

At the Summit

the e-zine of Summits Wayside Tavern



February 19, 2008

Pint Nights

Pint Nights are held from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

02/23 Breckenridge
03/01 Highland
03/08 Rogue Pint Night
03/15 Bud Select

See online calendar for details!

AYCE CRABS!!

Have you heard?
"All You Can Eat
Crab Legs" every
Wednesday from 4
to 10 pm. And it's
not just crab - the
fries, the chowder,
the delight of the
plate that is never
empty...



New Beers!

Snellville

Rodenbach
Lagunitas Hairy Eyeball
Sierra Nevada ESB
Gaffel
Gosser
Rogue Brewer
Rogue Mogul Madness
Lion Stout

Cumming

La Chouffe N'Ice
Gosser
Gaffel
Victory Old Horizontal
Sweetwater Happy Ending
Rodenbach
Lion Stout
Rogue Kells Irish Lager
Rogue Haf a Weizen

At the Summit...

Tips And Techniques For Better Cooking With Beer

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Lucy Saunders has published books and articles about pairing food and beer. This article is from the 2003 AHA Conference, Sweet Homebrew Chicago and has a lot of great tips that you can use in your home to pair great food with great beer!

It was a flavor combination that got me started on this trip of cooking with beer: rosemary and stout. I'd traveled to London on a press trip and Michael Jackson took our group to a pub called the White Horse on Parson's Green. The chef prepared lamb chops marinated in Mackeson's stout with rosemary and a bit of garlic. The meat was so tender, flavorful and the stout taste married so well with the roasted meat, I was hooked. I came back to the pub a year later and worked as an intern.

And at that time, in the early 1990s, internships seemed to be the only way to learn about cooking with beer. Until Johnson & Wales launched its brewing lab with Coors, no culinary school in the US offered a formal, onsite curricula that included brewing - there were occasional field trips to breweries, or perhaps the topic of beer was covered in the beverage education course, and then only from an operations standpoint, such as draft line setup and how to calculate profits from the sale of draft beer. Chefs learned a few classics of cuisine a la biere, such as carbonnade and easy things such as beer-battered onion rings. Well, I wanted to learn about more than batter, so I've sought out chefs who know and appreciate beer.

As a home beercook, I start with a beer I like, in drinkable condition. I choose cooking techniques that will not destroy the flavors present in the beer since I think brewers design their beers to be sipped, not boiled. Braising, bastes, baking, blanching, brining, broths - these are some of the favorite methods for using beer in the kitchen.

Is a straight one-to-one ratio valid in substituting beer for any other cooking liquid. Well, it depends on the recipe and ingredients. If you are simmering shrimp, then sure - use 100% (...continued on page 2)



Visit us on the web at www.summits-online.com



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beer, because you are only cooking the shrimp for 3 minutes or so. But if you are cooking wild rice, you will need to boil it for more than an hour to make it light and fluffy, so you'd best figure a way to add the taste of beer late in the cooking process otherwise, it will become too bitter.



Think about your other ingredients and perhaps consider adding a complementary sweetener to counteract bitterness.

What is a complementary sweetener? Something that has some body and taste! Molasses, honey, malt extract, maple syrup, rice syrup, demerara, roasted root vegetables, oven-dried fruits - all these sweeteners have interesting character. There's even a shagbark hickory syrup that has a woody edge to it, and works very well in barbecue sauces as a result.

Sometimes, you can sweeten just one ingredient in a dish to overcome bitterness. For example, make a salad of baby spinach and greeze vinaigrette taste a bit sweet on the palate by adding a handful of sugared pecans - the caramelized sweetness of the nuts will not mask the flavors of the other ingredients.

Most of all, have fun cooking with beer. It's playful, it's experimental, and as homebrewers you have a ready supply of fine brew. And if it's not perfect, it can become chili, brine for BBQ, or a stew. As one member of the audience pointed out, "Lactic defects in homebrew lend themselves to salad dressings and vinaigrettes." SO, make beer a part of your kitchen repertoire. It's a delicious way to appreciate the flavor of beer. "

From the 2003 AHA Conference, Sweet Homebrew Chicago

www.beercook.com

Spotlight on Beer

Bok, Bock

The German term for a strong beer. If unqualified, it indicates a bottom-fermenting brew from barley malt. In Germany, bock usually has more than 6.25 percent alcohol by volume, and may be golden, tawny or dark brown. Outside Germany, strengths vary, and a bock is usually dark. Bock beers are served in autumn, late winter or spring, depending upon the country. See also Maibock, Doppelbock, Weizenbock.

