

Take On The Heat This Summer With A Cool Craft Beer

Samuel Adams Offers Grill Side Tips For Chilling Out This Season

(NAPSA)—Get ready for a hot one! According to the *Farmers' Almanac*®, a source of trusted weather predictions since 1818, this summer is going to be a scorcher across the nation. Luckily, Samuel Adams Founder and Brewer Jim Koch has some helpful tips to liven up fresh, simple summer favorites. Cool down with a refreshing Samuel Adams® Summer Ale and channel the excess heat into your grill with Jim's tips and a recipe from Samuel Adams Chef Partner David Burke.

Jim's Summer Pairing Tips:

- The lemon zest and grains of paradise, an ancient African brewing spice, in *Samuel Adams Summer Ale* make it a perfect pairing for shrimp and other seafood dishes. The malt is light enough that it doesn't overpower the shrimp and the lemon and spice flavors complement seafood perfectly.

- If you're going for a lighter burger or sandwich, like a turkey burger or grilled chicken sandwich, a refreshing *Samuel Adams Summer Ale* cleanses the palate between bites and won't overpower the flavors.

- *Samuel Adams Summer Ale* pairs nicely with recipes that call for fresh ingredients. Grilled vegetables, fruit or summer salads are complemented nicely by the brew's citrusy notes.

- However, if beef is on the menu, Samuel Adams Boston Lager® is the perfect pairing. Its upfront malt flavor matches the caramelized flavors of grilled steaks and burgers, while its hoppy finish prepares the palate for the next bite.



The lemon zest and grains of paradise infused into *Samuel Adams Summer Ale* make it a perfect pairing for fresh, light summertime foods like grilled corn on the cob.

Grilled Corn with *Samuel Adams Summer Ale* Butter

Recipe by Samuel Adams Partner Chef David Burke

Ingredients:

- 6 ears of corn, shucked**
- 6 tbsp softened sweet butter**
- 1 cup *Samuel Adams Summer Ale***
- 1 tbsp chili powder**
- 2 tbsp minced shallot**
- 1 tbsp smoked paprika**
- Salt and pepper**
- 6 sheets heavy duty aluminum foil**

Method:

Mix soft butter with *Samuel Adams Summer Ale*, shallot, chili powder and paprika. Coat each ear of corn in butter mixture and season with salt and pepper. Wrap in foil and grill over medium heat for 15 minutes, or until kernels are cooked through.

This seasonal side dish pairs perfectly with a *Samuel Adams Summer Ale* and your favorite summer entrée.