



Beer Taps at Magnolia Pub & Brewery in San Francisco

# GROWS UP

*Watch out, wine! Brews are moving into fine dining & upscale kitchens*

**Sean Z. Paxton**

While exploring the Egyptian pyramids, archeologists found remnants of pottery that contained a malt beverage residue, and during the Middle Ages, beer was the preferred drink over water for fear of the plague. Yet even with its prominent use in history, beer has been ignored by fine dining restaurants and wine has been the preferred beverage as a cooking ingredient and pairing beverage. Beer, however, has seen a recent surge in popularity fueled by the Craft Beer Movement and has been gaining much more attention at the dinner table.

## **Tapping into beer's pairing potential**

Michael Sheltner, director of operations and director of beverage at *Rosemary's* in Las Vegas confides that beer has always been a passion of his. "We saw a huge untapped potential of pairing beer with food. It was a huge unexplored side of beer, bringing more flavorful beers into the mainstream."



Arterra Beer Battered Fish & Chips  
— see recipe at [www.culinarytrends.net](http://www.culinarytrends.net)



Beer Dinner Menu from  
Incanto in San Francisco



Rosemary's  
Butternut  
Squash Soup  
— see recipe at  
[www.culinarytrends.net](http://www.culinarytrends.net)

Beer now has its own version of a Sommelier, called a Cicerone. Ray Daniels, director of the Cicerone program helped in the creation of a curriculum designed to train wait staff, bartenders and managers about the complexities, historical attributes, styles and artistic expressions that beer has to offer. This simple malt beverage of barley, hops, yeast and water is now competing with the biggest cabs and zins. Just as Chef Thomas Keller, of *The French Laundry* in Yountville, California, explores the art of sous vide, brewers are experimenting with the craft of beer making. Unknown to many, beers today contain common cooking ingredients such as saffron, honey, heather, coriander, bitter orange peel, cacao nibs, cinnamon sticks, sour cherries, caramelized raisins, vanilla beans and espresso beans. Additionally, beers are given an added complexity by aging in chardonnay, cab, port, zin, pinot noir, brandy, whiskey and even Tabasco barrels. Sharing similar components as those used in dishes, pairing food with beer is a natural progression.

### Beer: Kitchen's next pantry staple?

David McLean, Owner of *Magnolia Pub and Brewery* and *Alembic* in San Francisco believes that "adding beer to a dish can give it a nutty texture. Beer adds a lot more flavor and texture than wine does. Just like understanding the common food ingredients of standard kitchen pantry, cooking with beer, requires knowledge of beer basics and flavor profiles. When beer is added as an ingredient to a dish, the chef can highlight the recipe with a sour edge, a malty sweetness, or a chocolaty richness with a hint of caramel and toffee in the finish, elevating the dish to a new level of flavor." Chef Ronnie New's menu at *Magnolia* offers meat items that have been braised with beer, and house-made beer mustard. He also uses a byproduct of beer, brewer's yeast, in the pizza dough.

McLean recently collaborated with Executive Chef Chris Cosentino, owner of *Boccalone Salumeria* and *Incanto* in San Francisco, to host a beer dinner at the Italian restaurant, featuring *Magnolia's* beers with Cosentino's food. One of the five courses served included a loin of Es-

colar, smoked with dried spent grains from the brewing process, served with wild arugula and horseradish spiked potatoes, and perfectly paired with Big Cypress Brown ale.

Creative examples such as the one above are beginning to make their way onto the culinary scene throughout California and across the nation. Take for example, a kaffir lime leaf and lemongrass ale brewed by Will Meyers of the *Cambridge Brewing Co.* This could be paired with a grilled shellfish or a whole roasted fish, a great flavor combination. Brewmasters are also connecting with the culinary world in a ways that have not been thought of before. Garret Oliver, Brewmaster of Brooklyn Brewing, designed a custom ale for *Per Se* and *The French Laundry* called Blue Apron. This beer has notes of dates, figs, cinnamon and malt, finishing with a light orangey citrus roundness on the palate.

