



## Beer Kitchen

The Art of Cooking and Pairing Food with Beer

## WELCOME TO CROWN IMPORTS BEER KITCHEN.

From appetizers to desserts,  
foods to enjoy with beer are  
endless.

Look for items to pair  
or cook with that are contrast-  
ing or complementary in flavor.

Get inspired and experiment  
with our beers below...and  
who knows what will be your  
next favorite combo.



## Corona “Extra Special” Burgers

### WITH BEER BBQ

- |   |  |
|---|--|
| 3 lb lean ground beef                                       | 6 slices cheddar or pepper jack cheese |
| 1 tsp salt  | Corona Beer BBQ Sauce (see below)      |
| 1/4 tsp pepper  | Thick-sliced, vine-ripened tomatoes    |
| 1 T Worcestershire sauce                                    | Fresh lettuce leaves                   |
| 1 T chopped garlic  | 6 hamburger buns                       |
| 1/4 c Corona Extra Beer (save the rest for the sauce below) |  |

Mix meat, salt, pepper, Worcestershire, garlic and beer together until well combined. Shape beef into 6 patties, about 5 inches in diameter.

**To grill:** Heat charcoal or gas grill until very hot. Set patties apart on grill, turning when first side is browned. Then top with cheese. Cook to desired doneness, about 4 minutes per side depending on your heat. Split buns and toast lightly. Place burgers on buns and dollop with Corona Beer BBQ. Serve with tomato slices, lettuce leaves and your favorite condiments.

*Makes 6 half-pound burgers*

### CORONA BEER BBQ SAUCE *Makes about 2 1/4 cups*

- |                           |                            |
|---------------------------|----------------------------|
| 1 T vegetable oil         | 1 T brown sugar            |
| 1/4 c finely minced onion | 2 c high-quality BBQ sauce |
| 1 1/4 c Corona Extra Beer |                            |

In a medium saucepan, heat the oil over medium-high heat. Add the onions and sauté for about 4 – 5 minutes, or until soft. Add the Corona Extra and the brown sugar. Bring to a boil and reduce the beer to half the original amount, about 5 minutes. Add the BBQ sauce and continue cooking until the sauce is thick, about 5 more minutes. Serve warm with the burgers. Keep refrigerated for up to one week.

*Chef's Tip: This sauce is great on grilled chicken or salmon.*





## Pacific Rim Seafood Cocktail

- |   |   |
|---|---|
| 1/2 c fresh lime juice                    | 1 c tiny-diced cucumber                     |
| 1/4 c Thai sweet chili sauce*             | 1/4 c tiny-diced red onion                  |
| 1/4 c tomato juice                        | 1/4 c tiny-diced red pepper                 |
| 2 – 3 tsp Asian chili paste<br>or Tabasco | 1/4 c coarsely chopped<br>cilantro          |
| 1/2 c Tsingtao Pure Draft Beer            | 1 T minced fresh mint                       |
| 1/2 lb cooked small shrimp                | 1 avocado, peeled and<br>cut into tiny dice |
| 1/2 lb fresh crab meat                    | Garnish: cilantro sprigs<br>and lime wedges |
| 1 c tiny-diced celery                     |   |

*\* Thai sweet chili sauce is available in the Asian section of well-stocked grocery stores.*

In a large bowl combine the lime juice, Thai sweet chili sauce, tomato juice, chili paste and Tsingtao Pure Draft Beer. Add remaining ingredients except avocado and gently combine. Then fold in avocado right before serving. It is best to make this right before serving. Serve in chilled martini glasses and garnish with fresh cilantro sprigs and lime.

