A collage of food and drink images. In the top left, several sausages are shown in a metal tray. In the top right, a tall glass of golden beer is visible. In the bottom left, a burger with a sausage patty is shown. In the bottom right, a plate of food, possibly a salad or a side dish, is visible. The background is a warm orange color.

GUIDE TO BEER AND SAUSAGE

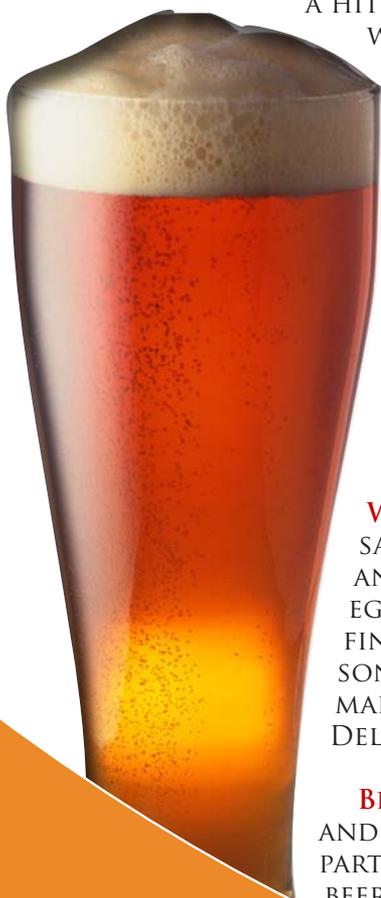
PAIRINGS AND RECIPES

FALL 2009

COMPLIMENTS OF THE NATIONAL BEER
WHOLESALERS ASSOCIATION AND THE
NATIONAL HOT DOG AND SAUSAGE COUNCIL

NATURAL PAIRINGS

THE GERMANS MAY HAVE PERFECTED THE ART OF BEER AND FOOD PAIRING WITH THEIR LOVE OF GOOD BREW AND SAUSAGE. THE TWO ARE AN IDEAL COMBINATION, AS THE HOPPY, SLIGHTLY BITTER TANG OF A GOOD BEER WILL PERFECTLY COMPLEMENT THE RICH, MEATY SPICINESS OF MOST SAUSAGES. WHILE NATIONAL SAUSAGE MONTH IS THE PERFECT TIME TO SAMPLE THESE WINNING COMBINATIONS, THEY ARE ALSO A HIT ANY TIME OF THE YEAR AT OUTDOOR, WARM OR COLD WEATHER COOKOUTS OR INDOOR EVENTS.



ANDOUILLE IS A SMOKED SAUSAGE MADE WITH PORK MEAT AND GARLIC. IT IS USUALLY QUITE SPICY AND IS BEST KNOWN AS A KEY INGREDIENT IN CAJUN DISHES LIKE JAMBALAYA. PAIR IT WITH A VERY CRISP, LIGHT BEER THAT WILL COOL THE SPICES WHILE ALLOWING THEM TO SHINE - **GINGER BEER** OR A **WHEAT- BASED WHITE BEER** IS A GOOD CHOICE.

BOCKWURST IS ALSO KNOWN AS **WEISSWURST**, WHICH MEANS “WHITE SAUSAGE.” MADE WITH GROUND VEAL AND PORK, TOGETHER WITH MILK AND EGGS, IT GETS ITS NAME FROM ITS LIGHT FINISHED COLOR. THIS SAUSAGE IS SEASONED WITH CHIVES AND PARSLEY, WHICH MAKES IT Milder THAN OTHER VARIETIES. DELICIOUS WITH **WHITE BOCK BEER**.

BRATWURST SAUSAGE, MADE FROM PORK AND VEAL, IS PERHAPS BEER’S BEST-KNOWN PARTNER. “BRATS” ARE OFTEN COOKED IN BEER OR MARINATED IN BEER BEFORE BEING GRILLED. ANY NUMBER OF BEER STYLES WILL WORK WITH THIS SAUSAGE, BUT YOU CAN’T GO WRONG WITH A FAVORITE **PALE LAGER**.

