

Complimentary

ISSUE #2 - SEPTEMBER 2019

stockUP

"The freshest news from your friends at Stockertown Beverage."

broken goblet brewing breaks the norm

HOW A REAL BROKEN
GOBLET LEAD TO A
DREAM COME TRUE

cooking with beer

RECIPES BY CHEF
WALLY MATTUS

full palette of liquid art

INSIDE THE CREATIVE
DRIVE OF ROY PITZ
BREWING COMPANY



STOCKERTOWN
BEVERAGE

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STOCKERTOWN BEVERAGE *info*

Phone: 610-746-5611

E Mail: stockertown@stockertownbeverage.com

Website: www.stockertownbeverage.com

John Beljan - President

Chuck Greenstreet - Vice President

Suzanne Simon - Director of Operations

Seth Moran - Corporate Sales / Brand Manager

Hal Bittner - Sales Manager

Dana Waldner - Division Manager - Western Region

Crystal Zaleski - Office Manager

Dawn Talmadge - Inside Sales

Gina Canone - Inside Sales

Kyle Picone - Warehouse Manager Bethlehem

Matt Spink - Warehouse Manager York

Emily Douglas - Graphic Design

Marshall Raub - Grocery Division (Lehigh / Northampton / Bucks / Upper Montgomery)

Angel Matias - Grocery Division (York & Lancaster)

Eamon Kinsman - Lehigh Valley On Premise

John Hoffman - Northampton / Lehigh Off Premise

Peter Brett - South Philadelphia

Joe Schofield - Center Philadelphia (West of Broad)

Jonathan Britton - Center Philadelphia (East of Broad)

Joel Hunter - Northeast Philadelphia / Bucks / Montgomery

Wally Mattus - Bucks / Montgomery

John Rockenbach - Delaware County / Conshohocken

Anthony Allegretto - Chester

Anthony Gratter - Wilkes Barre / Scranton

Brooklyn White - York / Adams / Franklin / Cumberland

Mike Benninghoff - Berks / Lebanon

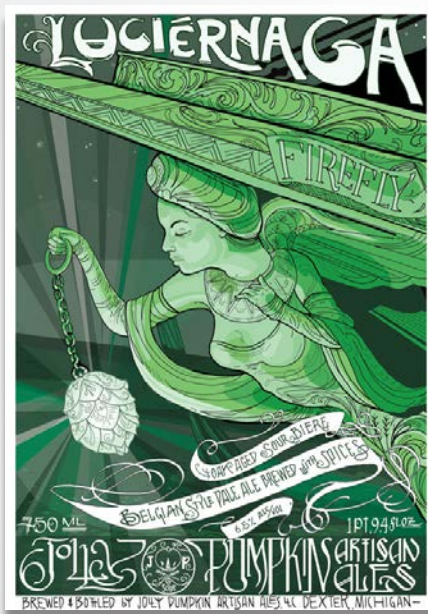
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Art of the Label