*Makes about 8 – 10 appetizer servings*

*Chef's Tip: For a fun accompaniment, serve with sesame flat bread or Asian rice crackers.*





## Sautéed Tilapia

WITH MANGO SALSA

1 lb tilapia fillets  
1/4 c Corona Light Beer  
2 T vegetable oil  
1 tsp ground cumin  
1 1/2 tsp ground coriander  
Salt and pepper to taste  
Garnish: fresh cilantro sprigs  
and lime wedges

### MANGO SALSA

1 small ripe fresh mango  
2 T Corona Light Beer  
1/3 c red pepper jelly  
2 T tiny-diced red onion  
1 T minced jalapeño  
1/4 c coarsely chopped  
cilantro

In a medium bowl whisk together the Corona Light, oil, cumin and coriander. Lay the tilapia fillets out in a large baking dish and pour the mixture over the fish. Turn each piece of fish over to be sure it is coated well. Cover and refrigerate at least 30 minutes or up to one hour.

**Meanwhile, make the salsa:** Cut the peel off of the mango and cut the flesh into 1/4-inch dice. Whisk the Corona Light and pepper jelly together in a bowl until smooth. Add the mango, onion, jalapeño and the cilantro and stir to combine.

**To cook and serve the fish:** Spray a large non-stick sauté pan with pan spray. Heat pan over high heat. Season fish with salt and pepper to taste. When pan is hot, lay the fish into the pan. Cook fish on first side for about 4 minutes, then turn and continue cooking for about another 3 minutes, or until fish is just cooked. Serve fish topped with mango salsa and garnished with cilantro and lime.

*Makes 4 servings*



# Modelo Slow-Cooked Pork

## WITH ONION ESCABECHE

1/4 c chili powder

1 T coriander seed, crushed

1 T salt

3 lb boneless pork shoulder,  
cut into 2 pieces

1 large tomato, chopped

4 cloves garlic, sliced

1/2 c Modelo Especial Beer

**Accompaniments:** Warm corn  
tortillas, sour cream, salsa,  
cheese

### ONION ESCABECHE

1 small red pepper, thinly  
sliced

1 large onion, thinly sliced

1/2 c fresh lime juice

2 T vegetable oil

1/2 c coarsely chopped  
fresh cilantro

1 tsp salt

To prepare the pork, mix the chili powder, coriander seed, and salt in a large, shallow bowl. Roll the pork in the mixture, taking up all the seasoning. Put the pork in a slow-cooker (Crockpot), add the remaining ingredients, and set the cooker on high. Let cook for 8 hours or until fork tender. When ready to serve, mix the escabeche ingredients well, then place in a serving dish. Shred the pork and place in a large serving bowl with some of the cooking liquid. Serve the pork with the escabeche and accompaniments. Diners build their own “soft tacos.”

*Makes 6 hearty servings*





## St. Pauli Girl Harvest Chicken & Apple Skewers

1 lb boneless, skinless chicken  
breast cut into 1 1/2-inch chunks

1 small apple, with peel,  
cut into 8 chunks

8 chunks (1 1/2-inch pieces)  
red onion

Salt and pepper to taste

4 (10-inch) bamboo or metal  
skewers

Olive or vegetable oil

### LAGER-CIDER MARINADE

2 T honey

1/2 c St. Pauli Girl Lager Beer

1/2 c apple cider

1 T Dijon mustard

1 tsp grated lemon rind

Pinch red pepper flakes

1 1/2 T cider vinegar

Salt and pepper to taste

### SWEET & SPICY

### MUSTARD GLAZE

1/2 c sweet-and-hot mustard

1/4 c St. Pauli Girl Lager Beer

If using bamboo skewers, soak them in water for at least 30 minutes before using. Meanwhile, whisk the marinade ingredients together until well combined. Place chicken and marinade in a zip-style plastic bag and marinate chicken refrigerated for at least 30 minutes or as long as overnight. Thread onto a skewer in the following order: chicken-apple-onion, using 1 piece of each. Repeat 1 more time and then add 1 more piece of chicken to secure the onion. Lightly brush skewers on each side with olive or vegetable oil and season to taste with salt and pepper. Place on a preheated medium-high grill and cook until chicken is cooked to desired doneness, about 4 to 5 minutes per side. Meanwhile, whisk the glaze ingredients together. Serve on the side for dipping, or brush glaze on skewers right before serving.

