during cooking. Add the brats to the pan, reduce the heat and simmer gently for 15 to 17 minutes, turning the brats halfway through.

Preheat a grill or cast-iron griddle to medium-high heat.

Remove the brats from the pot; let the braising liquid continue to simmer and reduce. Pat the brats dry with paper towels, then score them diagonally, making 3 or 4 shallow incisions on either side (this will ensure plenty of crispy edges when grilled). Brush the grill lightly with oil and grill the brats for 2 to 3 minutes per side, or until well-marked.

When the braising liquid has reduced to the consistency of a sauce, remove it from the heat and stir in the mustard and butter. Taste and adjust the seasoning with salt and pepper.

Slice the grilled sausages at a diagonal and place on top of a crostini.

Spoon some of the braising sauce, along with the peppers and onions, on top of the sausage. Garnish with chopped parsley and serve.

CROSTINI’S

1 day old baguette 1/4 cup butter, softened
1 tablespoon olive oil 3 cloves garlic, chopped

Preheat oven to 375 degrees F (190 degrees C).

Slice the baguette crosswise into 1/4 inch thick slices.

In a small bowl, stir together the butter, olive oil, and chopped garlic. Spread the butter mixture onto each slice of the bread. Place the slices onto a cookie sheet buttered side up.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes, or until lightly toasted, and hard.
INTERSECT BREWING CONSCIENCE COMPASS MILK STOUT CHOCOLATE FONDUE WITH FRESH FRUIT
Serves 6
CSU Chef Filemon Chavarria

1, 3-ounce bar artisanal dark chocolate no more than 62 percent cacao, broken in small pieces
3 tablespoons heavy cream
2 tablespoons Conscience Compass milk Stout
1/4 teaspoon pure vanilla
Pinch kosher salt
Fresh berries, sliced pears and dried apricots
Almond or hazelnut biscotti
Pretzels

Arrange dipping items on a serving plate. Melt chocolate in a double boiler over simmering water, making sure the bottom of the bowl stays above water.
  Heat cream in a small, heavy saucepan until simmering. Don’t boil.
  Stir chocolate until smooth, then swirl in cream. Add stout, vanilla and salt; stir until blended.
  Pour into a small, heatproof ramekin or serving dish; keep warm over a smaller bowl of steaming water.
Serve alongside dipping items.
LEFT HAND BREWING IMPERIAL COFFEE MILK STOUT BACON WRAPPED ASPARAGUS

Serves 6
CSU Cold Lead Jenn Kelsey Kirk

1/2 cup Imperial Coffee Milk Stout beer
2 tablespoons balsamic vinegar
3 tablespoons honey
1/2 teaspoon chili powder
1 lbs. large stalk asparagus, trimmed
2 lbs. sliced bacon (not thick slices)

Preheat the oven to 425.

Take the bacon out of the fridge 30-minutes prior to baking to come to room temperature*.

Place a wire rack over a baking sheet (for easy clean up, line the baking sheet with tin foil before adding the wire rack) set aside.

Add the stout, balsamic, honey and chili powder to a pot over high heat. Boil, stirring occasionally until thickened and reduced, about 8 minutes.

Wrap each asparagus with bacon, place on the wire rack.

Bake for 8 minutes, then brush with glaze, bake for 8 additional minutes, brush with glaze once more and bake until bacon is crispy, about 5 more minutes.

Serve immediately.
LOVELAND ALEWORKS IMPERIAL STOUT TUNA ROLL WITH IMPERIAL STOUT REDUCTION

Serves 8
CSU Student Chef Phillip Miller

Ahi tuna steak, about 6 oz.
1-2 teaspoons olive oil
Salt, to taste
Black & white sesame seeds (enough to coat)
Rice paper wrappers
Cream cheese
1 avocado, de-seeded and sliced
1 cucumber, sliced

In a shallow dish, combine equal parts of white and black sesame seeds, enough to coat both sides of the fish (about 1 tbs. each). Pat dry the tuna then lightly season with salt. Coat each sides of the fish in the sesame seeds, set aside. In a large saucepan, add the olive oil and heat over medium-high heat until hot. Once hot, add the tuna and sear both sides of the tuna, about 1 - 2 minutes each side. Remove from the pan and let rest until cool. Once cool, slice into 1/2 cm inch pieces. Take a piece of rice paper and wet under warm water and place on a clean surface. Once moist, add some romaine lettuce, 1 - 2 pieces of seared tuna, 1 - 2 slices of avocado, 1 Tbl. cream cheese and 1 - 2 pieces of cucumber. Roll and slice into pieces with a serrated knife.