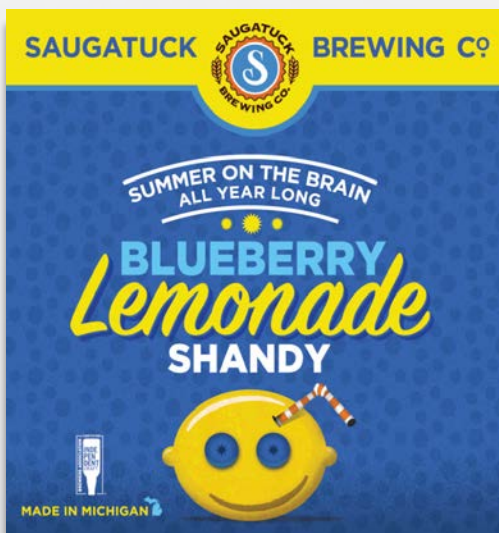
JOLLY PUMPKIN LUCIERNAGA

Belgian Style Oak Aged Sour brewed with spiced

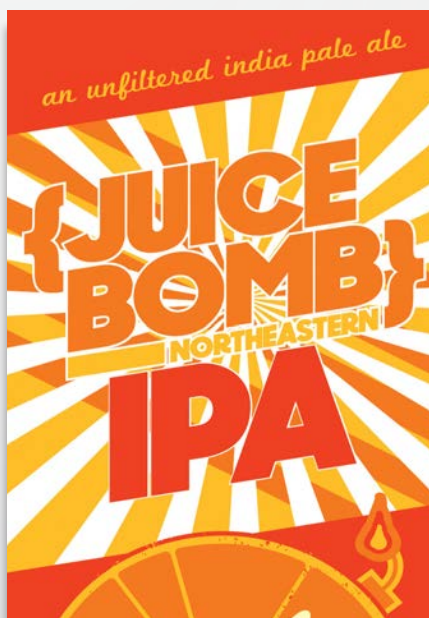


TO ØL GOSE TO HOLLYWOOD

California Fruit Gose



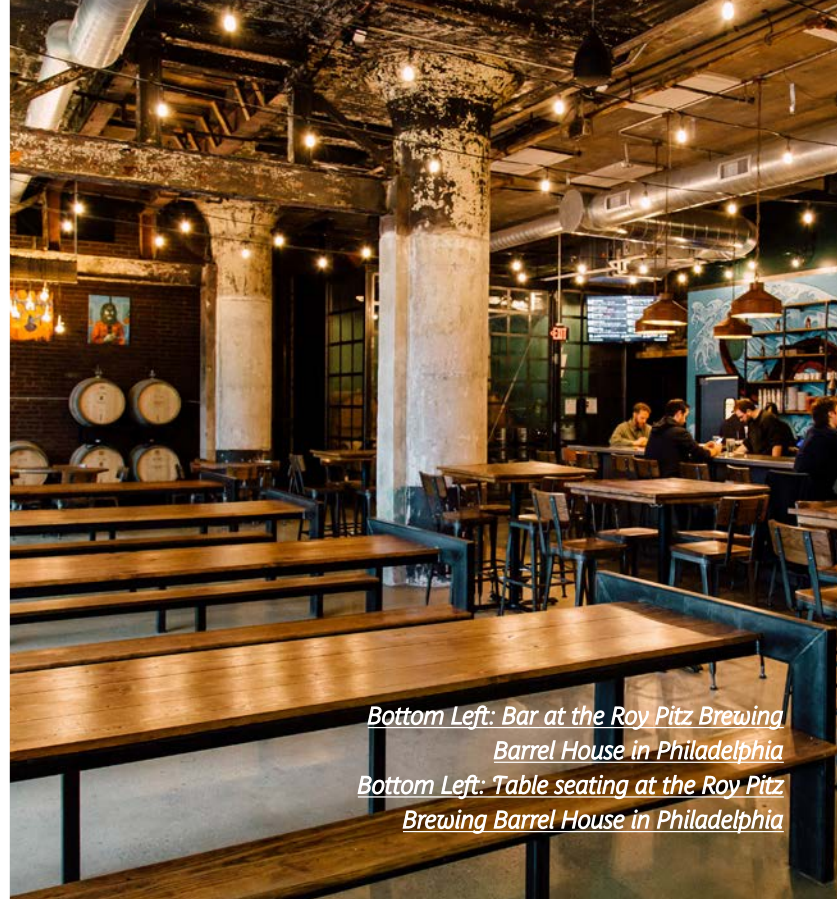
SAUGATUCK BLUEBERRY LEMONADE SHANDY
Blueberry Shandy



SLOOP JUICE BOMB
Northeastern IPA



FULL PALETTE OF *liquid art*



Bottom Left: Bar at the Roy Pitz Brewing Barrel House in Philadelphia
Bottom Left: Table seating at the Roy Pitz Brewing Barrel House in Philadelphia

<p> MR. PITZ BARREL Aged Sour - 5.5% ABV 10oz DRAFT \$10 Big Hill Little Round Hop Cider - 5.5% ABV 8oz DRAFT \$4 • 16oz DRAFT \$7 • 22oz DRAFT \$9 </p>
<p> OR CALEDONIA PALE ALE (CASK) PALE ALE - AMERICAN - 4.6% ABV 19oz DRAFT \$8 </p>
<p> OR CHERRY HOUSE SOUR - ALE - 6% ABV </p>
<p> <small> Various Sizes / Sizes \$1.50 \$2.00 \$2.50 \$3.00 \$3.50 \$4.00 \$4.50 \$5.00 \$1.50 \$2.00 \$2.50 \$3.00 \$3.50 \$4.00 \$4.50 \$5.00 </small> </p>



Mural along the wall at the Roy Pitz Brewing Barrel House located in Philadelphia

*Caroline Beljan
Contributing Author*

Creating a variety of “Liquid Art” throughout Pennsylvania seemed like a far-fetched dream years ago for two childhood friends, Ryan Richards (Roy) and Jesse Rotz (Pitz), whose nicknames became the name of their brewery, Roy Pitz. Growing up in Chambersburg, Pennsylvania, they developed a friendship that has lasted since first grade, and now it includes a shared passion for craft beer. They had no idea that their friendship would lead them to open a highly regarded craft brewery.

Ryan and Jesse envisioned “Liquid Art” as a company culture that blends the arts, science, sports, and great beer into the community experience. It all started with the two of them obtaining degrees from The Siebel Brewing Institute located in Germany in 2006. So far, their talent for crafting quality beers has earned Roy-Pitz Brewing Company, twenty-three medals at The World Beer Championships held every year in Chicago.