*Makes 4 servings*



# Grilled Halibut

WITH PACIFICO CHELADA LIME SPLASH

- |                          |   |
|--------------------------|---|
| 4 T olive oil            | 2 tsp Tabasco                               |
| 3 T fresh lime juice     | 2 tsp minced garlic                         |
| 1/3 cup Pacifico Beer    | 3/4 tsp salt                                |
| 2 tsp minced lime zest   | 4 (6-oz) halibut steaks or fillets          |
| 1 T thinly sliced chives | Olive oil                                   |
| 2 T chopped cilantro     | Salt and black pepper                       |
| 1 T minced parsley       | Garnish: lime wedges and<br>cilantro sprigs |

**To make the splash:** Mix first 10 ingredients together well and refrigerate until needed.

**To cook the fish:** Preheat the grill until hot. Lightly rub the fish on each side with a little oil and season with salt and pepper as desired. Grill the fish for 2 – 3 minutes per side, depending on the thickness of the fish. Fish should be nicely grill-marked and cooked through, but still juicy.

Place the fish on plates, and splash each piece of fish with 1 T or more of the Pacifico Chelada Lime Splash. Pass the remaining splash on the side.

If halibut is not available, any type of grilled firm fish or shellfish is great with the Chelada Lime Splash!

*Makes 4 to 6 servings*

**Chef's Tips:** To add a light smoky flavor, soak a few wood chips, such as apple, mesquite or pecan in water, and throw on the coals just before placing fish on grill.

*If grilling is not your thing, you can pan-sear or bake the fish.*



## Tsingtao Sweet & Spicy Baby Bok Choy and Beef Stir-Fry

- |   |  |
|---|--|
| 1/3 c Tsingtao Lager Beer                     | 1 lb thinly sliced beef stir-fry meat, such as top sirloin |
| 3 T soy sauce                                 |  |
| 1/2 to 1 tsp red chili flakes                 | 1/4 tsp salt   |
| 1 1/2 tsp cornstarch                          | 1 1/2 c stemmed and sliced shiitake mushrooms              |
| 2 T sugar                                     | 1 T thinly sliced garlic                                   |
| 4 – 6 medium heads baby bok choy (about 1 lb) | Garnish: toasted sesame seeds                              |
| 2 tsp each sesame oil and vegetable oil       |  |

In a small bowl mix together Tsingtao Beer, soy sauce, chili flakes, cornstarch and sugar. Set aside. Cut bok choy lengthwise into quarters. Rinse well and pat dry. Set aside. Have all remaining ingredients prepared and measured out, and within reach of the stove. Heat oils in a very large nonstick sauté pan or wok over high heat. When pan is very hot, add the meat. Season with salt and quickly stir-fry the meat for about 30 seconds, spreading it out in the pan to get some good browning. Then add the mushrooms, garlic and bok choy. Stir-fry till bok choy is tender-crisp, about 2 – 3 minutes. Stir the beer mixture well and then add to the pan. Mix in and stir-fry for a few more seconds. Remove food to a platter and garnish with sesame seeds.

*Makes about 4 servings*





## Negra Modelo Espresso Fudge Cake

WITH MODELO CREAM

- |   |                           |
|---|---------------------------|
| 3 oz unsweetened baking chocolate   | 1/2 c flour               |
| 1 1/2 sticks (12 T) butter  | 1/4 tsp salt              |
| 2 T instant espresso granules (not flavored espresso powder) or substitute instant coffee | 1 1/2 tsp vanilla extract |
| 3 eggs  | <b>MODELO CREAM</b>       |
| 1/3 c Negra Modelo Beer   | 1/2 c whipping cream      |
| 1 1/2 c sugar   | 1/4 c powdered sugar      |
|   | 3 T Negra Modelo Beer     |

**To make the cake:** Preheat oven to 400 ° F. In a bowl over simmering water melt the chocolate and butter together. Whisk in the espresso granules until well combined. Meanwhile, with a whisk or electric mixer, in a large bowl mix the remaining ingredients together until glossy. Add in the melted chocolate mixture and beat again until glossy and smooth. Grease and flour an 8-inch pie pan or spring-form cake pan. Pour batter into prepared pan and place in preheated oven. Bake for 35 to 40 minutes or until slightly puffy. Let cool. Serve cake at room temperature with dollops of Modelo cream.