IMPERIAL STOUT REDUCTION

12oz Loveland Aleworks Imperial Stout Beer, plus
   1 additional bottle stout beer
1 cup brown sugar

Bring the stout & sugar to a low simmer in a heavy-bottom saucepan over medium-high heat. Stir occasionally for 20-25 minutes, or until the mixture is reduced to 1 cup & syrup-like in consistency. Set aside & allow to cool, until needed.
MAX LINE BREWING IRISH RED BRAISED CORNED BEEF AND CABBAGE
Serves 12
CSU Sous Chef Bryan Hickey

One 7-pound corned beef
Three 12-ounce bottles Max Line Irish Red Beer
2 cups water
1 large head of garlic, separated into unpeeled cloves
3 bay leaves
4 whole cloves
2 pounds baby Yukon Gold potatoes, scrubbed but not peeled
Salt
1 pound carrots, halved crosswise and lengthwise
One 2-pound head of green cabbage, cut through the core into 8 wedges
3 tablespoons Dijon mustard
2 tablespoons honey
1/2 teaspoon ground coriander
1/4 teaspoon ground cloves
1/2 teaspoon freshly ground black pepper
Assorted mustards and creamy horseradish sauce, for serving

Preheat the oven to 300. Set the corned beef in a large roasting pan, fat side up. In a large saucepan, combine the beer, water, garlic, bay leaves and cloves and bring to a boil. Pour the hot liquid over the corned beef. Cover with foil and bake for about 2 hours and 50 minutes, until an instant-read thermometer inserted in the thickest part of the meat registers 165.

Transfer the corned beef to a large rimmed baking sheet, fat side up. Pour 1/2 cup of the beer broth over the meat. Cover with foil and keep warm.

Put the potatoes in a large saucepan and cover with water. Add a large pinch of salt and bring to a boil over moderately high heat. Cook until tender, about 15 minutes. Drain the potatoes and keep covered. Strain the beer broth into a large pot; reserve the garlic cloves. Add 1 cup of water to the pot and bring to a boil. Add the carrots, cover and simmer over low heat until tender, about 25 minutes. Nestle the cabbage wedges in the broth. Cover and simmer until the cabbage is just tender, about 4 minutes. Transfer the vegetables to a large platter; cover and keep warm.

Preheat the broiler. In a small bowl, combine the mustard, honey, coriander, pepper and cloves. Cut off all but a 1/4-inch layer of fat from the top of the corned beef. Spread the glaze over the fat. Broil the corned beef 6 inches from the heat for 3 to 4 minutes, until richly browned.

Carve the corned beef across the grain into thin slices. Arrange the meat on the platter with the vegetables, potatoes and the reserved garlic cloves. Serve with a selection of mustards and creamy horseradish sauce.
NEW BELGIUM BREWING
CITRADELIC EXOTIC LIME BRAISED SHORT RIBS ON TOAST POINTS
Serves 12
CSU Student Chef Evan Macy

Beef short ribs (about 6 pounds)
Kosher salt, freshly ground pepper
2 tablespoons vegetable oil
2 medium onions, chopped
2 heads of garlic, halved crosswise
4 celery stalks, chopped
2 medium carrots, peeled, chopped
2 tablespoons tomato paste
1 teaspoon coriander seeds
2 bottles New Belgium Citradelic
Exotic Lime beer

Season short ribs with salt and pepper. Place on a rimmed baking sheet and chill, uncovered, at least 2 hours (ribs are even better if you can do this a day ahead).

Preheat oven to 325°. Heat oil in a large heavy pot over medium. Working in batches, cook short ribs until evenly browned, about 5 minutes on each side. Transfer to a platter; pour off pan drippings between batches.

Wipe out any burned bits from pot, but leave the golden-brown pieces (doing this will keep the finished sauce from tasting bitter). Place onions, garlic, celery, carrots, tomato paste, coriander seeds, cumin seeds, and chilies in pot; season with salt and pepper and stir to coat. Increase heat to medium-high and cook, stirring often, until vegetables are softened, tomato paste is slightly darkened in color, and spices are fragrant, 10–12 minutes.

