

## Bristol Braised 6-Pack Brisket

Contributed by **The Blue Star kitchen**

6 pack of Laughing Lab beer  
1 brisket  
Rub (recipe follows)  
2 carrots  
2 onions  
1/4 cup vegetable oil  
water

### Rub

1.5 cups kosher salt  
1/2 cups paprika  
1/2 cups granulated garlic  
1/2 cup onion powder  
1/4 cups black pepper  
(fresh cracked )  
1/4 cup chili powder  
1 Tablespoon oregano

Combine ingredients to make the rub. (This is a basic rub recipe. Make this your own by adding what you like. Add a teaspoon of cayenne, or a quarter cup of brown sugar, if you prefer. Make it your own, then keep it a secret.)

Preheat oven 350 degrees F. Rough chop your onions and carrots and set aside. Buy a brisket with approximately 1/4 inch of fat on the top side. Or trim the fat to attain this, if need be. Pat dry the brisket with paper towels. Rub the brisket thoroughly with your rub. Place the vegetable oil in a large roasting pan and heat on the stove. When the oil is hot, carefully place the brisket in the pan.

Brown each side of the brisket, turn off the burners and remove the brisket from the pan. Add the onions and carrots to the pan and stir. Arrange the onions and carrots as a bed to lay the brisket upon.

After laying the brisket on the vegetables, pour two Laughing Labs on the pan. Add enough water to bring the level halfway up the side of the brisket. Cover and place in the oven until tender, 3 to 3 1/2 hours.

Let cool for 30 minutes in the braising liquid. Slice across grain and serve with the four remaining bottles of Laughing Lab.

**ALES (which include Bristol's Laughing Lab, Compass IPA and Red Rocket) tend to go very well with spicier foods. Pungent, earthy — just plain “hoppier” — they stand up well to heat. STOUTS like Winter Warlock (in recipe, below right) have a rich, roasted flavor that pairs best with hearty meats like chuck roast or prime rib. People are often surprised to learn they also go well with dessert: chocolate, for example, or a fruit tart.**

# Firey Meats, Cool Brews

The Ranch Foods Direct Laughing Lab beer brat is a stroke of culinary brilliance and a top seller at Ranch Foods Direct. Its genius comes from capitalizing on the natural harmony of craft beer and flavorful meats, says Mike Bristol, brewmaster extraordinaire and owner of Bristol Brewing Co., which makes Laughing Lab and several other popular local brews on South Tejon.

“People are really starting to understand that when it comes to pairing with foods, the flavors of beer are really diverse, even more so than wine,” Mike says. “If you’re planning to throw a few things on the grill on a spring afternoon, are you going to pop a Zin with that? Food and beer is the ultimate combination that makes both of them better!”



## Explore these great pairings, still largely ‘untapped’

Food and beer pairings became popular as diverse cultural influences infused American dishes with more fire and brighter flavors. Consider the popularity of Mexican, Southwestern or Indian fare. “Beer stands up to spicier foods so much better than wine,” Mike says.

When it comes to enjoying great beverages with a meal, there’s really no reason to choose just one, however. Adding some special beers to a wine dinner is “not to replace the wine, but to compliment it,” he allows.

Mike has dabbled in beer tasting dinners (appearing at one of Venetucci Farm’s immensely popular Starlight Dinners last summer) but wants to do more of them around town with different restaurant partners, to share his passion for combining his exceptional beers with great food.

He also suggests another twist — the beer and cheese tasting. “Cheese has a natural oil that coats your tongue a little bit,” he explains. “The carbonation of the beer scrubs the palate, setting it up for tasting the next one.”

Of course, another fine option is cooking *with* beer, and Mike offered us several favorite recipes served in his own home or concocted by his “beerocratic” staff at Bristol Brewing.

Mike and his wife Amanda opened Bristol Brewing Company in 1994, and their business quickly became a sensation. Their microbrewery at 1647 S. Tejon Street is great fun, offering a classy but laid-back atmosphere. (Hours of operation are 10 a.m. - 9 p.m. Monday through Friday; 9 a.m. - 9 p.m. Saturday; Noon - 6 p.m. Sunday, Phone 719-633-2555.) Every draw is handbrewed, using fresh, natural ingredients. Widely available at restaurants, liquor stores and bars across Colorado, ask for it and support a true local!



## Beef and Warlock Stew

Contributed by **Amanda Bristol**  
(adapted from **Everyday Food**, via The Bitten Word)

4 pounds beef chuck, cut into 1 1/2-inch cubes  
1/4 cup all-purpose flour  
2 cans (6 ounces each) tomato paste  
2 pounds new potatoes, scrubbed  
2 medium onions, cut into 1-inch pieces  
2 cans (14 1/2 ounces each) reduced-sodium beef broth  
1 bottle (12 ounces) Winter Warlock Oatmeal Stout  
10 garlic cloves, sliced  
Coarse salt and ground pepper  
1 bag (10 ounces) frozen peas, thawed

Preheat oven to 350 degrees F. In a 5-quart Dutch oven or heavy pot, toss beef with flour; stir in tomato paste. Add potatoes, onions, broth, beer, and garlic; season with salt and pepper. Cover, and bring to a boil over medium heat, stirring occasionally.

Transfer pot to oven, and cook, covered, until meat is fork-tender, 2 1/2 to 3 hours. Stir in peas, and season with salt and pepper.

## Roasted Pork Loin with Edge City Christmas Ale

From **Laura Long**, Bristol Brewing “Beerocrat”

### For pork:

4 - 4 1/2 pound boneless, farm-raised pork loin  
1 qt Edge City Christmas Ale  
1/2 c olive oil,  
plus extra for rubbing  
12 whole cloves  
12 juniper berries  
6 cardamom pods  
2 T black peppercorns  
1 cinnamon stick,  
broken into pieces  
2 navel oranges, sliced  
2 bay leaves

### For Sauce:

1 1/2 cups orange juice  
1 1/2 cups chicken broth  
1/2 cup gin  
2 large garlic cloves, pressed

**Edge City Christmas Ale is a special edition spiced beer. Another spicy seasonal favorite is the fall’s Venetucci Pumpkin Ale. Seasonality in beer gives people something to look forward to, honors holiday traditions and tends to follow a progression similar to food, from heavier in winter to lighter (pilsners, lagers) in the summer, Mike says.**

Using the tip of a sharp paring knife to make small incisions, stud the surface of the pork loin evenly with the cloves. Lightly crush the juniper berries, cardamom pods and peppercorns in a mortar or between two paper towels. Gently place the pork loin into a freezer bag. Add the next nine ingredients. Let marinate, chilled, 12 to 24 hrs, turning occasionally.

Remove pork from marinade and pat dry, then rub evenly with a teaspoon or two of olive oil. Let pork stand at room temperature 30 min. before roasting.

While pork comes to room temperature, preheat oven to 450°F. Roast pork 25 minutes on center rack, then reduce oven temperature to 325°F and continue to roast until thermometer inserted diagonally 2 inches into center of meat registers 145°F, 35 to 45 minutes. Transfer pork to a platter and let stand, uncovered, 25 minutes.

While pork stands, straddle the roasting pan across two burners set on medium high and deglaze with 1/2 cup of the chicken broth. Add the rest of the broth, juice, gin and garlic and boil till reduced by about a third.

Slice the pork and serve the sauce next to it.

**POUR OVER IT: For more great beer and food ideas — and recipes — check out one of Mike’s favorite websites, [www.craftbeer.com](http://www.craftbeer.com).**