

## COOKING WITH BEER

Submitted by Ricardo Delos Reyes

I thought, I might add a recipe for the beer aficionados. I've been with the club a couple of years. Over the summer, I have been experimenting with different types of beer. I have cooked bratwurst many times. But this time I tried boiling the Brats in beer before putting them to grill. (I do mean a Bar-B-Que grill, not a stove top) Since I have taken the Beer Appreciation Class put on by the club, I have tasted many styles and types of beer. But, when I tasted the smoked beers, I wondered how it would taste with the Brats. A year ago, I boiled brats with a strong IPA (I have forgotten the name of it) then grill them. They were wonderful. This year I used one of the smoked beers we tasted during class. The results weren't what I had hoped for. The smoky flavor was subtle. It was nice but it didn't add any spiciness as the IPA did.

So, before the summer is over, try boiling your Brats with a really nice strong IPA then turn them to the grill and taste your results... Save some of the beer for your sauerkraut. While the brats are cooking, make the sauerkraut. Add apples, onions, caraway seeds, salt, and pepper. Sauté that on the grill over smoked wooden chips in a ½ a cup of smoked beer. Enjoy the results. Try these wings, too. I have tried them and they are awesome!



### GUINNESS FRIED CHICKEN WINGS

In a LARGE bowl, soak

1 qt buttermilk

3 lbs chicken wings, approximately.

Cover and refrigerate.

Place in a medium bowl and set aside

2 c flour.

Place in a large bowl

2 c flour.

12 oz Guinness

1 tsp cayenne

1 tsp garlic powder.

Mix until smooth (a few lumps are ok). Let it sit for 5 minutes or so.

Dredge the wings from the buttermilk in the flour then dip them in the beer batter.

Heat in a deep fryer:

vegetable oil as required.

Fry wings until they are a deep golden color.

Drain on paper towels and serve. Enjoy!

