

Spice Up Your Grill This Summer With A Secret Ingredient: A Flavorful Craft Beer!

(NAPSA)—This summer, at-home chefs are shifting their culinary focus from pricey gourmet to tried-and-true, all-American foods and are looking for creative ways to spice up backyard entertaining. Two pioneers of American craft brewing and food, Samuel Adams Founder and Brewer Jim Koch and Chef David Burke, are teaming up to offer their favorite beer pairing and grilling tips, so beer lovers can incorporate big, bold flavors into the classic grilled dishes they love.

It Starts With

A Great American Brew

A classic, American craft beer like Samuel Adams Boston Lager is a staple at any summer cookout. Not only is it the ultimate patriotic brew, but it pairs perfectly with your favorite grilled meat and can easily enhance a trusted recipe with the layers of flavor it adds. Craft beer also offers great value. You can pick up a six-pack of one of the world's great beers, like Samuel Adams Boston Lager, for about \$8. For that same price, you'd get a relatively mediocre bottle of wine.

"Full-flavored, high-quality beers like Samuel Adams Boston Lager are perfect to pair with the bold, hearty flavors of grilled foods. The up-front malt flavor matches the caramelized flavors of grilled meat, while the hop finish lifts away the heaviness from the palate," said Koch. "Like many guys, I shy away from recipes that have a lot of steps. I've found that substituting beer for other ingredients can introduce you to a whole new world of flavors. The brewer has already created a nice 'spice package' for you that's very adaptable as a grilling marinade or an ingredient."

Chef David Burke's Summer Grilling Tips

- Start with a clean and oiled grill.
- Avoid too-hot grilling temperatures, which may burn the outside of the meat before cooking through.
- Shake off excess oil-based marinades before the meat goes on the grill to avoid smoky flare-ups.



An all-American craft beer like Samuel Adams Boston Lager pairs perfectly with grilled foods like this juicy, crowd-pleasing steak.

- Let cooked meat rest for 10 minutes before carving to let juices settle.

- Serve your steak with a full-flavored craft beer like Samuel Adams Boston Lager.

Samuel Adams

"What's Brewing at the BBQ" National Recipe Contest

Calling all grillmasters! Samuel Adams wants your favorite simple, five-ingredient grilling recipe that incorporates Samuel Adams Boston Lager. The best recipe will win the ultimate backyard cookout this Labor Day.

For more recipes, pairings and tips and to enter the recipe contest, visit www.samueladams.com and click through to the "Food & Beer" page.

Chef David Burke's Samuel Adams Boston Lager Marinated Sirloin

1 14-oz steak—trimmed
Marinade:

- 1 cup Samuel Adams Boston Lager**
- 2 cups canola oil**
- 3 cloves roasted garlic**
- 2 Tbsp. Dijon mustard**
- 1 Tbsp. Colman's mustard**
- 2 Tbsp. chili powder**
- 1 Tbsp. cayenne**
- 1 Tbsp. paprika**
- 1 Tbsp. black pepper**

Method: Marinate 4 hrs. Grill over medium heat approx. 5 min. on each side until medium rare. Slice steak crosswise against the grain.