Continued...

Their vision of opening a brewpub came true when Chris Collier joined the team as Head Brewmaster. Chris also studied at the Siebel Institute and shared their commitment to high-quality beer. The newly minted Brewmasters opened a three-story, industrial brick building consisting of 20,000 sq. ft. The brewery occupies a historic structure of classic brick and old pine timber, which has been restored to its original look. Shortly after, another Chambersburg native, Mike Treon, joined the company, who also shared the vision for quality beer and was eager to join the team. When the Roy Pitz Brewery was firmly established in Chambersburg, the four friends set their sights on expanding into Eastern Pennsylvania.

As the brand continued to spread the gospel of “Liquid Art”, the Roy Pitz team dreamed of a new beer temple which would be in Philadelphia. Their vision came true a few years later when the Roy Pitz Barrel House Brew Pub opened in the growing art-centric Spring Arts neighborhood. Upon entering, you are greeted by a funky neon green sign and a fantastic mural, created by William Hemsley, which compliments the industrial ambiance. The Roy Pitz Barrel House Brew Pub has nineteen drafts, a wonderful selection of cocktails, Pennsylvania wines, and an incredible food menu including a pizza named after the Eagles legendary Quarterback Nick Foles. Chris is particularly proud of his Sour Aged and Barrel-Aged

Series (some of which are only available at the Barrel House) that embody the true passion and commitment of the brewer's art.

As the ever-changing world of craft beer continues to evolve, the commitment to quality is of paramount importance. The ability to create and adapt to changing consumer tastes is at the foundation of Roy Pitz Brewing Company. Their uncompromising dedication to producing the highest quality beer that showcases contemporary tastes and preferences is key to the Brewery's success. Roy Pitz Brewing Company masterfully crafts award-winning beers with a spirit that combines the best of science, art, and community... that's Liquid Art! 🍷

Brewmaster Chris Collier and Mike Treon, head of business operations, in front of the Roy Pitz Brewing Barrel House vats.



BEER STYLES

101

IPA (India Pale Ale)

A flavorful variation of the Pale Ale style that generally features bold, full hop-forward flavors. Originally, English Pale Ales were over-hopped to withstand the long voyages to the Territories in India. Upon returning to England, soldiers discovered that they preferred the hoppier beers and a new style was born. English IPA's tend to showcase softer, more mellow English hops while American IPA's boast an ever changing assortment of hop varieties that accentuate both fruity and bitter flavors. IPA's are extremely popular with contemporary consumers who appreciate bold tastes and innovative flavors.

Pair with: Salty and Fried Foods, Spicy Foods (especially Curries and Mexican Cuisine), Grilled Meats

Examples: *Bear Republic Racer 5*, *Founders All Day*, *Founders Centennial*, *Sloop Juice Bomb*, *Free Will Kragle*, *Helltown Buffy*, *Stoneyard Ellsworth*



4 THE WIN | 5% ABV

A beer for A Giant Killer. This hazy NEIPA is made with the finest Marris Otter malt and lactose. Simcoe, Mosaic and Galaxy blend in the two dry hops to make this kick out a ton of hop aroma and flavor. Available in limited supply draft and 16oz cans For the football season.



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STOCKERTOWN BEVERAGE Beer



A small selection of the freshest stock at Stockertown Beverage.

Contact your rep. for more information, & even more quality craft beer options.

IPA / PALE ALE



Broken Goblet No One Likes Us, We Don't Care

ABV: 6.2% | IBU's: 62 |  

Seven different hops contribute to the profile of this decidedly east-coast leaning IPA, & the IBUs hit a very appropriate 62.


Founders Centennial IPA

ABV: 7.2% | IBU's: 65 |   

Get ready to bask in the glory of the frothy head's floral bouquet. Relish the citrus accents from dry hopping. This one's sweet, yet balanced.





Bear Republic Racer 5

ABV: 7.5% | IBU's: 75 |   

This hoppy IPA is a full bodied beer brewed with malted barley, wheat, & crystal malts.


Mispillion River Not Today Satan

ABV: 7.3% | IBU's: 55 |  

The unholy joining of El Dorado, Centennial, Columbus, Cascade, & Mosaic hops leaves souls begging for a drink of water.





Free The Kragle IPA

ABV: 6.6% | IBU's: 90 |  

Assertive, hop forward IPA. Juicy aromas, & a fresh, dry finish. Hopped with Simcoe, Citra, Columbus, & Calypso.

Mispillion River Space Otter

ABV: 5.5% | IBU's: 32 |  

When designing a beer for your benevolent leader, one must ask, "But what is his spirit animal?" With those words, the Space Otter was born.