At *Arterra* in San Diego, Chef Jason Maitland likes to try exotic beers. "It is an art in itself, just like winemaking. I just happen to be a bigger fan of bourbon," says Jason. Now many beers are aged in bourbon and whiskey barrels layering flavors of vanilla, coconut and oak developing a big barleywine or Russian imperial stout. "I think using beer as an ingredient will expand and grow, snowballing a little bit in certain demographics, not through the industry as a whole. Traditionalists don't use beer in cooking, besides German and Belgian cuisine. It goes with gastro-pub food. *Arterra*, however, is on the casual fine-dining edge. I like the gastro-pub food to eat in my free time; that's why I went with certain dishes," ex-

plains Chef Maitland. One of *Arterra's* dishes is Hogs Head Cheese, an old-style gastro-pub dish which requires braising a whole hog's head in duck and bacon fat. The meat and cartilage are removed, boiling it down into a hearty pork stock to be mixed with beer. The gelatin eventually solidifies and the dish presents a slight taste of beer in the finish.

Back in San Francisco, the menu at *Monk's Kettle* embraces the harmonious relationship between dining and imbibing. A beer or a beer style suggestion accompanies each dish, helping the customer choose from 150 brews in bottles and over 24 beers on tap that change daily. Chef Kevin Kroger's explains that, "lighter body beers will go with lighter body dishes. You pair them just as you would with wine. You wouldn't pair a stout with a salad. Sometimes you have a highly acidic beer that wouldn't go well with something like a short ribs dish which has a lot of fat and a lot of meaty flavors, so you would want something with higher alcohol content." *Monk's Kettle's* status as a beer mecca is further supported by their highly popular beer dinners that include beer as an ingredient in each dish, in addition to

beer pairings from a featured brewery or distributor. "Beer dinners are a good way to increase revenue and people love it. An elegant beer dinner is a new experience for people," shares the owner, Nat Cutler. Because beer has carbonation, it helps aid the issue of palate fatigue during multi-course meals, allowing each dish's flavors to shine throughout the progression of an extended tasting.

Taking the above into consideration, I would like to propose that fine dining restaurants begin to consider making more extensive beer lists available for diners. Similar to wine lists, beer lists can be organized by style, vintage, origin or lager and ales.



*Primarily a self-taught chef, Sean Z. Paxton is an accomplished home brewer and has hosted beer dinners across the nation. With the understanding of both culinary and brewing sciences, he realized each craft shares similar parallels that together would bring a depth of flavor to both food and beer not previously explored.*  
[www.homebrewchef.com](http://www.homebrewchef.com)

## ANCHOR STEAM BEER BRAISED MUSSELS

### INGREDIENTS

|                              |                           |
|------------------------------|---------------------------|
| 1lb of mussels               | 1 T garlic                |
| 2 T unsalted butter          | 1/2 cup Anchor Steam Beer |
| 2 T chive batons             | 1 onion, caramelized      |
| 2 T canola or grape seed oil | salt & pepper to taste    |
|                              | 2 T harissa               |

### METHOD

Heat a medium-sized sauté or sauce pan up and place the 2 tablespoons of butter and oil into the pan. Cook the butter and oil until butter is melted and hot. Add garlic and toast for a minute or until it is golden brown.

Add mussels and sauté until the mussels start to open. Deglaze the pan with the Anchor Steam Beer and add the caramelized onions. Cook until all of the mussels have opened and then add the harissa. Plate the mussels in a deep bowl and continue to reduce the sauce to a soup consistency and season to taste. Add the sauce and garnish with chive batons and grilled rustic bread.

### INGREDIENTS [HARISSA]

|                 |                      |
|-----------------|----------------------|
| 1 carrot        | 1 jalapeño           |
| 5 garlic cloves | 1 red bell pepper    |
| 2 shallots      | 1 yellow bell pepper |
|                 | 1 rib of celery      |

### METHOD

Grill all of these ingredients until slightly charred on the outside and then finely chop them.



Photo by Josh Edelson

### INGREDIENTS [HARISSA CONT.]

|                    |                 |
|--------------------|-----------------|
| 1 T coriander seed | 1 T cumin seed  |
| 1 T cardamom seed  | 4 T paprika     |
| 1 T caraway seed   | 2 T chili flake |

### METHOD

Add the spices to the vegetable mix and puree until smooth.

