



Plainsbreaker Hopped Wheat Ale

Plainsbreaker as it's name suggests is crafted to pair with the animals and plants that graze on our great plains. The earthy and tropical aromas and the slight bit of bitter on the palate finish along with the grassy and wheat notes lend this beer to pair well with a range of food. There is not quite enough malt or acid in this beer to line up nicely with beef, but fire up your smoker for pork, chicken, and poultry and pair with root vegetables and earthy vegetables (mushrooms in particular.) This adventure doesn't require a smoker, alternative cooking methods may apply within such as roasting. Balance your dishes with herbaceous flavors and accompaniments.

Featured Recipe:

Mojo Rubbed Smoked Bone in Pork Loin

Potato Roesti, Smoked Carrots, Cumin Yogurt, Poblano Chimichurri

Bone in Pork Loin – 1200g – serves 6
Could use a pork Shoulder as well

Mojo Rub: Makes 500ml

½ bunch parsley
½ bunch cilantro
1 tsp cumin seeds
1 tsp yellow mustard seeds
1 tsp black mustard seeds
1 TBSP Berbere
2 x dried finger chilis
3 cloves garlic
1 lemon – zest + juice
Olive Oil
Kosher Salt & Fresh Ground Pepper

Method:

- In a small pan over medium heat – toast the cumin, and mustard seeds
- Combine all ingredients into a blender (herbs stems and all)
- Add a good pinch of salt and a few turns of fresh ground pepper
- Blend, starting slowly and adding enough olive oil to get it moving and make a smooth paste. Continue blending and increasing speed until you have a nice smooth paste.
- Pour over the pork and marinate overnight in the fridge.

Poblano Chimichurri: Yeild 500ml

2 Poblano Peppers
3 cloves garlic
½ bunch cilantro
½ bunch flat leaf parsley
¼ bunch mint
1 lemon – zest and juice
2 dried finger chilies
Olive Oil
Kosher Salt & Fresh Ground Black Pepper

Method:

- Season the poblanos with Salt + Pepper and toss with a drizzle of olive oil
- Roast the peppers in a 400 F oven until a good roast color and blistered.
- Cover in a container with film wrap until they cool enough to handle
- Peel and seed the peppers
- Chop half of the herbs fine – reserve the rest (stems and all) for the blender
- Combine all but the chopped herbs in a blender – adding olive oil in a slow stream to blend smooth
- Transfer to a bowl and mix in the chopped herbs
- Season with Salt & Pepper
- This recipe will keep for up to 7 days in a container in the fridge.

Pork Roast:

- Set your Smoker to 250 F
- Smoke the Roast for about 3 hours or an internal temperature of 125 F
- Rest for 15 minutes (good time to cook your potatoes and carrots!)

Potato Rosti: 4 servings

5 medium sized yellow flesh potatoes – this recipe was Yukon gold – peeled

½ yellow cooking onion – peeled

Kosher Salt & Fresh ground black pepper

Olive Oil

2 TBSP sour cream

Method:

- Using a grater – grate the potatoes and onions into a bowl
- Squeeze out the excess liquid from the onion and potato mixture
- Season well with salt & pepper, add 2 tbsp of the poblano chimichurri – mix well
- Using a 10” cast iron pan, add enough olive oil to spread over the bottom of the pan.
- Heating over medium – high heat, Listening to your pan begin to sizzle and small popping noises tells you it is ready to cook with!
- Add the potato mixture evenly in the cast iron pan
- After about 5 minutes over medium – high heat you will see the potato starting to get a golden color around the outsides of the pan.
- Using a plate, flip the roesti into the plate and then slide it back into the pan. Be careful to keep the oil away from you. Keep your hand on the “high” side of the pan.
- Finish in your smoker for the last 10 minutes of cook time. (could also use a 350 F oven for 8 minutes)
- Top with sour cream, a few turns of fresh ground pepper and a pinch of kosher salt.

Smoked Carrots with Cumin Yogurt & Poblano Chimichurri – 4 servings

8 medium sized carrots – peel – cut into ½ or ¼ depending on the size to get even sized carrots for even cooking.

2 TBSP Roasted Poblano Chimichurri

Kosher Salt & Fresh Ground Pepper

1 cup full fat plain greek style yogurt

1 tsp toasted & ground cumin

½ lime – zest + juice

Method:

- Toss the cut carrots with the chimichurri, salt, and pepper
- Smoke at 275 F for 15 minutes or until tender. You will get a bit of char on the carrots
- Mix the yogurt with the cumin, lime zest, lime juice and season with salt and pepper. Reserve

Plate the Dishes!

- Top the potato roesti with the sour cream and season
- Place the cumin yogurt on the bottom of a dish and lay the carrots across it. Top with poblano chimichurri.
- Slice the pork roast and top with poblano chimichurri
- Serve family style!