Roy Pitz Daddy Fat Sacks

ABV: 6% | IBU's: 40 |  

Our flagship IPA, named for all the fat sacks of dank hops that are used in the dry hop.

Roak Live Wire

ABV: 7.5% | IBU's: 72 |  

This beer has a solid backbone of citrus bitterness & a hint of malt sweetness to round out the flavor & finish.



NE-IPA / MILKSHAKE



Crossroads New Normal

ABV: 6.2% | IBU's: 70 |  

Medium bitterness & pleasant hop flavor. Dry hopped with a massive amount of Mosaic for a burst of fruit flavors.



Epic Chasing Ghosts

ABV: 10.3% |  

Double dry hopped NE Style IPA with cashmere & citra hops.





Roy Pitz Step Your Game Up

ABV: 7.5% | IBU's: 75 |  

This hoppy IPA is a full bodied beer brewed with malted barley, wheat, crystal malts & Columbus & Cascade hops.

Roak Hoptazer

ABV: 6.7% | IBU's: 60 |  

This N.E. style IPA has a sublime mouthfeel with aromas of orange, grapefruit, & tropical fruit.



TART & FUNKY



Epic Tart 'N Juicy IPA

ABV: 4.5% | IBU's: 60 |  

Clean, puckering tartness of kettle souring with an abundance of juicy, citrus-driven hops

Roy Pitz Berlina Blue

ABV: 4% |  

Tart & fruity, this traditional German wheat ale gets kettle soured & is fermented with fresh blueberries & blackberries.





Platform Orange Blossom Gose

ABV: 4.2% | IBU's: 9 |  

Gose-style sour brewed with artisan sea salt & orange zest to be a thirst-quenching, sessionable warm weather beer.

Roy Pitz Sour Hound

ABV: 5% | IBU's: 11 |  

The unique souring process during the brew provides a refreshing tartness that intertwines nicely with the oak and malt flavors.



WHITE ALE / WITBIER



Atwater Dirty Blonde

ABV: 4.5% | IBU's: 8 |   

Bright straw color, lightly sweet, with wheat, crushed orange peel & coriander.

Southampton Double White

ABV: 6.6% |  

A "double strength" version of classic Belgian-style "white" ale. A deceptively light ale spiced with Curacao Orange Peel & coriander seed.



Breckenridge Agave Wheat

ABV: 4.4% | IBU's: 13 |  

Agave complements the refreshingly light quality of our wheat & adds a subtle note of flavor that expands this beer's uplifting taste profile.

Rivertowne Grateful White

ABV: 6.1% | IBU's: 15 |  




Unfiltered Belgian white ale has a propensity for adventure. Take some time to lose yourself in its simple complexity.



LAGER





Founders Solid Gold Premium Lager

ABV: 4.4% | IBU's: 20 |   

Our take on a classic, Solid Gold is a drinkable premium lager brewed with the highest quality ingredients.

Praga Pilsner

ABV: 4.7% | IBU's: 25 |  

Traditional Czech light lager with a harmonious combination of bitterness & sweetness on the palate.



Mahou Cinco Estrellas

ABV: 5.5% | IBU's: 25 |   

Produced using the finest varieties of hops & yeast, it stands out for its golden color & distinctively mild taste.

Roy Pitz Best Blonde

ABV: 4.5% | IBU's: 18 |  

Brewed with all German ingredients showcasing clean Pilsner malt & Hallertau hops.



FRUITY



Free Will Mango Wheat

ABV: 5% | IBU's: 20 |  

Prominent aroma & flavor of mangoes, with a refreshingly dry finish.

Platform Death by Disco

ABV: 4.5% | IBU's: 8 |  

Bursting with blackberry & lemon goodness, this tart refresher has a bright acidity.



Hokkaido Melon Ale

ABV: 5% | 

Red meat "Dream Melons" are used to produce this fine, exotic fruit beer, characterized by their full-bodied, rich aroma of fresh melon.

Saugatuck Blueberry Lemonade Shandy

ABV: 5% | IBU's: 10 |  



The tart lemonade will help quench your thirst, while the blueberry finishes off this perfectly invigorating beer.



GLUTEN FREE / CIDER / MEAD





Redstone Sunshine Nectar Mead

ABV: 8% |  

Made with 5 parts Clover honey, 1 part Wildflower honey & infused with an apricot puree. Crisp, tart, & light apricot flavor.

Possman Frankfurter Äpfelwein

ABV: 5.5% |  

The Frankfurter Apple Wine is a crisp, clear wine with the distinct harmony of a tart wine with fruit flavor of the apple.



Glutenberg Stout

ABV: 4% | IBU's: 40 | 

Glutenberg's Stout is distinguished by its opaque black colour, as well as by its powerful aromas of cocoa & roasted cereals.

