

Celebrator®

FOOD & BEER

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Beer Camp By Benjamin Myers

ALE'D POTATO SOUP *(serves six as a first course)*

This soup makes a sublime first course. The ale, ham and shallots add an appealing change of pace to the creamy potato base. Prepare with a golden ale (or a sweet American-style cream ale), and serve with a malty, semi-sweet brown ale or — for the more adventurous — a full-bodied and malty Trappist ale.

Ingredients:

3 tablespoons butter
5 medium baking potatoes, peeled and kept in water
2 medium onions, finely chopped
2 cups light or heavy cream
chopped Italian parsley or scallions for garnishing
1 1/2 cups golden ale / cream ale
3 - 4 ounces of Canadian bacon, or ham julienned
1 teaspoon dried thyme OR dill
2 cups light chicken stock
2 shallots, finely chopped
Salt and pepper to taste

Directions:

Heat the butter on medium heat.
Fry the Canadian bacon until lightly browned and crisp.
Remove and set aside.
Add the chopped onions to the pan and sautee until wilted.
Add the shallots and continue cooking until a pale gold.
Remove the onions and add them to the Canadian bacon.
Combine the stock, beer, and thyme in a large Dutch oven and heat over medium-high heat.
While the stock heats, julienne the potatoes.
Add the potatoes, Canadian bacon, and onions to the stock and bring the mixture to a slow boil.
Cook until the potatoes are tender but still hold their shape (35 - 40 minutes).
Remove from heat. Slowly stir in the cream.
Reheat just until bubbles begin to form around the edges.
Remove from heat, taste, and adjust salt and pepper.
Garnish each bowl with freshly minced Italian parsley or scallions.

SOUSED AND STUFFED CHICKEN BREASTS *(serves four)*

The cleanly malty, hoppy Pilsner required throughout this dish should be a quality domestic microbrew or a noted

import. Philadelphia's Dock Street Brewing makes a Bohemian Pilsner that meets admirable standards of quality and local availability. For serving, however, turn to a rounded and malty lager in the German Fest/Austrian Vienna styles.

Ingredients:

1 cup quality Pilsner beer
1/4 cup olive oil
juice of 1 lime
1 clove garlic, minced and mashed
2 teaspoons tarragon
2 whole chicken breasts: split, skinned, and boned
4 3x2 inch slices of Black Forest ham (or prosciutto)
4 3x1 inch (thick) slices of Swiss cheese
1/2 teaspoon salt
1/4 teaspoon fresh ground pepper
1/4 teaspoon paprika
1/8 teaspoon cayenne pepper
1/3 cup buttermilk
1 stick unsalted butter
1 tablespoon Sweet-Hot Beer Mustard (recipe follows)
1/2 cup flour

Directions:

Combine the beer, olive oil, lime juice, garlic and tarragon.

Allow to stand while the chicken is prepared.

Form an unbroken pocket in the breast by inserting a sharp knife into the thickest side and cutting horizontally.

Place the chicken breast between two pieces of wax paper and gently pound until partially flattened (do not pound until thin). The idea is to simply create a uniform thickness for even cooking.

Pour the marinade over the breasts and allow to marinate 4 - 8 hours.

Drain and pat the chicken dry when ready to stuff.

Spread 3/4 teaspoon of the mustard on each piece of ham.

Place the cheese on the ham and fold the ham around the cheese. Place this in the pocket of the chicken, fold side out (to deter the cheese from leaking).

Combine the flour, salt, pepper, paprika, and cayenne.

Immediately before cooking, dip each breast in the buttermilk, then dredge lightly in the seasoned flour.

Heat the butter in a heavy sautee pan on medium until the foam subsides.

Place the prepared breasts in the pan and brown lightly on each side.

Lower the heat to medium-low and cook for approximately six (6) minutes.

Turn and continue cooking until done.

Remove and place on a heated platter.

SWEET-HOT BEER MUSTARD *(approximately 8 ounces)*

Try using a roasty, bitter Irish-style stout, sour Belgian lambic, or powerfully hoppy ale to achieve memorable flavors in this addictive mustard.

Ingredients:

1/4 cup dry mustard powder
1 tablespoon prepared horseradish
1/3 cup aggressively-flavored beer
1/2 teaspoon dried tarragon or thyme

2 tablespoons rice vinegar
2 egg yolks beaten
scant 1/4 cup sugar

Directions:

Whisk together all but the egg yolks.
Cover and let sit for 30 minutes.
Whisk in the yolks and place over a double boiler.
Cook on medium-low until thickened, whisking constantly.
Cool.
Will keep up to three weeks in the refrigerator.

CHOCOLATE-STOUT MOUSSE *(serves 10)*

The chocolatey, creamy notes of sweet stouts (Mackeson, Sam Adams Cream Stout) blend perfectly with the mousse flavors. A sweetly fruity Belgian ale — not the sour kind — should also complement the raspberry sauce. Try Liefman's Framboise, based on a brown ale, or the syrupy Lindeman's Framboise.

Ingredients:

16 ounces quality semi-sweet or extra-bitter chocolate
3/4 cup sweet (or 'milk') stout, room temperature
3 tablespoons coffee liquor
8 large eggs, room temperature, separated
1 1/4 cups heavy whipping cream, chilled
1 teaspoon vanilla extract
1/2 cup sugar
1/2 teaspoon cream of tartar

Directions:

Melt the chocolate slowly in a double-boiler.
Remove from heat.
Stir in the sweet stout (e.g., Mackeson) and coffee liquor.
Blend until smooth.
Now add the yolks to the chocolate mixture, two at a time, beating thoroughly after each addition.
Set aside.
Whip the heavy cream, vanilla and sugar until stiff peaks form.
Refrigerate.
Beat the egg whites with the cream of tartar until stiff.
Now gently fold the whites and whipped-cream mixture together.
Slowly fold 1/4th of this mixture into the chocolate/stout blend.
Fold the remaining whipped mixture into the chocolate/stout blend until no traces of white, or lumps, are visible.
Spoon into serving goblets and refrigerate until firm.
Top each portion with a tablespoon of raspberry sauce, and serve with snifters of either sweet stout or notably-sweet Belgian Framboise.

RASPBERRY SAUCE

Ingredients:

1 1/2 pounds fresh-frozen raspberries

zest of 1 lemon, finely chopped

1/2 cup of sugar (omit if berries very sweet)

1/4 cup raspberry syrup

Directions:

Defrost the raspberries in a colander, retaining the juices.

When thawed and drained, run half of the fruit through a food-press or sieve to remove the seeds.

Combine the sieved pulp with any reserved juices, lemon zest and sugar.

On medium-high heat, reduce the mixture down by one-half.

Remove from the heat and cool.

Stir the syrup or brandy, plus the remaining berries, into the reduced juices.