

Pumpkin beer & food

Beer & food pairings
November 2008

About pumpkin beer

Introduction by 99 Bottles

Folks who like pumpkin pie, pumpkin bread, and beer are also enthusiasts of a good Pumpkin Ale.

A fall seasonal, pumpkin beers are generally malty and vary in pumpkin intensity—some are brewed with hand-cut pumpkins, others with pumpkin puree or flavoring. The pumpkin may be raw or roasted. And many pumpkin beers are

reminiscent of pumpkin pie, with varying degrees of allspice, nutmeg, ground ginger, cloves, and cinnamon.

Pumpkin beers are short in season. Though the labels imported into Washington State are long gone, a locally-brewed pumpkin ale from Elysian Brewing Company of Seattle, remains available through Thanksgiving.



Elysian's Night Owl Pumpkin Ale balances pumpkin and malt with notes of pumpkin-pie spices: cinnamon, nutmeg, and allspice.

Pick up Elysian Night Owl from 99 Bottles and pair it with these delicious recipes shared by Janice Twigg.

Pumpkin pairings

By Janice Twigg

Pumpkin beer heralds the change into fall. Pumpkin itself has a very mild squashy taste, so the beers tend to incorporate spices—allspice, nutmeg, clove, cinnamon—that remind us of pumpkin pie.

When designing these recipes I focused on hearty fall flavors and foods that could balance those pumpkin pie spices, without overshadowing. Each recipe matches well with the bulk of pumpkin beers, but different beers will bring

out different essences in the dishes. I guess that means you have to try them all!

Finally, I tried to keep the recipes simple and include ingredients that would already be in most pantries.



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Bratwurst & sauerkraut

Bratwurst and sauerkraut are a perfect fall meal to go with a perfect fall beer.

Janice says, "My husband gave me the greatest food compliment of our entire marriage when he said this recipe was as good as his mothers."

The secret to blending it with a pumpkin beer is a hint of nutmeg in the sauerkraut.



Thick & roasty wild rice soup

Imagine a large bowl of soft nutty rice, infused with sweet onions and butter. Salty rich beef broth surrounds the rice adding to the richness. Now imagine a spicy cold pumpkin beer mingling with the warm autumn flavors of the rice, creating perfect hearty fall dish.

Bratwurst & sauerkraut

Recipe ©2008 Janice Twigg

- 2–2¼ pounds of bratwurst links
- 1 onion finely chopped
- 2 tablespoons butter
- 1 quart sauerkraut
- ½ cup beef broth
- ¼ teaspoon nutmeg

Heat a very large skillet to medium and add butter. Once butter melts, add bratwurst links. Cook for 3–5 minutes until the casing is brown. Flip links and repeat browning for 3–5 minutes. Remove links and set aside.

Add chopped onion to the pan and stir until the onion starts to turn clear. Turn heat to medium high, stir in beef broth, nutmeg, and sauerkraut (*don't drain kraut, add liquid to pan*). Stir. Once the mixture begins to bubble, return the bratwurst to the pan and cover.

Reduce heat to medium and simmer covered for ten minutes. Remove lid and flip all bratwurst. Cover and cook an addition ten minutes. Remove lid and enjoy.

Thick & hearty wild rice soup

Recipe ©2008 Janice Twigg

- 2 onions chopped
- 2 tablespoons butter
- 4 cups beef broth
- 1 cup wild rice blend
- Shredded mozzarella for garnish

Heat large pot to medium low and add onions and butter. Cook until onions are translucent and begin to turn brown. Add rice and 4 cups broth. Bring to boil. Stir. Cover; reduce heat, and simmer for about an hour. After dishing out into bowls, sprinkle top with shredded mozzarella.

This is a thick bowl of rice swimming a small bit of broth. Decrease rice to ¾ cup of rice to make a more traditional soup.

Easy roast chicken

Recipe ©2008 Janice Twigg

- 3-4 lb chicken
- 1/3 cup vegetable oil
- 1 medium onion cut in quarters
- ½ tablespoon pepper
- 1 tablespoon salt

Preheat oven and a roasting pan to 375°F. Combine salt and pepper in a small bowl. Measure oil and set aside. Wash chicken inside and out, then pat dry with paper towels. Rub the chicken with oil, and then salt and pepper. Stuff the onion inside the chicken and place chicken on hot roasting pan. Bake for 1¼ to 1¾ hours until the juices run clear and the internal temperature in the thigh reaches 160°F. Let stand 10 minutes before carving.



Easy roast chicken

There are hundreds of roast chicken recipes available online and in cookbooks. When developing this one, Janice made it as simple as possible.

Her tip: Resist the urge to add multiple herbs and spices to the chicken. To do so may clash with the already well-spiced beer.

Both the easy roast chicken and the stovetop pork chops can be mixed-and-matched with any of the sides or desserts that follow and still match well with the beer.