Argus Ginger Perry Cider

ABV: 4.5% |  



Dry pear palate with a tart bite, finishing bright & a bit spicy. Unpasteurized & unfiltered, Ginger Perry is free of back sweetening & added sugars.



DARK & TOASTY





Helltown Mischievous Brown

ABV: 5.5% |  

Rich, malty, full-bodied ale, with a subtle hint of fruitiness on the nose & palate.





Saugatuck Blueberry Maple Stout

ABV: 6% | IBU's: 26 |  

This beer tastes like you crammed a fat stack of blueberry pancakes into a pint glass & smothered it with maple syrup.





Atwater Vanilla Java Porter

ABV: 5% | IBU's: 13 |    

An English Style Porter at its heart, Vanilla Java Porter tips its hat to the modern audience with the addition of vanilla & coffee.

Roak Devil Dog

ABV: 8.3% | IBU's: 35 |  



Chocolate malts & rolled oats bring out nutty chocolate & roasted coffee characteristics.



SEASONAL





Founders Mosaic Promise

ABV: 5.5% | IBU's: 50 | Summer - Fall |  

This clean, rich, golden beer showcases Mosaic hops & Golden Promise malts proving there truly is beauty in simplicity.

Roy Pitz Gobbler Lager

ABV: 5.5% | IBU's: 25 | Fall |  

A smooth brown toasty German lager that's malty, caramel, meaty, full bodied but clean.





Free Will Scarecrow

ABV: 5% | Fall |  

Autumn Spiced Wheat Ale brewed with vanilla, allspice, nutmeg, & cinnamon.

Penn Oktoberfest

ABV: 5% | IBU's: 20 | Fall |  

Very dark & quite roasty. Lots of Hallertau hops give this brew an authentic German character.





COMING SOON

Keep an eye out for these beers, soon to be arriving at Stockertown Beverage. Check with your Rep. for more info regarding availability.





Sloop (No) Pumpkin IPA

ABV: 6% |  

NO Pumpkin IPA is a Fall Seasonal IPA that is flavored without the use of pumpkin, or spices.

Penn Pumpkin Roll

ABV: 6% | IBU's: 21 |  

Deep orange-colored ale is made with real pumpkin puree & has the flavors & fragrances of nutmeg, cinnamon, allspice, & ginger.





Crossroads Black Rock Stout

ABV: 6.8% | IBU's: 55 | 

Roasted barley & chocolate malt combine with sweet & fruity fermentation flavors to create the rich body of this brew.



Epic Imperial Pumpkin Porter

ABV: 8% |  

Flavors of pumpkin & chocolate are complimented by hints of clove, fresh Madagascar vanilla beans, nutmeg & allspice.





Platform Tied to You

ABV: 7.2% | IBU's: 20 |  

Hazy IPA with melon aromas, notes of papaya & orange



Rivertown Headless Wylie

ABV: 8.1% | IBU's: 30 |  

Full bodied HIGH GRAVITY spiced ale is perfect to calm a scary situation!



Liquid Hero Hokefest

ABV: 6.5% | IBU's: 35 | 

Pumpkin, cinnamon, and nutmeg combine to create this seasonal favorite.



Helltown Reapers Harvest

ABV: 7% | IBU's: 34 |  

Rye ale brewed with columbus & simcoe hops as well as rye, vienna, crystal, & pale malts.



10 QUESTIONS WITH...

Mike LaCouture

OF BROKEN GOBLET BREWING

When not running the sales and marketing part of Broken Goblet, co-owner Mike spends his time wondering if he should stop doing what he is doing and get back to running the sales and marketing part of Broken Goblet.



1. If you were a beer, which style would you be and why?

Most likely a crisp lager because it's such an honest beer, and you really cannot hide anything with it. It's simple but stands on its own, and those in the know would take a good lager over an IPA any day.

2. What's your essential condiment?

Heinz Ketchup

3. What's your Spirit Animal?

I'd love to say something cool like a wolf or a hawk, but I think it's really one of the goats that sits on the side of a mountain, and I imagine, like me, it is constantly saying to itself "how the hell did I get in this situation?"

4. What's your Wrestling or Roller Derby Name?

Mike Lock, the Don of Diacetyl

5. If you could live in any TV show or movie, which one would you choose?

Something dystopian but still technologically sound...maybe Blade Runner?

6. You're trapped on a desert island; pick 3 essential items you couldn't live without.

I'd need the entire Tool catalog of music, a copy of the Lord of the Rings trilogy, and an endless supply of baby wipes.

7. Any favorite hobbies?

Musician for life

8. If you could have 1 superpower, what would it be and why?

Probably Wolverine's ability to regenerate.