CERVELAT ARE LIGHTLY FLAVORED, NO-COOK SAUSAGES THAT HAVE MILD SEASONINGS. ALSO KNOWN AS “SUMMER SAUSAGE,” THEY ARE A FAVORITE AT THAT TIME OF YEAR. PERFECT WITH **WHEAT BEER**, WHICH IS ALSO A FAVORITE WHEN THE TEMPS ARE HOT.

CHORIZO SAUSAGE IS EATEN ALL OVER SPAIN, AND HAS MANY DIFFERENT VARIETIES. ITS DISTINGUISHING CHARACTERISTIC IS SPANISH PAPRIKA, WHICH GIVES IT A SPICY FLAVOR. SERVE WITH ANY **RICH LAGER BEER**.

KIELBASA IS A CLASSIC POLISH BEEF SAUSAGE, MOST OFTEN SERVED WITH SAUERKRAUT AND CARAMELIZED ONIONS. HARMONIZE THOSE FLAVORS WITH A DELICIOUS BEER THAT WORKS WELL WITH THE SOUR AND SWEET, SUCH AS A **PILSNER**.

KNACKWURST (SOMETIMES SPELLED “KNOCKWURST”) IS THE SAUSAGE THAT BEST RESEMBLES THE AMERICAN HOT DOG. IT IS A SOFT SAUSAGE MADE WITH PORK AND BEEF AND SEASONED WITH GARLIC. MANY BEERS WORK WELL WITH THIS SAUSAGE, BUT FOR A CLASSIC COMBINATION, TRY SERVING IT WITH A STRONG, **DARK BOCK BEER**.

METTWURST IS A SOFT, SPREADABLE GERMAN SAUSAGE THAT IS RED IN COLOR AND SEASONED WITH WHITE PEPPER AND CORIANDER. METTWURST IS CURED AND SMOKED AND USUALLY SERVED ON BREAD OR CRACKERS. FOR A RICH TREAT, SERVE IT WITH A **CREAM ALE BEER**.

MORTADELLA IS A SMOKED ITALIAN SAUSAGE THAT OFTEN CONTAINS SEASONING FLECKS. IT IS SIMILAR TO SALAMI LUNCH MEAT AND IS THE BASE INGREDIENT OF THE POPULAR MUFFALETTA SANDWICH. SERVE WITH A FAVORITE **LAGER BEER**.

IN ADDITION TO CONSUMING BEER WITH SAUSAGE, FRESH SAUSAGE ALSO CAN BE PARBOILED IN BEER AND THEN FRIED OR GRILLED UNTIL GOLDEN BROWN OR COOKED IN THE SLOW COOKER OR CROCK POT. SAUSAGES ABSORB THE FLAVOR OF BEER; STRONGER BEERS IMPART STRONGER FLAVOR.

TRY THESE FIVE RECIPES FEATURING SAUSAGE COOKED WITH BEER – YOU WON’T BE DISAPPOINTED!

SLOW COOKED SAUSAGE IN BEER MUSTARD SAUCE

YIELD: 4 ENTRÉE SERVINGS

1/2 CUP LAGER-STYLE BEER
1/4 CUP BROWN SUGAR
2 TABLESPOONS SWEET
HONEY MUSTARD
1/2 TEASPOON CARAWAY SEED
1/4 TEASPOON
GROUND ALLSPICE
1/8 TEASPOON
SALT
1/2 TEASPOON
FRESHLY GROUND
BLACK PEPPER
2 CUPS COARSELY
CHOPPED RED ONIONS
1 CHOPPED RED BELL PEPPER
1 CHOPPED GREEN BELL PEPPER
14-16 OUNCES SMOKED SAUSAGE, CUT ON THE DIAGONAL
IN 1-INCH SLICES
1 TABLESPOON CORNSTARCH



1. MIX BEER, SUGAR, MUSTARD, CARAWAY SEED, ALLSPICE, SALT AND PEPPER IN A SLOW COOKER. ADD ONION, PEPPERS AND SLICED SAUSAGE AND STIR TO COAT WITH BEER MIXTURE.