**To make the cream:** Just before serving, whip the cream and sugar in a bowl until just forming stiff peaks. Add beer and whisk until peaking.

*Makes 8 servings*



*Beer and food pairing means much more than a platter of nachos and a cold one! Try some of these hip tips.*

### **CORONA EXTRA & CORONA LIGHT**

- Cheladas—beer and lime juice over ice with a salted rim—are the hippest sips around. Perfect for picnicking on a hot day, with your hamper filled with chilled watermelon and wraps of grilled chicken, fresh avocado and piquant salsa.
- Corona is a natural to help tame the flames of spicy Latin flavors, and traditional accompanying guacamole can get a little extra flavor from the addition of a dash of the same.
- Sautéed mushrooms with a big splash of Corona and a scattering of sliced fresh jalapeños make for a lively side dish or steak topper.
- Not just for the South-of-the-Border casual meal, America's #1 selling imported beer is also sophisticated enough to serve chilled in oversized wine glasses with your next family holiday meal featuring roast turkey.

### **ST. PAULI GIRL LAGER**

- St. Pauli Girl Lager is excellent paired with crab cakes topped with a tangy citrus aioli.
- Simple roast chicken—with potatoes and other root vegetables roasted in the pan—brings out the full-bodied complex flavors of St. Pauli Girl Lager.
- St. Pauli Girl Lager is an outstanding choice with pasta with red sauce and meatballs or sassy puttanesca sauce.

### **ST. PAULI GIRL DARK**

- Add a bottle of St. Pauli Girl Dark to your next slow-simmered winter pot roast.
- Cheese is all the rage now, so what about a cheese-and-beer tasting? Pair St. Pauli Girl Dark with smoked gouda and a selection of havarti cheeses.
- Dark beers, such as St. Pauli Girl Dark with its creamy rich espresso flavor, can be great to serve after dinner with a selection of chocolate desserts...or even on the rocks with a splash of coffee liqueur.

### **MODELO ESPECIAL**

- To your next pitcher of Margaritas, add a chilled bottle of Modelo Especial—it will add a rich round flavor and effervescence. Everyone will wonder what your secret is!
- Steamed clams are succulent with lots of garlic, fresh lime and a splash of Modelo Especial—be sure to drink the rest with the clams. And sop it all up with big crusty chunks of rustic bread.
- Serving Key Lime Pie? Try a splash of Modelo Especial in your whipped cream for an Especial twist to that tropical favorite.

### **NEGRA MODELO**

- Make sexy grilled cheese “fingers” for an updated retro appetizer: Use rustic bread and your favorite robustly flavored cheeses, such as pepper jack and/or sharp white cheddar. Serve with frozen shot glasses of Negra Modelo.
- Try a Latin-flavored beer float: Put a scoop of dulce de leche ice cream in a chilled tall glass and gently pour in the Negra Modelo.
- And what's the perfect sip when nibbling on a rich dark chocolate for an after-dinner adventure? Negra Modelo of course.

### **TSINGTAO LAGER & TSINGTAO PURE DRAFT**

- A dim sum pairing must-do: Tsingtao with steamed barbecue pork buns, shumai and shrimp-filled har gau.
- Tsingtao's lighter crisp taste is the perfect counterbalance to spicy Asian dishes and Chinese take-out such as General Tso's Chicken.
- A sushi natural, Tsingtao is unsurpassed to quench the fire of a wasabi-smeared spicy California roll or to complement lightly seared Asian-style Ahi tuna.

### **PACIFICO**

- Serve Pacifico with traditional Mexican soft tacos filled with grilled fresh fish, pork carnitas, or sizzled chicken with a squeeze of lime and slices of crisp radish.
- Try pairing Pacifico with a selection of blue cheeses, dried fruits, such as apricots and figs, and toasted pecans.
- Enjoy this beer with grilled shrimp or seared scallops topped with a spicy tropical-fruit salsa.



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