9. Is there beer on other planets? Is there beer in the afterlife?

Other planets yes, but I'm sure it's called something else. I sure hope so, in that, at a very distant time when we've reached the stars, these untapped badge chasers would literally have to give up years of their lives to grab an elusive "20 beers from 20 different planets" badge. As for the afterlife, I guess it depends on who you pray to, but as a Catholic, our dude was all about the wine. So I'd venture a guess He's down for some barrel aged stuff.

10. If you could have a beer with anyone living, dead, or fictional; who would you choose?

Nikola Tesla

BROKEN GOBLET BREWING

breaks

THE NORM

Bob Kazamakis
Contributing Author



Each craft brewery is unique. In the same way that each snowflake is different from the rest, so it is with craft breweries. While every craft brewery shares a similar passion for the beer, they all have their own unique story. Knowing the background story and legend of each brewery can really help one understand the true persona and mission of those who create the beer. The story of Broken Goblet Brewing is a perfect example of the pursuit of harmony in music, friendship, community, and good beer.

The Broken Goblet Brewing story begins in 2011 behind the mixing console of a recording studio where Mike Lock and Jay Grosse bonded while drinking quality beer and pursuing the perfect drum mix for a recording by Mike's band, Beyond Dishonor. The combination of Mike and Jay resulted in a great drum track and exciting plans to create a brewery. They

formulated a brand, invented a mascot, devised a plan to create and test market styles and formed a club that acted as a proving ground for new brews. From this process, Mike and Jay were joined by like-minded enthusiasts Bub Grosse and Bitter Joe Fazekas to begin the process of transforming a passionate beer club into a full-fledged professional brewery.

Every good story has some unexpected plot twists and turns, and the Broken Goblet Story is no exception. Our intrepid beeroes (Beer Heroes, get it?) soon discovered that they were not going to be able to move forward with their original brand name, as the rights to that name were being contested by evil beer trolls in a land far away. As is often the case with the best-laid plans going astray, there was a fair amount of anger, frustration, cursing, and glassware being thrown - including one now broken goblet...





With that broken goblet as inspiration, Broken Goblet Brewing was born. In July of 2014, Broken Goblet opened their original facility in Bristol, PA quickly drawing a passionate following for their Belgian style beers, unique tea-based beers, and IPA's, including the legendary "No One Likes Us, We Don't Care". As the legend has grown, the need for a larger facility became a necessity. That dream has become reality in 2019, as Broken Goblet Brewing opened their brand new, state of the art facility in Bensalem, PA. This beautiful new home consists of 17,000 square feet and features a new brewhouse and tanks, a spacious taproom with indoor

and outdoor seating and private event space. Remaining true to their rock'n'roll roots, the Broken Goblet taproom features live music performed on a stage once used by The Thin White Duke himself, David Bowie, during the 1990 Glass Spiders tour.

The Broken Goblet Brewing story begins a new chapter now. While these new facilities, new beers, and wholesale distribution all point to an exciting future, it's the Broken Goblet Team's unwavering commitment to harmony, quality, community, and a great drum groove that makes the future look so bright. 🍻

Photos courtesy of Mike LaCouture of Broken Goblet Brewing

NO ONE LIKES US, WE DON'T CARE

Never before has there been a beer that embodied the passionate spirit of the Philadelphia Sports Fan like "No One Likes Us, We Don't Care" from Broken Goblet Brewing. A bold juicy brew that defies anyone to root against Philadelphia, "No One Likes Us, We Don't Care" is a singularly unique beer that owes its creation to a singularly unique moment in Philadelphia sports history.

On February 4, 2018, long-suffering Philadelphia football fans had their wildest dream come true when the Birds defied the odds and became the World Champions of professional football. As a jubilant city rejoiced, all-star center Jason Kelce took the podium to deliver the greatest victory speech of all time. In his passionate and at times, profane speech, Kelce reminded the city that this victorious team of underdogs and misfits was the perfect representation of an underdog and under-appreciated city. With each point, Kelce emphatically slammed the podium, the crowd roaring in approval. The moment reached its peak as Kelce led thousands of fans in a raucous version of their new theme song: "No One Likes Us, We Don't Care!"

Broken Goblet Brewing, inspired by The Moment, The Speech and The Man have created "No One Likes Us, We Don't Care!", a hazy, hoppy, juicy beer perfect for all occasions. In honor of #62, Jason Kelce, the beer checks in at 6.2% ABV, 62 IBU's.

A percentage of the proceeds are donated to former Birds teammate Connor Barwin's "Make The World Better Foundation", a 501(c)3 charity that seeks to provide communities with access to high-quality places to gather and play.