2. COVER AND COOK ON LOW FOR 6 TO 8 HOURS OR ON HIGH FOR 3 TO 4 HOURS.

3. TO THICKEN LIQUID, TURN SETTING TO HIGH. IN A SMALL CUP, BLEND CORNSTARCH WITH 1 TABLESPOON COLD WATER, STIRRING UNTIL SMOOTH. STIR INTO SAUSAGE MIXTURE. COOK, UNCOVERED, ABOUT 15 MINUTES.

4. WITH A SLOTTED SPOON, PORTION SAUSAGE, PEPPERS AND ONION ONTO HEATED DINNER PLATES. OPTIONAL: ADD

SAUSAGE, POTATO AND ARUGULA WITH LAGER BEER DRESSING

YIELD: 4 SERVINGS

1 BOTTLE (12 OZ) HONEY-FLAVORED LAGER BEER
1 POUND RED POTATOES, CUT INTO LARGE CHUNKS
¼ CUP OLIVE OIL, DIVIDED
¼ CUP WHITE BALSAMIC VINEGAR
1 POUND ITALIAN-STYLE SWEET PORK SAUSAGES, CUT INTO 1-INCH PIECES
1 SWEET ONION, CUT INTO STRIPS
1 LARGE RED BELL PEPPER, CUT INTO STRIPS
¼ TEASPOON SALT
¼ TEASPOON BLACK PEPPER
1 BAG (5 OUNCES) ARUGULA



1. IN LARGE SKILLET OVER HIGH HEAT, BRING LAGER BEER TO A BOIL. ADD POTATOES TO THE POT. REDUCE HEAT TO LOW, COVER AND SIMMER POTATOES UNTIL TENDER AND THE BEER IS REDUCED TO ABOUT 1/3 CUP, ABOUT 12 – 14 MINUTES. REMOVE SKILLET FROM HEAT. USING A SLOTTED SPOON, TRANSFER POTATOES TO A LARGE BOWL. WHISK TWO TABLESPOONS OF THE OIL AND THE VINEGAR INTO THE REDUCED LAGER STILL IN THE SKILLET. POUR DRESSING INTO A 1-CUP GLASS MEASURE.

2. ADD THE REMAINING TWO TABLESPOONS OF OIL TO THE SAME SKILLET AND PLACE OVER MEDIUM HEAT. ADD SAUSAGES AND BROWN WELL ON ALL SIDES, ABOUT SIX MINUTES. SPOON OFF THE EXCESS FAT IN THE SKILLET. ADD ONION AND BELL PEPPER TO THE SAUSAGES AND CONTINUE TO COOK UNTIL PEPPERS AND ONIONS ARE CRISP-TENDER, ABOUT 5 MINUTES LONGER. SEASON WITH SALT AND PEPPER.

3. ADD THE SAUSAGE MIXTURE TO THE POTATOES AND TOSS WITH 1/3 CUP OF THE DRESSING. ADD ARUGULA TO THE BOWL AND TOSS WELL. ADD REMAINING DRESSING TO TASTE.



