



Southern Aspect – West Coast IPA

This beer is crafted for big and bold flavors! Aromas of stone fruits on the nose, apricot, peach and nectarine. An IPA with a punch, but the aromatics and hop flavors are big and bold and can stand up with grilled and smoked meats, spicy dishes, Thai & Indian curries, and goes well with salty snacks. The near dank, herbaceous and hop flavors lead to earthy pairing compliments. Herbs, Leafy Greens & Vegetables, and mushrooms

Featured Recipe:

Berberé Spiced Smoked Piri Piri Chicken
Smoked Potatoes, Sautéed Greens

Piri Piri Sauce: 1L

1 x Red Bell Pepper
3 x Dried Finger Chilies
½ cup olive oil
¼ cup apple cider vinegar
2 cloves garlic
Kosher Salt & Fresh ground Black Pepper

Method:

- Season the bell pepper with a drizzle of olive oil, pinch of salt and fresh ground pepper
- Roast pepper on BBQ, ensure you get a nice char on all sides
- Cover the pepper in a bowl with cling wrap
- Chop the garlic, measure out other ingredients while pepper cools
- Once pepper is cool enough to handle, peel and seed the pepper. Discard the core, skin and seeds.
- Combine roasted red pepper, chilis, garlic, vinegar and olive oil in a blender. Blend until smooth. Season with Salt & Pepper

Berbere Spiced Smoked Piri Piri Chicken – 2 servings

1 whole chicken – cut back out to butterfly
2 TBSP berbere spice
1 sprig thyme – chop
2 cloves garlic – chip
1 TBSP Olive oil
1 tsp kosher salt
1 tsp fresh ground black pepper

Method:

- Light and set your smoker to 275 F
- Mix the spice rub together with the olive oil and rub on the chicken – skin and flesh side
- Smoke the chicken for about 2 hours – After 1.5 hours, baste the chicken with a good helping of the Piri Piri sauce. You are looking for a temperature reading in the thigh of 165 F

Smoked Potatoes: 2 servings

400g baby potatoes
1 TBSP berbere spice mix

Method:

- Toss in a bowl with berbere spice, smoke with the chicken for 1 hour, until tender

Sauteed Greens: 2 servings

1 bunch kale or Swiss Chard
1 garlic clove
2 tsp white wine vinegar
2 TBSP olive oil
Kosher Salt & Fresh Ground Pepper

Method:

- If using Swiss Chard, take the leaves off the stems, chop the stems thinly and set aside. Chop the greens roughly.
- If using Kale, take the leaves off the stems, discard the stems and chop the leaves roughly.
- Slice the garlic thinly and place in a small bowl with the white wine vinegar
- If using Swiss Chard, heat the olive oil in a pan. Add the thinly chopped stems and sauté until tender. Add the garlic and white wine vinegar and sauté until the garlic is soft.
- Add your greens and season with salt and pepper.
- Quickly wilt the greens.

Plate the Dishes!

- Place sautéed greens into a shallow wide bowl
- Place the potatoes on top of the greens
- Serve the chicken on it's own dish to allow diners to help themselves
- Place extra piri piri sauce in a side dish for dipping adventures!