Reach for a Broken Goblet Brewing "No One Likes Us, We Don't Care" to celebrate victory, community, and every day! (Available in 24/16 oz cans 6/4 and 1/2 kegs)



COOKING WITH *beer*



*Chef Wally Mattus
Contributing Author*

'Tis the season! Tailgate season! Whether you are tailgating in your living room or in a parking lot at the stadium, impress your friends with great beer to drink, AND great food made with that great beer. Since variety is the spice of life, I opted to use 3 different beers from 3 different breweries. Two of them, Free Will Brewing and Roy Pitz Brewing, are local Pennsylvania breweries (since most of us tend to bleed green this time of year). I chose traditional tailgate food items but went off the rails a little for fun.

As always...know your ingredients and have a beer...there are no penalties in this game, no illegal procedures, and you get extra points for having fun while doing it.

For the recipes I have crafted, I chose to use:



Free Will Techno IPA

Description:

"A well rounded and balanced IPA, complete with a full-spectrum hop profile and complementary malt sweetness. Hopped with Centennial, Cascade, Simcoe, and Citra." - Free Will Brewing Co.

ABV: 7.3%

"Light brown with reddish hues and aromas of dried fruit, apple, tea, cola, and toasted oak. The layering of German specialty malts relinquish flavors that include cherry walnut, caramel, and chocolate. Aged hops added in the boil protect the beer and add a tea like earthiness. Flaked oats provide a creamy thickness and toasted oak chips give it a charred woody profile to round out the finish. The unique souring process during the brew provides a refreshing tartness that intertwines nicely with the oak and malt flavors.." - Roy Pitz Brewing Company

Roy Pitz Sour Hound

Description:



ABV: 5%



Founders Dirty Bastard

Description:

"So good it's almost wrong. Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and a right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to. Ain't for the wee lads." - Founders Brewing Company

ABV: 8.5%

Continued...



Techno Tacos

I chose *Free Will Techno IPA* for these for the traditional balanced bitterness of an East Coast IPA. A beer with a little body to it would hold flavors nicely for a marinade.

I went the easy route and made a marinade but I also made pickled red onions with the beer, because why not?

This recipe makes enough marinade for two average-sized chicken breasts. So if you are cooking for a small army of party people you're gonna need more beer...to drink...and to marinate your chicken.

Marinade

- 1 16oz can Free Will Techno IPA
- 2 Limes juiced (slice 'em and squeeze 'em)
- ½ Grapefruit juiced
- 1 tsp fresh cilantro finely chopped
- 1 tsp chopped garlic (or more...up to you)
- 1 Tbs vegetable oil

**Maybe add some hot sauce, your favorite Southwestern Spice blend, or jalapeños. Wing it! It's a marinade so don't be afraid to go a little heavy. I wanted to let the cilantro and citrus be the stars of the game so I kept it simple.*

Throw all that stuff in a Tupperware container, mix well, and add the chicken.

A couple of words of advice here...Cilantro gets a bum rap because it is quite potent and many people use too much...be cautious. Secondly, before you cut the limes in half, apply a little pressure and roll them on the counter under your open palm until they get a little softer, you'll get more juice out of them.

Marinate the chicken for a minimum of several hours but overnight or longer is best. The longer they marinate, the more flavor they'll soak up. Additionally, take a fork and stab those suckers a few times...help the marinade do its job.

While you are grilling your chicken, set up a spread of your favorite taco toppings. You know the stuff...shredded cheese, salsa, lettuce, sour cream ...the usual suspects. One of my favorite things to put on tacos is pickled red onions. The acidic bite and sweetness bring out all the other flavors in the tacos. (And they make your tacos look pretty!)

Pickled Red Onions

**I find it best to make these at least a day in advance*

- 1 Red Onion (cut in half top to bottom, put the flat side down and then cut small very thin half moon slices, the thinner the slices the better. I had a ½ a Vidalia Onion just laying around so I added that as well.)
- ½ cup Red Wine Vinegar
- 1 ½ Tbsp salt
- 1 Tbsp White Sugar
- 1 cup Free Will Techno IPA



Throw it all in a pot, onions and all, and bring it to a boil for 2-3 minutes. Pull the pot off the heat and just let it sit and steep for 20-30 minutes. It's during this time, that every time I walk past them, I eat a couple of slices like they're candy! Once cooled completely, store in a jar or other applicable container and you are good to go!

When the chicken is done on the grill I prefer to roughly chop it, pull it apart really.

Grab a taco shell (or 5) and pile it on! Enjoy! 🍴

Sweet & Salty Sour Dog

Remember when I said I went off the rails a little for fun? Here it comes. I went for a parade of different flavors here that I knew would all complement each other. I marinated hot dogs in beer (because hot dogs are just meat sponges right?), grilled those bad boys, topped them with smoked Gouda cheese, bacon jam, and spicy mustard. And just to make it even more interesting, the beer I chose is *Roy Pitz Brewing Sour Hound*, a Sour brown ale.

