

## GRILLED FILET MIGNON with STELLA ARTOIS ONION FENNEL COMPOTE

By Executive Chef Daniel Joby - Published by Bon Appetit Copyright ©2007 Condé Nast Publications

### Serves 4

- 1 fennel bulb, trimmed and quartered
- 2 medium red onions, quartered
- 1/2 c. extra virgin olive oil
- 1 c. water
- 1/2 c. Stella Artois Premium Lager
- pinch of cayenne pepper
- 2 ears of corn, shucked and cut into 2" pieces
- 3 red bell peppers
- 12 asparagus, trimmed
- 4 8 oz. filet mignons

Preheat oven to 350° F. Combine fennel and red onion in roasting pan. Drizzle with 2 Tbsp. olive oil. Season with salt and pepper and toss. Add 1 cup of water to the pan, cover tightly with foil and roast in the preheated oven for 40 minutes or until cooked through. Reserve 1/2 of the fennel mixture in a large bowl and transfer the rest to a food processor. Add cayenne pepper and process until pureed, then add Stella Artois Premium Lager and blend. Preheat grill. Grill corn, peppers, and asparagus, rotating until lightly browned on all sides. Cut corn from cob, transfer to bowl of roasted vegetables. Peel and core peppers, cut into strips and add to bowl. Cut asparagus into 2" pieces and add to bowl with remaining olive oil, salt and pepper to taste. Grill steaks until desired doneness. Arrange a spoonful of the pureed vegetables on each of four plates, top with grilled filet and arrange a spoonful of the vegetable salad next to each steak.

## BUDWEISER B.B.Q. BACON WRAPPED ANGUS BEEF TIPS

By Executive Chef Sam Neumann, St. Louis, Missouri

### Serves 4

- 1 1/2 lbs. certified black Angus strip
- 12 slices applewood smoked bacon
- 1 bottle Budweiser B.B.Q. sauce
- 12 wood skewers, 4-5 inches long

Soak skewers overnight in Budweiser beer. Cut Angus strip into 12 equal pieces – about 2x2" cubes. Wrap each cube with a slice of bacon and skewer individually. Cook on medium open flame; baste with Budweiser B.B.Q. sauce while cooking. Cook until bacon gets crispy on the outside.

Brewmaster pairing recommendation: European-Style Pilsner – Stella Artois

## HOEGARDEN MARINATED PORK CHOPS with HARCOT VERT SALAD

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### Serves 4

- Marinade**
- 4 Granny Smith apples, diced
  - 1 c. dried celery root
  - 3 Thai chili peppers
  - 1/2 c. pineapple chunks
  - 1/2 c. honey
  - 1 Tbsp. balsamic vinegar
  - 1/4 cup thyme leaves, chopped
  - 2 carrots peeled and diced
  - 2 c. red wine
  - 11 oz Hoegaarden White Beer
- 4 8-10 oz pork chops**
- 8 oz pork or chicken broth
  - 2 Tbsp olive oil
  - 1/4 lb. baby red potatoes
  - 1/4 c. shalots, sliced
  - 1/2 c. haricot vert, trimmed and blanched

**For marinade:** In a large bowl, combine marinade ingredients. Season pork chops with salt and pepper and add to marinade. Cover and refrigerate overnight tossing at least once.

The following day, when ready to prep, remove pork from marinade and pat dry. Simmer marinade in large saucepan until reduced by about two-thirds. Strain out solids. Return marinade to saucepan, add broth and reduce until the sauce coats the back of a spoon. Season with salt and pepper.

Preheat grill. Grill pork chops, rotating frequently until desired doneness, about 12-14 minutes total. Heat 1 Tbsp. olive oil in large skillet. Add potato slices and cook until lightly browned. Set aside. Add remaining olive oil and chopped shalots. Cook until tender. Add haricot, season with salt and pepper to taste and simmer briskly until thickened. Add haricot vert and potatoes and heat through. Season with salt and pepper.

Arrange each pork chop on a plate. Add a spoonful of the haricot vert salad and drizzle each chop with some of the sauce.

## WILD BLUE SPRING MIX and RASPBERRY SALAD

By Executive Chef Sam Neumann, St. Louis, Missouri

### Serves 4

- Vinaigrette:**
- 1/4 c. olive oil
  - 1/2 c. raspberry vinegar
  - 1 Tbsp. sugar
  - 1/2 tsp. kosher salt
  - 1/2 tsp. ground black pepper
  - 1/2 c. Wild Blue
- Salad:**
- 6 oz. spring mix
  - 4 oz. feta cheese
  - 1/2 c. pine nuts (toasted)
  - 1 c. raspberries

Whisk together all the ingredients in a small bowl and set aside.

Divide Spring Mix evenly among the plates. Garnish each plate with the feta, pine nuts and raspberries. Drizzle the vinaigrette over the top and serve.

Brewmaster pairing recommendation: American-Style Light Lager – Bud Light or Fruit Beer – Wild Blue

## MICHELOB AMBERBOCK CRÈME BRÛLÉE

By Executive Chef Sam Neumann, St. Louis, Missouri

### Serves 6

- 1 tsp. Michelob AmberBock
- 6 large egg yolks
- 6 Tbsp. sugar
- 1 vanilla bean (split lengthwise)
- 1 1/2 c. whipping cream
- 6 tsp. sugar
- (or 8-12 tsp. pocked brown sugar)

In medium bowl to blend. Scrape in seeds of vanilla bean. Gradually whisk the cream into the sugar. Divide mixture among six 3/4 cup custard cups or ramekins. Arrange dishes in 13x9x2 inch baking pan. Pour enough hot water into the pan to come halfway up sides of dishes. Bake approximately 35-40 minutes until the custard is set. Do not over bake or your custard will be rubbery. Remove the pan from the oven and remove custard cups from the water. Allow custards to cool before placing in the refrigerator. Chill overnight.

**Two hours before serving:** Preheat broiler. Sprinkle 1 teaspoon sugar on top of each custard. Place dishes on small baking sheet. Broil until sugar just starts to caramelize, rotating sheet for even browning, about 2 minutes. Chill until caramelized sugar hardens, about 2 hours.

Brewmaster pairing recommendation: American-Style Amber Lager – Michelob AmberBock

## MESQUITE GRILLED, MICHELOB MARINATED CHICKEN

By Executive Chef Sam Neumann, St. Louis, Missouri

### Serves 6

- 1 Bag Mesquite Wood Chips
  - Soak the Mesquite Wood Chips in Michelob Beer for at least 5 hours.
  - 6 8oz. boneless, skinless chicken breast
- Marinade**
- 24 oz. Michelob Beer
  - 4 cloves fresh garlic
  - 1 bay leaf
  - 2 Tbsp. teriyaki sauce
  - 2 tsp. ground black pepper
  - 2 tsp. kosher salt

Mix all ingredients together in a shallow bowl. Add the chicken, cover and refrigerate for 2 hours. Prepare B.B.Q. pit with a medium low heat. Drain and place the wood chips on the top of the coals. Remove chicken from the marinade and gently pat them dry. Discard the marinade. Place the chicken on the B.B.Q. grill and cover. Cook for 8-10 minutes. Open lid and turn the chicken over and cook for another 8-10 minutes. Juices should be clear. Ready to serve.

Brewmaster pairing recommendation: American-Style Premium Lager – Michelob