Add oregano, wide strips of lime zest, 1 cup tangerine juice, and 4 cups water to pot, 2 bottles of beer scraping up any browned bits; season with salt and pepper. Add ribs with any juices accumulated on the platter, making sure they’re completely submerged. Cover pot and braise ribs in the oven until meat is tender, 4–5 hours.

Carefully transfer ribs to a platter. Strain braising liquid into a large bowl, then return to pot. Bring to a boil, then reduce heat and simmer until reduced by half (it will be thickened but still saucy). Return short ribs to pot and turn to coat.

To serve, drizzle short ribs with remaining 2 tablespoons Tangerine juice and squeeze limes and crushed Chile over. Top with cilantro and thin strips of Tangerine zest.

TOAST POINTS

10 slices white bread
3 tablespoons butter, melted
1/4 teaspoon onion powder
1/4 teaspoon salt

Preheat oven to 400°. Remove crusts from bread slices; cut each slice into 4 triangles. Stir together melted butter, onion powder, and salt. Lightly brush 1 side of bread with butter mixture; place, buttered sides up, on a baking sheet. Bake 6 to 8 minutes or until toasted; cool on a wire rack 30 minutes.
ODELL’S BREWERY DRUMROLL APA
CHICKEN BROCHETTE WITH APA VELOUTTE

Serves 4
CSU Sous Chef Shawn Rouleau

2 boneless chicken (1 inch cubed)
1 bell pepper (cubed)
1 tomato (cubed)
1 onion (cubed)

Skewer and Cook under a preheated hot grill for 5 to 7 minutes on each side, until golden and tender; spoon over the Veloutte sauce after cooking.
PATEROS’S CREEK OLD TOWN ALE BATTERED CHICKEN BITES WITH ALE GLAZE
Serves 6
CSU Student Chef Colton Rapagnani

1 cup flour
1 cup beer
1/2 cup water
1 egg yolk
1 egg white, beaten until stiff
2 chicken breasts, skinless, boneless, cut into large strips
1/4 teaspoon salt
2 tablespoons Worcestershire sauce
2 tablespoons your favorite hot sauce
Peanut oil (for deep frying)

Mix together flour and salt. Add the beer. Using a whisk, mix well and then add water and mix until smooth. Add the egg yolk and mix well. Add the beaten egg white and mix well. Place into refrigerator for at least 2 hours. Mix the Worcestershire sauce and hot sauce together and add chicken strips.

Allow chicken to marinate for at least 10 minutes. Roll chicken in your batter. Deep fry until golden brown, then drain on a paper towel. Serve with Old Town Ale glaze.

OLD TOWN ALE GLAZE

1/2 cup beer
2 tablespoons lower-sodium soy sauce
1 tablespoon whole-grain Dijon mustard
1 tablespoon honey
2 tablespoons fresh flat-leaf parsley leaves

Combine beer and next 3 ingredients (through honey in a small bowl; stir with a whisk. Add beer mixture to pan; bring to a boil, scraping pan to loosen browned bits. Cook 3 minutes or until liquid is reduced to 1/2 cup. Sprinkle with chopped parsley.
SOUL SQUARED BELGIAN BLONDE ALE BLACKENED CHICKEN WINGS WITH ORANGE MARMALADE

Serves 8
CSU Student Chef Evan Macy

Ingredients for brine:
3 12-ounce cans Soul Squared Belgian Blonde Ale
1/3 cup kosher salt, plus more for sprinkling
1/3 cup granulated sugar
2 tablespoons hot sauce
4 bay leaves
6 pounds assorted skin-on, bone-in chicken pieces

Brine the chicken: Combine 1 can of beer, the salt, granulated sugar, hot sauce and bay leaves in a very large bowl and whisk until the salt and sugar dissolve. Add the remaining 2 cans of beer, 4 cups water and the chicken. Cover and refrigerate overnight. Remove wings, drain and pat dry. Toss in Blackened Seasoning.

BLACKENED SEASONING

1 tablespoon sweet paprika
2 1/2 teaspoons salt
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon cayenne
3/4 teaspoon white pepper
3/4 teaspoon black pepper
12 teaspoon dried thyme leaves
12 teaspoon dried oregano leaves

Mix all together and toss well. Place on a well-greased sheet pan and bake at 400 degree until internal temperature hit 165 degrees. Serve with Orange Marmalade dipping sauce.

