



Summit Seeker – Amber IPA

This beer was crafted for cooking. The piney aromas, deep red color and hop forward flavors allow for a wide range of pairing. Summit Seeker is a wonderful beer to use in the cooking too! Use as a braising ingredient in your favorite braised recipes with big and bold flavors. Could stand in the smoker with a beef brisket, an excellent accompaniment to a grilled steak, or calm the spices of a tagine or vindaloo. Pairing well with any grilled meat, spices, peppercorns, braised dishes, and big bold smoked BBQ this beer's pairing adventure awaits.

Featured Recipe:

Summit Seeker Braised Beef Short Ribs

Garlic, onion & Herb Mashed Potatoes, Roasted Carrots with Pepper & Honey, Pickled Red Onions

Braising Jus

Short Ribs – serves 3

600g Beef Short Ribs

½ tall can Summit Seeker Amber IPA

1.5L Beef Stock

2 carrots

2 celery sticks

½ onion

Roughly chop the carrots, celery and onions for your mirepoix

1 tsp peppercorns

1 sprig thyme

1 sprig rosemary

2 bay leaves

3 cloves garlic – peel and smash

Olive Oil

Kosher Salt & Fresh Ground Black Pepper

Method:

- Preheat oven to 325 F
- Roughly chop your mirepoix vegetables, peel & smash the garlic, gather the rosemary, thyme, bay leaves and peppercorns
- Heat a deep pot or Dutch oven over medium high heat with olive oil
- Season the short ribs generously with salt and pepper
- Sear both sides – browning nicely – remove from pot
- Add onions, garlic, celery, carrots of medium heat and brown
- Add garlic & peppercorns and lightly brown the garlic
- Add the ½ can of beer. Bring to a simmer for 3 minutes to evaporate the alcohol content in the beer
- Add the beef stock and bring to a simmer
- Add your herbs and bay leaves
- Add beef back to the pot and cover. Place in the oven at 325 F and cook for a minimum of 3.5 hours until beef is very tender.
- Carefully remove the beef and set aside
- Strain off the braising liquid to remove the aromatics and return to medium high heat
- Bring to a hard simmer and reduce the liquid by 2/3 volume for the sauce

Pickled Red Onions: 500ml

1 large Red Onion

250ml rice wine vinegar

¼ cup sugar

Method:

- Peel and remove the core from the onion – cut in ½
- Thinly slice the onion and place into a jar that you can put a sealed lid on
- Heat the vinegar & sugar in dissolve the sugar
- Once the liquid starts to simmer, pour over the onions in the jar
- Allow to cool to room temperature uncovered
- Cover with lid that seals. Can last in the fridge for up to 4 weeks.

Garlic, Onion & Herb Mashed Potatoes – serves 3

5 large yellow flesh potatoes – peel & cut into ¼'s

½ onion – dice

4 cloves garlic – peel – smash

1 tsp kosher salt

¼ cup butter – room temperature

1 cup whole milk

2 sprigs thyme

1 sprig rosemary

Kosher Salt & Fresh Ground Black Pepper

Method:

- Peel and cut the potatoes into ¼'s
- Peel & smash the garlic
- Dice onion
- Combine potatoes, onions and garlic into a pot and cover with water
- Bring to a simmer and add the 1 tsp kosher salt
- While water is coming to a simmer. Pick and chop the herbs finely. Add the stems of the herbs to the pot the potatoes are cooking in.
- Simmer for about 20 minutes until potatoes are very tender
- Warm the milk with the herb stems
- Strain off the water and allow to air dry in the strainer
- Add the warm milk, room temperature butter and chopped herbs to the pot. Add the dried potato mixture as well.
- Mash potatoes by hand until desired consistency. Potatoes should still have a bit of texture and "bits" in the mash
- Season with salt & pepper

Roasted Carrots with Pepper & Honey – serves 3

4 large carrots – peel and cut into 2" sticks

2 TBSP olive oil

1 tsp coarse ground black pepper

1.5 tsp honey

Method:

- Preheat oven to 400 F
- Heat a cast iron pan over medium to high heat
- Add the olive oil to the pan
- Add the carrots and pan roast to get a bit of color on them. Be patient, moving the carrots too much will result in less color and flavor.
- Add the honey, pepper and a pinch of kosher salt. Transfer to oven right away for 5 minutes.

Plate the Dish!

- Place the beef into the braising just to warm through again
- Place the potatoes in the bottom of a shallow bowl with lots of space
- Place the honey roasted carrots on top of the potatoes
- Place the beef on top of the carrots
- Sauce the dish with the reduced braising jus and top with pickled red onions