www.beerhunter.com/styles



Beer Recipe

Raspberry Lambic Ice Cream

Lucy Saunders prep time : Advance prep required
recipe type: dessert and sweets

ingredients:

- 1 1/2 cups seeded raspberry puree
- 1/2 cup sugar
- 1 cup framboise or raspberry lambic
- 1 envelope (2 teaspoons) unflavored gelatin, softened in 3 tablespoons warm water
- 1 cup heavy cream, whipped with 2 tablespoons powdered sugar
- 1/2 cup vanilla syrup (use a brand made with real cane sugar)
- Ice cream machine

Blend raspberry puree, sugar and lambic. Cover and chill overnight. Remove the fruit blend from refrigerator and warm to room temperature - or microwave on high for 30 seconds and stir well. Temperature should be around 75 degrees. Blend the softened gelatin with fruit beer mixture,

whisk until smooth, then fold in whipped heavy cream and vanilla syrup. Whisk well and chill for 1 hour. Pour into an ice cream machine and freeze according to manufacturer's instructions.

Garnish with fresh raspberries and serve.

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Passport Club

Take a trip around the world with 100 different draft beers from our extensive draft list and you'll receive a personalized 20 oz. dimpled mug from Summits Wayside Taverns®. There is a \$2.00 registration fee, but 100% of that is donated to Habitat for Humanity. Isn't that reason enough to join? The Passport Club works like this:

1. Tell your server you'd like to join the Passport Club.
2. Your server will bring you a form to fill out and

your own personal beer list. The beer list stays at Summits for your convenience.



3. Fork over the two bucks and order a draft.

That's it! Your server will provide your own draft menu on which we'll keep a record of your beer journey. Each time you stop in, just ask for your passport list.

Already got your mug? Try for Passport Club Tier II! This time you get to tour our bottled beers.

Beer Geek: Why is Beer Stronger in Canada?

This is just folklore that results from the way alcoholic strength is measured. The alcohol content of mainstream U.S. beers is measured as a percent of weight (abw). Canadian beers (and most other countries) measure percent alcohol by volume (abv). A typical Canadian beer of 5% (abv) will be about the same strength as a typical U.S. beer at 4% (abw). www.beerinfo.com



Food Spotlight

Cajun Month is here! All month long you'll have the opportunity to try some of the finest, most authentic Cajun food outside of New Orleans!

Spicy Shrimp Caesar Salad \$ 8.99

A bed of romaine lettuce covered with grilled shrimp, parmesan & romano cheeses and tossed in our own spicy caesar dressing. New Orleans

Barbecued Shrimp

A true New Orleans classic! Fresh Gulf shrimp in a buttery hot sauce swirled around a side of white rice with a freshly baked toasted bread.

Look at our menu: www.summits-online.com and let your food adventure begin.

Did You Know?

100 years ago in the news

- 1808 Papal states partly annexed to Italy.
- James Madison elected US President.
- Goethe completes first part of Faust.
- Jane Aitken's Bible first Bible printed by a woman.

from... www.didy-ouknow.org



Quote of the Week

"Prohibition makes you want to cry into your beer and denies you the beer to cry into."

-Don Marquis

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
17	18 RANDALL! Rogue Special Red w/Summit	19 Family Night! 5-9pm	20 CRAB!! S Trivia 8p C Trivia 8p double!	21	22 C Trivia 9p S Trivia 10p	23 7-9p Breckenridge
24	25 RANDALL! Sweetwater Happy Ending Stout w/ Northern Brewer & chocolate	26 Family Night! 5-9pm	27 CRAB!! S Trivia 8p C Trivia 8p double!	28	29 C Trivia 9p S Trivia 10p	7-9p Mar. 1 Highland
2	3 RANDALL! Great Divide Hibernation w/ Palisade	4 Family Night! 5-9pm	5 CRAB!! S Trivia 8p C Trivia 8p double!	6	7 C Trivia 9p S Trivia 10p	7-9p Rogue
9	10 Summits Univ. Cumming RANDALL! Rogue Brewer w/ Simcoe	11 Summits Univ. Snellville Family Night! 5-9pm	12 CRAB!! S Trivia 8p C Trivia 8p double!	13	14 C Trivia 9p S Trivia 10p	7-9p Bud Select ROGUE