Marinade

- 1 12oz can Roy Pitz Sour Hound
- 1 Tbsp chopped garlic
- A few good splashes of Worcestershire Sauce

Mix it all in some sort of tall, skinny glass or cup. If doing a lot of hot dogs, multiply your ingredients depending on how much beer you need to cover the dogs.

Do yourself a favor here and get the best hot dogs money can buy. Trust me, it's worth it. Using a sharp knife, make 4-5 small slices in each of the hot dogs on both sides. Drop them in the marinade for at least 30 minutes, but no more than 2 hours.

Bacon Jam

- 1 lb Bacon thick cut, chopped ½-¾ inch pieces
- 1 Vidalia Onion diced small
- 2 Tbsp garlic
- ½ cup Dark Brown Sugar
- 1 12oz can Roy Pitz Sour Hound

Dirty Nuts

I generally find myself snacking when I'm watching football. So, I made snack. Dirty nuts are candied peanuts made with my favorite beer on the planet, *Founders Dirty Bastard*. 8.5% of pure liquid heaven in the form of a Scotch Ale. It has this amazing caramel sweetness that works perfectly for this snack. You can add a little spice if you want to as well ... more about that later. This recipe is a little tricky and a lot tedious, but it's worth it!

2 cups unsalted peanuts
 1 cup white sugar
 1 Tbsp dark brown sugar
 1/3 cup Founders Dirty Bastard

**If you want to pack a little more flavor in there take a bottle of Dirty Bastard and reduce it by 50% slowly over very low heat. Use a 1/3 of a cup of the reduction in the recipe instead of the beer.*

Put everything in a good quality non-stick pan. Here is where it gets a little tricky. The mix will go through four stages as you cook it. Look at it as a game with 4 quarters. Hang in there and keep stirring. Use medium to medium-low heat at first and stir constantly, and I do mean constantly, that's the tedious part. Back to the game...

1st Quarter: The sugar will absorb the liquid and everything will get very thick like cement...cement with peanuts. Keep stirring!

2nd Quarter: A syrup will begin to form in the pan as the sugar melts. The sugar will also begin to crystallize and stick to the nuts. Make sure to scrape the side of the pan as you stir, and stir, and stir some more. The nuts will get gritty and more syrup will develop. Don't stop stirring and lower the heat a little.

Halftime: Take a sip or two of your Dirty Bastard now cause there is nothing but stirring for the next 10 minutes...tedious.

3rd Quarter: Keep stirring! The syrup will start to turn a golden color and the sugar on the nuts will blend with your syrup until you have one big uniform nutty mess that you can't stop stirring. if you see ANY smoke, pull the pan from the heat, but keep stirring. Smoke is no good!

4th Quarter: You're almost there. Heat on low and stir until it becomes a beautiful bronze brown colored mess and there is not much syrup left, just beautiful bronze-colored nuts. Spread the sticky mess on a nonstick cookie sheet and let it cool.

You now have several decisions to make at this point...

1. As they cool keep stirring them on the pan if you want loose individual nuts. If you want clusters of nuts don't stir so much.
2. Just as you put them on the tray to cool, this is the time to add seasoning if you desire. Maybe some Cajun spice mix or cinnamon. It's up to you. I went Cajun.

Now open another beer and enjoy!

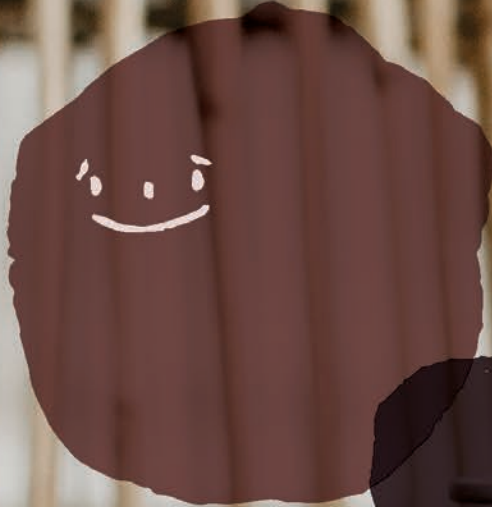
Game over. 🍷



Slowly cook the bacon, draining some fat as you go. Bacon will crisp faster if you remove some of the fat. When it is just about starting to get a little crispy, remove the bacon and put it on a paper towel to drain more fat. Leave a little fat in the pan and add your onions. Sauté them until they start to caramelize and look sexy. Add your bacon back into the pan along with the rest of the ingredients. Lower the heat to a super subtle simmer and let it ride. As it starts to thicken up lower the heat. Keep going until it thickens into a spoon-able "jam".

Grill the hot dogs, wrap them in a slice of my favorite cheese (smoked Gouda for me). Put a heaping helping of bacon jam on there and top with really good spicy whole grain mustard. Touchdown! 🍷





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