ORANGE MARMALADE DIPPING SAUCE

1/2 cup orange marmalade
2 tablespoons rice vinegar
1 teaspoon Sriracha (available at most larger grocers in the Asian section)
1 teaspoon sesame oil
1 teaspoon soy sauce
1 teaspoon finely minced ginger
1 tablespoon finely chopped fresh cilantro

Mix well all together and serve.
SUMMIT PINEAPPLE HARD CIDER
SHREDDED PORK TACO WITH SPICY SLAW
GLUTEN FREE
Serves 12
CSU Executive Chef Kim Larkey

For the dry rub:
2 tablespoons salt
About 40 grinds black pepper
2 tablespoons chili powder
1 tablespoon garlic powder
2 teaspoons ground coriander
2 teaspoons ground mustard seed
12 ounces Summit Pineapple Cider
4 cloves garlic, chopped
One 5-pound pork butt

Combine rub ingredients in a bowl and mix well. Rub all over pork butt. Wrap in plastic wrap and refrigerate for at least one hour and as long as overnight.

Preheat oven to 500 degrees F. Unwrap pork and place in a roasting pan with sides about 2 inches high. Cook 45 minutes until dark browned and even blackening in places. Remove from oven. Lower oven to 325 degrees F. Pour beer over the top and add chopped garlic around the pork. Cover tightly with heavy duty aluminum foil or twice with regular foil. Poke about 10 holes all over the top of the foil. Cook pork butt 2 1/2 hours longer until so tender that it comes away very easily from center bone.
Place the meat on a plate and pour the pan juice.

SPICY SLAW - HONEY SRIACHA COLESLAW
(SWEET & SPICY)
Serves 6
CSU Cold Sous Chef Martin Grado

1/4 cup honey
1/4 cup real mayonnaise)
1 tablespoon rice vinegar
1 tablespoon Searacha, or similar tangy hot sauce (use more or less depending on how spicy you want it)
1/2 teaspoon salt
1/2 teaspoon ground black pepper
6–8 cups shredded coleslaw mix

In a small bowl whisk together first 6 ingredients from honey to black pepper.
Place shredded coleslaw vegetables into a large bowl. Add coleslaw dressing, fold and stir to evenly combine. Salad should be evenly coated, without too much excess liquid.
Can serve immediately, but best if you keep covered in the fridge for at least 45 minutes for flavor to soak in.
VERBOTEN TWO FIVES IPA BLACK BEAN LAYERED DIP WITH TORTILLA CHIPS

Serves 6
CSU Cold Sous Chef Martin Grado

1 cup cooked black beans
2 cup guacamole
1/2 cup cheddar cheese (shredded)
5-6 green onions (small diced)
2 tablespoons Two Fives IPA
1/2 cup sour cream
2 Tomatoes (large, small diced)
1 Jalapeno (minced)
1/2 teaspoon Paprika (adjust per taste)
Salt and Black Pepper (as per taste)
2 tablespoons of diced black olives

For Serving
Tortilla Chips and Salsa

Using store bought beans, drain and add them to food processor. Add Two Fives IPA, and paprika. Mix well to smooth the beans. To layer start with the Black beans, Guacamole, Sour Cream, Cheese, Tomatoes, Black olives, and Chopped Green Onion….Jalapenos optional.
ZWEI BREWING BAUMBERGER RAUCHBIER
SMOKED CHEESE QUESO
Serves 8
CSU Chef Raj Patrawala

1 clove garlic, cut in half
1/2 cup Zwei Baumberger Rauchbier beer
1/2 cup chicken stock or half-and-half
2 cups coarsely grated smoked cheddar cheese
(about 8 ounces)
1 tablespoon flour
2 teaspoons prepared mustard
Salt and freshly ground black pepper

Rub the bottom and sides of a heavy saucepan with the cut garlic. Add the beer and chicken stock or cream and bring to a boil.

Meanwhile, place the cheese and flour in a bowl and toss to mix. Sprinkle the cheese into the boiling beer mixture, stirring with a wooden spoon. Bring the sauce to a boil—it will thicken.

Reduce the heat slightly, stir in the mustard, salt, and pepper, and gently simmer the sauce until smooth and rich tasting, 3 to 5 minutes, stirring with the wooden spoon. Keep warm until serving time, or reheat gently.