GRILLED KNOCKWURST WITH GOLDEN ONIONS

YIELD: 8 ENTRÉE PORTIONS

8 KNOCKWURST
2 GARLIC CLOVES
1 (12 OUNCE) BOTTLE OR CAN ALE
1 TABLESPOON OLIVE OIL
1 POUND YELLOW ONIONS, SLICED VERY THIN
2 TABLESPOONS SPICY BROWN MUSTARD
1/4 TEASPOON FRESHLY GROUND BLACK PEPPER

1. PIERCE EACH KNOCKWURST 4 TO 6 TIMES WITH A FORK. MASH GARLIC CLOVES WITH A KNIFE. COMBINE KNOCKWURST, GARLIC AND ALE IN A GLASS DISH. COVER AND MARINATE, IN THE REFRIGERATOR, FOR ONE HOUR.
2. HEAT OIL IN A LARGE HEAVY NONSTICK SKILLET OVER MEDIUM HEAT. ADD ONIONS. PLACE KNOCKWURST ATOP ONIONS AND ADD 1/2 CUP ALE MARINADE. BRING ALE TO A SIMMER. COVER SKILLET AND COOK SAUSAGES ABOUT 5 MINUTES.
3. REMOVE KNOCKWURST TO A COLANDER TO DRAIN.
4. CONTINUE TO COOK ONIONS, STIRRING OFTEN, UNTIL ONIONS ARE SOFT AND GOLDEN. DO NOT LET BURN. STIR IN MUSTARD AND PEPPER. KEEP WARM.
5. MEANWHILE, PREPARE GRILL FOR MEDIUM-HEAT DIRECT COOKING. GRILL KNOCKWURST, 4 TO 5 INCHES FROM THE HEAT. GRILL, TURNING SAUSAGES AS NEEDED, UNTIL KNOCKWURST ARE SLIGHTLY BROWN AND THE INTERNAL TEMPERATURE REACHES 165°F.
6. SERVE KNOCKWURST ATOP ONIONS.

SMOKED SAUSAGE STEW WITH BISCUIT CRUST

YIELD: 5 ENTRÉE SERVINGS

SMOKED SAUSAGE STEW

1 TEASPOON CANOLA OIL
14-16 OUNCES SMOKED SAUSAGE, CUT IN 1/2-INCH SLICES
1 CUP CHOPPED ONION
1 LARGE RED BELL PEPPER, SEEDED AND DICED
1 GARLIC CLOVE, MINCED
1 (15.5 OUNCE) CAN WHITE BEANS (GREAT NORTHERN), RINSED AND DRAINED
1 (12 OUNCE) BOTTLE OR CAN PILSNER BEER
1 TEASPOON DRIED THYME LEAVES
1/2 TEASPOON DRIED ROSEMARY, CRUSHED



1. HEAT OIL IN A LARGE, HEAVY OVENPROOF SKILLET OVER MEDIUM HEAT. ADD SAUSAGE AND SAUTÉ UNTIL LIGHTLY BROWNED, 8 TO 10 MINUTES. WITH A SLOTTED SPOON, TRANSFER SAUSAGE TO DRAIN IN A PAPER TOWEL LINED BOWL.
2. DISCARD ALL BUT 1 TEASPOON PAN DRIPPINGS. ADD ONION AND BELL PEPPER TO HOT PAN AND COOK UNTIL TENDER. ADD GARLIC AND SAUTÉ ONLY UNTIL FRAGRANT, 30-40 SECONDS.
3. STIR IN BEANS, BEER, THYME AND ROSEMARY.
4. BRING MIXTURE TO A GENTLE BOIL. RETURN SAUSAGE TO PAN AND GENTLY SIMMER 10 MINUTES.

BISCUIT CRUST

1-3/4 CUP BAKING MIX
1 TEASPOON DRIED THYME LEAVES
1 LARGE EGG, LIGHTLY BEATEN
1/4 CUP COLD WATER

5. PREHEAT OVEN TO 400°F.
6. IN A BOWL, LIGHTLY STIR DRY INGREDIENTS TOGETHER. MIX EGG AND WATER TOGETHER IN A CUP. POUR WET INGREDIENTS INTO DRY AND STIR, WITH A FORK, INTO A SOFT DOUGH.
7. SPOON BATTER, AROUND EDGE OF SKILLET, ON TOP OF HOT SAUSAGE STEW.
8. BAKE, UNCOVERED, 15 TO 18 MINUTES OR UNTIL CRUST IS GOLDEN BROWN. LET STAND 5 MINUTES BEFORE SERVING.