**Chef de Cuisine Brian R. O'Connor**  
Sutro's at The Cliff House  
San Francisco, CA



## SHELTON FARMS FREE RANGE CHICKEN & ALE SAUSAGE

[Serves 6]

### INGREDIENTS [CHICKEN]

2 lb chicken breast, boneless, skin removed, cut into 1" cubes  
1 tsp toasted fennel seed  
1/2 cup braised baby artichokes, roughly chopped \*see recipe below  
1/2 cup confit tomatoes, roughly chopped \*[see recipe on Web site]  
1 egg  
1/4 cup finely chopped onion, sautéed lightly until translucent  
1 tsp minced garlic, sautéed lightly until translucent  
1/2 cup heavy cream  
2 pt + 1/4 cup Steelhead IPA  
2 pt chicken stock or broth  
1/2 tsp toasted ground cumin  
1/2 tsp toasted ground coriander  
1 tsp ancho chili powder  
1/2 tsp toasted Hungarian paprika  
40" natural hog casings

### METHOD

In a Robot Coupe, puree chicken, egg, heavy cream, cumin, coriander, chili powder, paprika until semi-smooth; add 1/2 cup of beer and pulse just enough to incorporate beer evenly.

With rubber spatula, scrape chicken mousse into large mixing bowl. Fold in fennel seed, artichokes, tomatoes, onions, garlic; season generously with salt and fresh cracked black pepper; continue to fold with spatula until all ingredients are evenly distributed, be careful not to smash tomatoes and artichokes.

Transfer mixture into sausage maker and pipe into hog casings, tying off links in 6" increments. With a pin or skewer puncture casings very lightly over any air bubbles contained within the sausages. Bring remaining beer and chicken stock to a simmer; poach sausages at about 180 degrees for about 5 minutes. Remove and reserve sausages.

### INGREDIENTS [BRAISED BABY ARTICHOKES]

16 baby artichokes, cleaned, cut into halves  
6 cloves garlic, thinly sliced  
3 sprigs fresh thyme  
1 T chardonnay  
1/2 cup Extra Virgin Olive Oil

### METHOD

In medium sauce pot, heat oil over medium heat, add garlic and cook until translucent. Add artichokes, thyme, and wine; season generously with salt. Cover, reduce heat to very low simmer, cook



for about 20 minutes; until artichokes are tender and cooked through.

### INGREDIENTS [CONFIT TOMATOES]

6 lg heirloom tomatoes, cut in half, seeds removed  
6 cloves garlic, very thinly sliced  
6 sprigs fresh thyme  
1 cup Extra Virgin Olive Oil

### METHOD

Preheat oven to 200 degrees. Place tomatoes, open side up, on baking pan lined with foil. Place a few slices of garlic and one sprig of thyme on each tomato half; very generously drizzle oil over tomatoes. Season with salt and pepper; cook for about 2 1/2 hours.

### INGREDIENT [MUSTARD]

1/2 cup Dijon mustard  
1.5 oz Stone Pale Ale

### METHOD

Whisk mustard and beer together.

### ASSEMBLY

Heat remaining artichokes and confit tomatoes, toss in a bowl with Frisee and arugula (to make a salad). Cut sausage on a bias, put on plate on top of a small dollop of mustard, garnish with artichoke and tomato salad.



**Executive Chef Jason Maitland**  
Arterra Restaurant, Bar & Outdoor Lounge  
San Diego, CA

## PORK CHOPS WITH CHEDDAR POTATO CAKE AND CARAMELIZED BRUSSELS SPROUTS

### INGREDIENTS

1/2 cup kosher salt  
1 cup granulated sugar  
1/2 cup brown sugar  
1 1/2 qt apple cider  
1 qt water  
3 T black peppercorns  
3 fresh bay leaves  
6 pork chops, bone removed

### METHOD

Combine all ingredients in large sauce pan except water. Heat on high until boiling and lower to low simmer until sugar and salt are dissolved. Cool and add water. Refrigerate and when solution is cold, add to pork chops and brine for two days. Remove chops from liquid and hold until service.

