

Pairing Beer With Food

Beer Is The Perfect Culinary Partner

(NAPSA)—Beer complements the way we cook and entertain today, whether you're dining with friends or planning a romantic dinner for two. From hearty lagers to refreshing ales, beer partners naturally with food, and its varied flavors can be matched with any menu. "The Anheuser-Busch Cookbook, Great Food Great Beer: 185 Flavorful Recipes for Pairing Beer with Food" (Sunset Books; January 2008; Soft-cover with flaps; ISBN-10: 0-376-02048-2) provides an easy guide to beer pairing, as well as terrific recipes and menus perfect for any occasion.

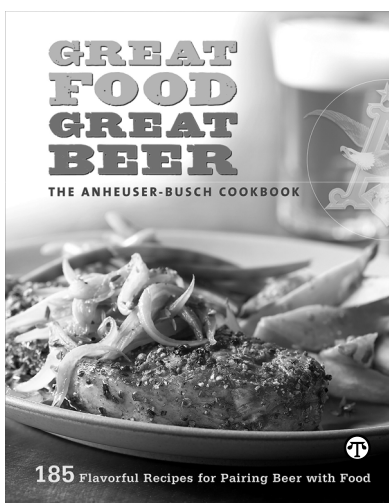
Anyone can learn how to choose the ideal beer for his or her menu. To understand why a particular beer pairs well with a range of food flavors, it is worth taking the time to taste a beer carefully and appreciate its nuances. Yet tasting beer isn't fussy or formal; it's simply a matter of paying attention to three basic components:

- the beer's scent, or "nose"
- its taste
- and its body or weight.

First, use your nose, says Anheuser-Busch Brewmaster George Reisch. "Beer's scent has two components: aroma, which derives from ingredients such as malt, and bouquet, which describes scents caused by fermentation, such as the bananalike scent of some wheat beers. Then take a sip. Roll the beer in your mouth so that it hits all your taste buds and describe the sensations you experience. Sweet? Hoppy? As you swallow beer, assess its body or weight: Is the beer rich and mouth filling, clean and refreshing, or in between?"

All these qualities mingle with the characteristics of the dishes you serve. Reisch adds that "beer and food pairings aim to create a balance of flavors so that a single flavor never dominates and everything works together to create an exciting and unique dining experience."

Anheuser-Busch, America's foremost authority on beer, worked with master chefs to explore some exceptional ways to combine great beer with great food. The dishes in "Great Food Great Beer" range from appetizers to desserts, and every single recipe was selected because it goes great with beer!



Additionally, the book contains a number of recipes that call for beer as a key ingredient and includes a comprehensive guide to beers, creative menu suggestions, and helpful indexes in which recipes are categorized by both beer and ingredient.

For more information on cooking with beer and beer pairing, check out "The Anheuser-Busch Cookbook, Great Food Great Beer: 185 Flavorful Recipes for Pairing Beer with Food."

Beer-Braised Shrimp

Makes 6 servings

Serve with an American-Style Premium Lager, such as Budweiser

- ¼ cup extra-light olive oil
- 10 garlic cloves, very coarsely chopped
- 1½ pounds (about 36) large shrimp, peeled and deveined
- ½ teaspoon cayenne pepper
- Kosher salt and freshly ground pepper
- 1 bottle (12 ounces) Budweiser
- ½ cup fresh lime juice

Step 1: In a large heavy skillet over high heat, heat the olive oil and garlic until the garlic starts to caramelize, 1 to 2 minutes. Add the shrimp and season with the cayenne and the salt and black pepper to taste.

Step 2: Pour in half of the beer and cook for 5 minutes. Turn the shrimp and add the lime juice and the remaining beer. Cook until the shrimp are firm and the flesh is white throughout. Serve immediately.