GERMAN-STYLE BEER FONDUE

YIELD: 6 SERVINGS

1 CLOVE GARLIC
¾ TEASPOON CARAWAY SEEDS
2 CUPS PILSNER BEER
1 TABLESPOON LEMON JUICE
¼ TEASPOON SUGAR
1 POUND FULLY-COOKED TURKEY SAUSAGE, CUT INTO ½-INCH SLICES
4 CUPS SHREDDED CHEDDAR CHEESE (2 8-OUNCE PACKAGES)
2 TABLESPOON FLOUR
1 TABLESPOON WORCESTERSHIRE SAUCE
1 ½ TEASPOONS WHOLE GRAIN MUSTARD
½ TEASPOONS SALT
1/8 TS CAYENNE PEPPER
1 LOAF RYE OR PUMPERNICKEL BREAD, UNSLICED
3 GRANNY SMITH APPLES, CUT INTO CHUNKS
2 POTATOES, BAKED AND CUT INTO CHUNKS



1. RUB BOTTOM OF HEAVY 4-QUART SAUCEPAN WITH GARLIC CLOVE; DISCARD CLOVE. ADD CARAWAY SEEDS TO PAN AND TOAST OVER MEDIUM-HIGH HEAT, STIRRING CONSTANTLY, UNTIL FRAGRANT, ABOUT 1-2 MINUTES.

2. POUR BEER INTO POT; STIR UNTIL FOAM DISSIPATES. STIR IN LEMON JUICE AND SUGAR. BRING MIXTURE TO A BOIL; ADD SAUSAGE PIECES, REDUCE HEAT TO MEDIUM-LOW AND SIMMER, UNCOVERED 8-10 MINUTES. REMOVE SAUSAGE FROM POT WITH SLOTTED SPOON; COVER WITH FOIL TO KEEP WARM. LEAVE BEER MIXTURE OVER LOW HEAT.

3. IN LARGE BOWL, TOSS CHEESE WITH FLOUR UNTIL EVENLY COATED. SLOWLY WHISK IN BEER MIXTURE, ONE-HALF CUP AT A TIME, STIRRING UNTIL MELTED. WHISK IN WORCESTERSHIRE SAUCE, MUSTARD, SALT AND CAYENNE PEPPER UNTIL BLENDED.

4. TRANSFER MIXTURE TO WARM 1 ½ QUART FONDUE POT, OR SMALL SLOW COOKER SET ON LOW. SERVE WITH SAUSAGE SLICES, CHUNKS OF BREAD, APPLE SLICES AND POTATO CUBES.



THE NATIONAL BEER WHOLESALERS ASSOCIATION (NBWA) REPRESENTS THE INTERESTS OF AMERICA'S 2,850 LICENSED, INDEPENDENT BEER DISTRIBUTOR OPERATIONS IN EVERY STATE, CONGRESSIONAL DISTRICT AND MEDIA MARKET ACROSS THE COUNTRY. BEER DISTRIBUTORS ARE COMMITTED TO ENSURING ALCOHOL IS PROVIDED SAFELY AND RESPONSIBLY TO CONSUMERS OF LEGAL DRINKING AGE THROUGH THE THREE-TIER, STATE-BASED SYSTEM OF ALCOHOL REGULATION AND DISTRIBUTION.

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ESTABLISHED IN 1994, **THE NATIONAL HOT DOG AND SAUSAGE COUNCIL** CONDUCTS SCIENTIFIC RESEARCH TO BENEFIT HOT DOG AND SAUSAGE MANUFACTURERS. THE COUNCIL ALSO SERVES AS AN INFORMATION RESOURCE TO CONSUMERS AND MEDIA ON ISSUES RELATED TO QUALITY, SAFETY, NUTRITION AND PREPARATION OF HOT DOGS AND SAUSAGES.