### INGREDIENTS [MUSTARD ALE SAUCE]

1 qt ale-light bodied beer  
1 cup white wine vinegar  
2 cups heavy manufacturing cream  
3 T stone ground mustard  
1 shallot, peeled and chopped  
Roux to thicken  
Salt and pepper to taste

### METHOD

Add shallots, vinegar and ale in heavy-duty stock pot. Place on medium-high flame and reduce liquid by 75 percent. Add cream and reduce another 25 percent. Add mustard and season. Add roux in small amounts until desired thickness is achieved. Hold until service.

### INGREDIENTS [PORK CHOP]

1 12 oz pork chop, brined  
6 oz Cheddar Scallion Potato Cake  
1 T Brussels sprouts-blanching  
1 T butter for sprouts  
1/2 oz oil for Potato Cake  
2 oz maple cured bacon bits-cooked  
3 T Mustard Ale Sauce  
Salt and Pepper to season

### METHOD

Season pork chop and place it on the grill creating diamond marks on both sides of chop. While chop is being grilled, oil skillet on medium heat and saute cake until golden brown on both sides. Place chop in skillet with cake and cook in 400°F convection oven until internal temperature of 125°F is achieved.

While cake and chop are in oven, spoon softened butter in saute pan and when melted, toss and season Brussels sprouts on medium heat until sprouts are caramelized. Toss with bacon and reserve until plating.

In a small sauce pan, heat Mustard Ale Sauce until hot.



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### INGREDIENTS [CHEDDAR POTATO CAKE]

3 lb Yukon Gold potatoes, peeled and diced 1/2"  
1 T scallions, julienne  
2 cups white cheddar, shredded  
3 T butter, softened  
1 cup heavy manufacturing cream  
6 cups Japanese bread crumbs  
Salt and pepper to taste

### METHOD

Boil potatoes until soft and process through food mill. Heat combined butter and cream and whip in potatoes until a light fluffy consistency is achieved. Add cheese, scallions and season. Add small amounts of bread crumbs until the mixture is able to be formed into balls.

Place a generous amount of bread crumbs in a hotel pan and with a large ring mold, place 6 oz. of mixture in mold and form mixture into cakes. Roll exposed cake in bread crumbs and layer with patty paper. Yield for recipe should be approximately 6 potato cakes.

### ASSEMBLY

Place potato cake on entree plate at ten o'clock. Place Brussels sprouts at two o'clock and pork chop at six o'clock. Ladle Mustard Ale Sauce over lower portion of chop and serve.

**Executive Chef Kevin Kroger**  
Monk's Kettle  
San Francisco, CA



## SEARED HUDSON VALLEY FOIE GRAS ON ORANGE SCENTED BRIOCHE W/MANGO COULIS & PORT WINE SYRUP

[Serves 4]

### INGREDIENTS

4 3-ounce slices Foie Gras, A grade  
Salt and white pepper to taste  
4 each brioche bread, slices  
1 cup orange scented egg batter\* (recipe follows)  
4 handfuls baby arugula  
2 T vanilla oil\* (recipe follows)  
1 cup sweet onion marmalade\* (recipe follows)  
1 cup mango coulis\* (recipe follows)  
20 each hazelnuts, candied\* (recipe follows)  
2 T port wine syrup\* (recipe follows)  
2 T chives, thinly shaved  
8 mango slices, 2" long

### METHOD

It is best to cook the Foie Gras just before serving so have all other components ready. The brioche should be soaked just as you begin cooking the Foie Gras as it will fall apart if soaked too long. Also, you want to cook the soaked brioche in the rendered fat from the Foie Gras.

Using a 3" diameter ring mold, cut circles from the brioche bread slices and wrap in plastic to keep them soft until needed. Make the egg batter in a small bowl and hold in the refrigerator until needed.

Heat a heavy bottomed sauté pan over high heat, without any oil until very hot. Soak the brioche in the egg batter for 1-2 minutes. Season the Foie Gras slices and place them into the pan one at a time pressing gently as the steam will push them up slightly.

