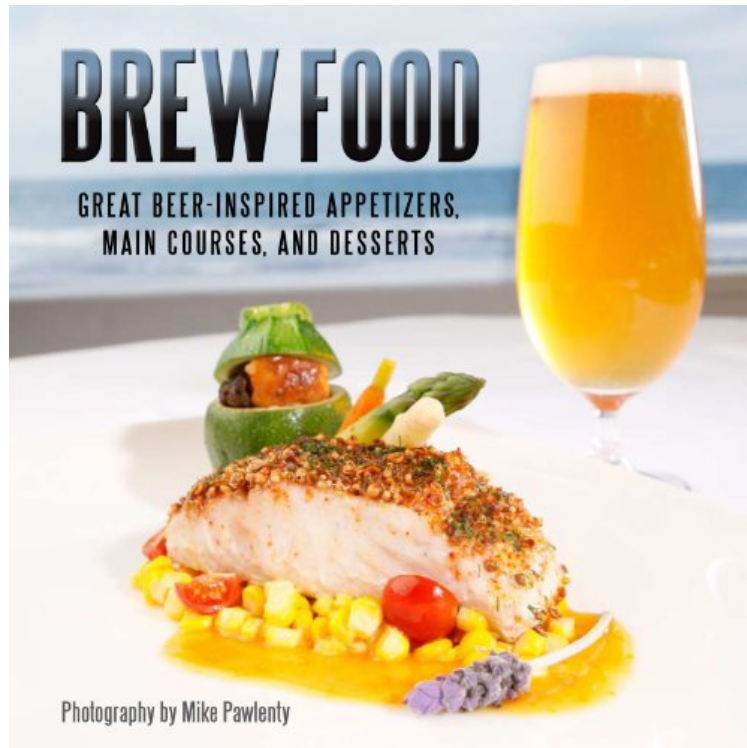


# Brew Food: Great Beer-Inspired Appetizers, Main Courses, and Desserts

*Bruce Glassman*

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**Bruce Glassman : Brew Food: Great Beer-Inspired Appetizers, Main Courses, and Desserts** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Brew Food: Great Beer-Inspired Appetizers, Main Courses, and Desserts:

1 of 1 people found the following review helpful. Beer Cuisine at Its Best By Terry Sunday San Diego, one of America's craft-brewing meccas, boasts more than 50 world-class brewpubs and microbreweries. San Diego brewers, perhaps even more than those in Seattle and Portland, are dedicated to pushing the limits of style, strength and diversity in their beers, and in spreading the word about the incredible quality and variety of their brews to all who will listen. Consider just a few of San Diego's best brewing establishments—AleSmith, Ballast Point, Green Flash, Lightning, Port/Lost Abbey, Stone. The list goes on. If you're into craft beers, you'll recognize these names. Even better from a personal perspective, San Diego is within a long day's drive of my home in El Paso, Texas, a city as unlike San Diego in terms of craft beers as its possible to be. Fortunately, my wife and I are able to attend beer festivals in Southern California a few times per year, so we get to sample what the city has to offer. "Brew Food" takes the love of fine craft beer to the next level. Containing about 90 beer-inspired appetizers, main courses and desserts from San Diego breweries, restaurants and craft beer bars, it's a must-have volume if you're looking to expand your enjoyment of craft beers. Some of the recipes, but by no means all, include beer as an ingredient. Some of the dishes are pretty fancy, such as "Chef Gunther's Pot-Roast Sliders with Black Garlic-Truffle Horseradish Sauce" (page 147)

from the Karl Strauss Brewing Company. Some would be right at home in a book about food and wine pairings. All of them shatter the myth that beer is nothing more than a “blue-collar” beverage to swill down with pizza or a hamburger. Of course, some of us have known that for many years. Craft beers have come of age, and, as “Brew Food” shows exceptionally well, so has beer cuisine. Each recipe in “Brew Food” includes a “Perfect Pairing” sidebar suggesting a good (preferably San Diego) beer to have with the dish. There’s also a mouth-watering photo of the dish, and a photo and brief writeup of the chef who created it. I found two special “Ideas and Inspirations” sections especially interesting: “Pairing Beer and Cheese” (10 pages) and “Hosting Your Own Beer Dinner” (four pages). As a bonus, the front cover folds out to reveal a table of beer styles with brief food pairing notes, and the back cover unfolds to describe the four flavor quadrants of cheese (mild, medium, bold and strong) with beer pairing suggestions. They’re pretty neat quick references, and great starting points for the novice. Filled with great recipes, fascinating information, exquisite photographs and a great beer-culture vibe, “Brew Food” will change the way you think about craft beers. If you have the slightest interest in San-Diego-style brewing and beer cuisine, it should be on your bookshelf. I give it my highest possible recommendation. Cheers!

0 of 0 people found the following review helpful. Great food and beer pairings!

By Suzanne Florence This book is as entertaining as it is inspiring. Fabulous recipes for food that pairs, and uses as an ingredient, great craft brews from San Diego (the Craft Brew capitol of the U.S.). Beautiful photos and info about the restaurants with bios of the chefs as well. If you love craft beer and food, you will enjoy this book!

0 of 0 people found the following review helpful. Five Stars

By Jocelyn Tieman My husband likes it.

Brew Food celebrates the incredible range and versatility of beer and its adaptability to the home kitchen. The recipes in this book have been developed by an impressive collection of professionals, each deeply entrenched in the beer-and-food industry. The book highlights the culinary creativity of chefs, dessertiers, pro brewers, brewery staffers, restaurateurs, and craft-beer-bar owners. It provides recipes that will inspire home cooks of all skill levels and interests everything from Hefeweizen-Coriander Baked Sea Bass to Quad-Braised Osso Buco to Spicy IPA Burgers and IPA Mac-n-Cheese. No matter what your tastes are, if you love beer, you'll love Brew Food! Inside you'll find more than 90 recipes from Pro Brewers: AleSmith, Aztec, Ballast Point, Green Flash, Hess, Iron Fist, Karl Strauss, Lightning, Manzanita, Mission, Monkey Paw, Mother Earth, New English, Port/The Lost Abbey, Rock Bottom, San Diego Brewing, Stone. Restaurants: Bo-Beau, Bunz, Gingham, Handlery Hotel San Diego, The Marine Room, MIHO Gastrotruck, Local Habit, The Grill at The Lodge at Torrey Pines, PubCakes, Ritual Tavern, Riviera Supper Club, Searsucker, SOL Markets, Urban Solace, Urge Gastropub, The Vine Cottage Restaurant. Great Craft Beer Bars: Churchill's Pub Grille, Company Pub, Hamilton's Tavern, The High Dive, O'Brien's Pub, Small Bar, Tiger! Tiger!, Toronado

Beer is the new wine. Chefs and home cooks everywhere are discovering that the flavors you can get in the many varieties of beer give an extra boost to all kinds of food. This book is the perfect way to explore the exciting world of cooking with beer. --Brian Malarkey, chef/owner/partner Fabric of Social Dining restaurant group and Top Chef finalist

Craft Beer is taking America and the world by storm! Millions of beer fans across the globe are fueling an explosion of growth in cities everywhere. Cooking with craft beer is the newest culinary craze that has developed as legions of craft beer lovers look for new and exciting ways to use these unique and highly flavorful beverages. --Samuel G. Woods, San Diego Brewery Guide

About the Author Bruce Glassman has been researching and writing about craft beer for the past five years. He is the author of numerous beer books, including SAN DIEGO'S TOP BREWERS, which won a bronze medal from the Independent Publisher Book Awards in 2012. He lives and drinks in San Diego, California.