



Divine Dinner Party

No matter how you celebrate, your holiday is sure to involve a special meal or two. Spice it up this year and impress your guests with these exceptional beer-infused holiday recipes...



Turkey Breast with Cranberries and Don de Dieu

- 1 (3 lb.) turkey breast
- 2 tbsp. butter
- Salt and pepper to taste
- ¼ cup shallots, chopped
- 1½ cup cranberries
- ¼ cup sugar
- 12 oz. Unibroue Don de Dieu beer
- 1½ cup demi-glace (or commercial brown sauce mix)
- ½ cup orange juice
- 2 tbsp. vinegar

Preheat oven to 350° F. Place turkey breast in a buttered baking dish, garnish with a knob of butter, season and cook 1 hour. Add shallots, cranberries and sugar and continue cooking 15 minutes. Add beer, demi-glace, orange juice and vinegar. Continue cooking for 20 to 30 minutes. Carve turkey breast into fine slices and serve on a bed of sauce.

Serves 6 to 8

*-Source: Chef Ronald Marcotte
www.unibroue.com*

Cranbeer-y Relish

- 1 12 oz. bottle Lindemans Framboise Lambic
- 1 12 oz. pkg. fresh or frozen cranberries, picked over, washed and de-stemmed
- 1/4 cup finely diced crystallized ginger
- 1/4 cup sugar

In a deep, 4-quart saucepan over medium-high heat, bring the beer to a boil. Add cranberries, ginger and sugar. Adjust heat so the mixture simmers and stir to dissolve the sugar. Cook, stirring occasionally until the cranberries begin to pop open, about 10 minutes. Remove from heat and let cool to room temperature. Transfer the cooled relish to a bowl, cover and refrigerate until serving.

Makes 2 1/4 cups

-Source: www.merchantduvin.com

Brussel Sprouts with Samuel Adams Winter Lager & Bacon

- 3 slices bacon, chopped
- 1 tbsp. extra-virgin olive oil
- 1 shallot, chopped
- 1 ½ lbs. brussel sprouts, trimmed or halved
- Kosher or coarse salt and fresh ground black pepper to taste
- 1 12oz. bottle Samuel Adams Winter Lager

Brown bacon in a medium skillet over medium heat. Remove bacon and set aside on a paper towel to degrease. Add olive oil to the pan. Add shallots and sauté 1 to 2 minutes. Add brussel sprouts and coat in oil. Season with salt and pepper. Cook brussel sprouts 2 to 3 minutes to begin to soften, then add Samuel Adams Winter Lager. Bring beer to a bubble, cover and reduce heat to medium low. Cook 10 minutes, until tender. Serve as a side dish.

-Recipe created by Chef David Burke

Baba au Quad

- 1/3 cup dried cranberries, chopped
- 1 tbsp. Weyerbacher Quad
- 1 package of yeast
- 1 2/3 cup all purpose flour
- 5 tbsp. butter, room temperature
- 3/4 cup apricot preserves
- 2 extra large eggs
- 1/2 cup milk, warmed
- 2 tbsp. sugar
- 1/2 tsp. Kosher salt
- 1- 5 cup Bundt pan
- 1 tbsp. water

Mix the cranberries and Quad and allow to sit, until they've soaked up most of the liquid. Warm the milk to about 100 degrees and mix in the yeast and the sugar. Allow to sit in mixing bowl for 5 to 10 minutes, or until mixture is frothy. With a paddle attachment, mix in the eggs one at a time until incorporated. Add the salt and then the flour. Mix on low speed to combine. Once combined, turn up the speed to medium and add the butter in small pieces. Add each piece when the previous piece is incorporated. Once all the butter is in, mix on medium for about 5 minutes. Drain the cranberries and mix into the dough. Cover with a warm, damp towel and allow dough to rise, until double in size, at room temperature. Butter your pan thoroughly, then add the dough to the pan. Smooth the top as best you can and allow the dough to rise to the top of the pan. Preheat oven to 375° F. When the dough has risen to the top of the pan, place it in the oven for 30 minutes or until a toothpick comes out cleanly. Remove from pan immediately and allow it to cool for a few minutes. While the cake is still warm, pour the warm syrup (recipe below) over the cake, until all of it has been absorbed. It will take a little bit of time and patience. Once the cake has cooled, warm the preserves with the water and paint the cake with the glaze. Serve with vanilla ice cream or whipped cream.

Quad Syrup

- 12 oz. Weyerbacher Quad, minus 1 tbsp.
- 1/2 tsp. vanilla extract
- 1 cup sugar
- 6 oz. water

Heat all ingredients until sugar is dissolved; do not boil. While still warm, apply it to the cake, as above.

-Source: www.weyerbacher.com

Trois Pistoles Brown Sugar Cookies

- 1 cup Unibroue Trois Pistoles beer
- ¼ cup corn syrup
- ½ cup brown sugar
- 1 egg
- ½ cup butter
- ½ tsp. vanilla extract
- 1½ cup all-purpose flour
- 1 tsp. baking soda

Combine beer and syrup in a pot, bring to a boil and simmer until reduced to ¼ cup. In a mixing bowl, combine brown sugar, egg and reduced beer mixture. Beat until foamy. Stir in butter and vanilla extract. Sift together flour and baking soda and combine with wet ingredients. Drop onto a greased and floured baking sheet in 1 tbsp. balls. Bake 350° F for 12 to 15 minutes.

Makes 24 cookies

*-Source: Chef Ronald Marcotte
www.unibroue.com*

Belgian Coffee

- 1 cup strong coffee (not instant)
- 1 tbsp. brown sugar
- Cinnamon
- 10 oz. Chimay Blue Grand Reserve
- Heavy cream

Heat the Chimay beer, without boiling. Add one heaped tablespoon of brown sugar and a hint of cinnamon. Pour the mixture into hot coffee. Carefully add the cream, letting it run along a spoon.