Reduce the heat to medium high and cook quickly until very golden brown. Turn them over and cook the other side to the same color. Turn the heat off so the fat does not burn and remove the Foie Gras to a plate to hold warm but not for more than a couple of minutes.

Now add the soaked brioche to the pan with the Foie Gras fat, turn the heat to low and cook the brioche until golden brown, turn and cook the other side the same. Turn off the heat and remove the brioche to the holding plate with the Foie Gras. Toss the arugula with a little vanilla oil and season with salt and white pepper.

### ASSEMBLY

Ladle an ounce of mango coulis into the center of the plate. Place the orange scented brioche in the center. Add a nice pile of the vanilla-tossed baby arugula on the brioche followed by the Foie Gras slice. Top the Foie Gras with the sweet onion marmalade and lay the mango slices over the marmalade. Garnish with the candied hazelnuts, chives, basil oil all on the inside of the plate. Drizzle the rim of the plate with the port wine syrup.

### INGREDIENTS [ORANGE SCENTED EGG BATTER]

[Serving 1 cup]  
4 eggs  
1/2 cup half and half  
1/4 cup orange juice  
2 T honey  
2 T mint, chopped



### METHOD

In a medium stainless steel bowl lightly beat the eggs just to loosen them. Add the half and half, orange juice, honey and mint. Stir just to combine. Keep chilled.

### INGREDIENTS [VANILLA BEAN OIL]

[Serving 1 quart]  
1 vanilla bean, split lengthwise  
1 quart canola oil

### METHOD

In a small pot place the oil. Scrape the inside of the vanilla bean into the pot along with the vanilla pod itself. Place on low heat and warm slowly. Check temperature of oil with your finger. If the oil becomes too hot, it will diminish and change the flavor of the vanilla. It should never become hotter than warm to your touch. Once it is there, remove it from the stove and cool to room temperature. Pour into a bottle adding the vanilla bean and cap tightly.

### INGREDIENTS [SWEET ONION MARMALADE]

4-1/2 cups sweet onions, small diced, about 3 medium  
3 cups champagne vinegar  
3 cups sugar  
1 tsp celery seed

### METHOD

In a heavy bottomed 2-quart sauce pot, combine the sugar and vinegar over low heat and stir until sugar is dissolved. Add the onions, bring to a boil, reduce heat to a simmer and cook over low heat until onions are light brown in color and mixture begins to thicken and lightly coat the onions. Stir in the celery seed. Cool to room temperature and refrigerate until needed.

### INGREDIENTS [MANGO COULIS]

[Serving 2 cups]  
2-1/4 cups mango, fruit only, ripe, about 2 each  
1/2 cup champagne vinegar  
1/2 cup honey  
1-1/4 cups water

### METHOD

Peel and cut away the fruit from the seed of the mango. Rough chop and place into a sauce pot with the other ingredients. Add water

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*Recipe, continued from Previous Page*

just to cover the fruit. Cook over low heat stirring to dissolve the honey and until mango fruit is very soft. Puree in a blender or food processor very fine and pass through a fine mesh strainer. Thin down if too thick, using a little water.

**INGREDIENTS [CANDIED HAZELNUTS]**

[Serving 2 cups]

2 egg whites

2 cups hazelnuts, peeled and left whole

1 cup sugar

1 tsp salt

1 tsp cinnamon, ground

**METHOD**

Preheat oven to 225°. Beat egg whites just to loosen. Add the seasonings and stir well to combine. Roll nuts in the mixture and spread onto an oiled sheet of parchment paper on a cookie sheet.

Bake 1 hour, stirring every 15 minutes. Once they are done, remove from the oven and stir again as they cool to completely coat the nuts in the mixture. Cool before storing.

**INGREDIENTS [PORT WINE SYRUP]**

3-1/4 cups port wine, ruby

**METHOD**

Place wine in a sauce pot and reduce slowly over low heat, without stirring, until wine is thick like syrup. This will take from 15 to 30 minutes depending on your stove top. To check, place a small plate in the freezer for 5 minutes and drizzle a bit of the syrup onto the plate. If the wine runs like a syrup and not water, then it is done.

**Chefs/Owners Michael and Wendy Jordan**

Rosemary's  
Las Vegas, NV

