

It's a dirty little secret in the hospitality industry and it's time to set the record straight. Beer tastes great with cheese... better in fact than most wines, especially dry reds and whites. Sure, wine tastes ok, but why not aim higher and shoot for something that's extraordinary.

Cheeses coat the tongue so if you are enjoying a delicious cheese with a glass of wine, your taste buds can't do their job. To really appreciate what you are eating and drinking, it is best to pair cheese with something carbonated, like beer. The carbonation, like scrubbing bubbles, cleanses that palate so that you can enjoy every delicious bite as if it were your first. It's the difference between a dull, tasteless experience and one that makes your mouth sing.

It is rare to find a wine that echoes the flavors of cheese, but it is not unusual to taste the caramel of malt or a pleasing hoppy bitterness in cheese. That is why most beers taste delicious with most cheeses.

Break away from the predictable white wine and brie crowd. Enjoy beer and cheese and taste what you have been missing.

Amstel Light & Fontina Fondue

6 tbsp. butter

2 tbsp. flour

6oz. Amstel Light

1 lb. Fontina or Gouda cheese, grated

10 grinds of black pepper

Heat butter over medium heat.

Whisk flour into melted butter until incorporated and creamy paste

forms. Whisk in Amstel Light until smooth. Add cheese and pepper; stir vigorously until smooth and fondue

consistency has been achieved. You can prepare in advance, then heat and whisk thoroughly before serving.

(serves 8-10)

Goes great with cut pears or bread.



*Fine cheeses available at **DiBruno Bros.**
at the Italian Market, 930 South 9th Street,
and 1730 Chestnut Street, Philadelphia*



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BREAK ALL THE RULES

*Serve beer & cheese
for an entertainment
experience that's
cutting edge*





CHEESE AND BEER PAIRINGS

NEW YORK CHEDDAR	Coors Light, Amstel Light, Red Stripe, Smithwick's and Dale's Pale Ale — "The Dale's can take on the biggest cheddar you've got."
SHARP / AGED PROVOLONE	Heineken, Heineken Light — The Heineken character matched this one well.
PARMIGIANO-REGGIANO	Old Chub — Big cheese needs big beer!
MANCHEGO	Samuel Adams Black Lager, Yuengling black and Tan, Tsingtao and Samuel Adams Boston Lager – All beers work, for different reasons.
EWEPHORIA / AGED GOUDA	Corona, Negro Modelo — Corona was a great match here.
BUCHERON / CHÈVRE	Yuengling Lager, Stella Artois — Younger Bucheron: Yuengling. More mature: Stella.
STILTON	Yuengling Porter, Old Chub — Rich and salty cheese pairs well with rich, sweeter beers.
LANCASHIRE	Samuel Adams Oktoberfest, Dos Equis — Both beers and cheese are mild but flavorful; perfect match.
ST. MAURE	Guinness — Guinness brings out the best in this herbal goat cheese.
LA SERENA	Blue Moon — The match is "Almost too good; can't tell where the beer ends and the cheese begins."
HOCH Y BRIG	Samuel Adams Black Lager — Gorgeous match, rich cocoa and deep tobacco flavors.
ROQUEFORT	Dos Equis — Dos Equis steps it up to take on this hugely bold cheese.

CHEESE DESCRIPTIONS

NEW YORK CHEDDAR Firm, familiar cheddar gets sharper with age.

SHARP / AGED PROVOLONE Sharper and firmer version, great in roast pork sandwiches.

PARMIGIANO-REGGIANO Familiar grated, but hugely flavorful eaten out-of-hand.

MANCHEGO Hard, mild and sweet, favorite at tapas bars.

EWEPHORIA / AGED GOUDA Hard, deeply rich and smoky, dark orange color.

BUCHERON / CHÈVRE White goat cheese that ages to softness.

STILTON English blue, rich, salty, great on beef.

LANCASHIRE Mild, buttery, but shows surprising depth.

ST. MAURE Complex, sharp but rich, grassy, deep.

LA SERENA Goopy, smooth, rich, deliciously fun cheese.

HOCH YBRIG Swiss cheese grown up; firm, complex, broad.

ROQUEFORT Creamy blue, assertive, sharp, mouth-filling.