Cornbread stuffing

Cornbread stuffing

Recipe ©2008 Janice Twigg

- 5 cups cornbread broken into 1 inch cubes
- ½ cup milk
- 1 egg beaten
- 2 cups chicken broth
- 4 tablespoons butter
- 1 medium onion chopped
- 2 sticks celery chopped
- ¼ teaspoon pepper
- ½ cup chopped pecans, optional

Preheat oven to 375°F. Grease a 2–3 quart rectangular baking dish. Place cornbread in a large bowl. *(If making your own cornbread one little blue box of jiffy corn muffin mix makes exactly 5 cups.)* In a large saucepan, add butter, onions, celery, and pepper. Cook on medium for about ten minutes until onions are softened. Remove pan from heat and add broth and milk. Stir for a minute to decrease temperature of pan. Mix in egg and immediately pour over cornbread. Gently stir until mixed. Pour into greased pan and bake for about 40 minutes until the top is golden brown.

This is a soft creamy dressing. Add ½ cup chopped pecans or water chestnuts to add crunch if desired.

This is a buttery, creamy dressing that compliments chicken, pork, or turkey. Janice first discovered cornbread dressing a year ago and finds it hard to enjoy anything else now.

The stuffing leftovers hold up well for reheating to enjoy the following day.

Sugar spice carrots

Sugar spiced carrots were a fall staple in Janice's house when growing up.

She says, "It was a good way to trick us into eating our vegetables. They were so much closer to dessert than spinach or Brussels sprouts."

The spices mimic those in the pumpkin beer, but are subtle enough to keep the beer front-and-center in the spice department.

Sugar spice carrots

Recipe ©2008 Janice Twigg

- 1 lb bag of baby carrots
- 1 tbs butter
- 1 tbs brown sugar
- ½ teaspoon ginger
- ¼ teaspoon allspice
- ¼ teaspoon cinnamon

Boil baby carrots for 5-8 minutes in a small pot. 5 minutes leads to a firmer carrot, 8 minutes a softer one. Drain carrots in strainer. Place pot on stove in low heat. Add butter, sugar, ginger, allspice, and cinnamon. Stir for about 3 minutes until blended well. Return carrots to pot and mix together.



Sour apple slaw

This tart slaw is enhanced with ginger to compliment the pumpkin pie beer spices. Due to the "porkchops and applesauce" episode of the Brady Bunch, Janice feels the need to have apples whenever she makes pork chops.

This is a nice alternative to a sweet applesauce.

Sour apple slaw

Recipe ©2008 Janice Twigg

- 1 tablespoon lemon juice
- 1 green apple, peeled, cored, and shredded
- ¼ cup dried sweetened cranberries
- ¼ cup carrot
- ¼ cup mayo
- ½ teaspoon ginger
- 2 tablespoons sugar
- ¼ teaspoon salt

Place lemon juice in large bowl. Peel, core, and shred apple. (*Apple should resemble the cabbage shredding in a typical cole slaw.*) Immediately place apple in lemon juice and mix well—this will prevent the apples from browning. Press and squeeze apples to remove some juice and drain. Place drained apples in bowl and mix with cranberries, carrots, mayo, ginger, sugar, and salt. Serve immediately.

Porkchops and apple sauce!

Stovetop pork chops

This is an easy recipe for pork chops. As mentioned with the chicken recipe, all the sides and desserts in this publication can be mixed-and-matched with the pork and beer.

Stove top pork chops

Recipe ©2008 Janice Twigg

- 4 - 5oz boneless top loin chops (about ¾ inches thick)
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1/3 cup flour
- 3 tablespoons oil

Mix flour, salt, and pepper on a large plate. Roll pork chops in flour and coat all sides with the mixture. Then pat off excess flour. Add oil to large pan and heat on medium high heat. (*Heat at six on a scale of 1-10.*) When oil is heated, add pork chops and cook 5–7 minutes per side. Thicker chops will take a little longer to cook. Each side should be golden brown and the temp of the middle of the chop is 160°F. Drain on a paper towel before serving.

This is a mildly salted dish. Add salt and pepper to taste.

When pumpkin beer season is over, try these beer styles with the recipes:

Bratwurst & sauerkraut
Baltic porter
Doppelbock
Weisse-bier / Hefeweizen

Easy roast chicken & Cornbread stuffing
Belgian tripel
Dunkel lager
Weisse-bier / hefeweizen
Witbier

Sour apple slaw
Baltic porter
Robust porter

Stovetop pork chops
Amber ale
Belgian dark ale
Brown ale
Vienna lager

Thick & roasty wild rice soup
English pale ale
German or Bohemian pilsner
India pale ale

Sugar spice carrots
Imperial stout
India pale ale
Winter warmer

Butter pecans: salty & sweet
Beerhere

Apple crisp
Apple witbier or ale
Belgian pale ale
Imperial stout

Chocolate zucchini bread
American stout
Milk/sweet stout
Oatmeal stout
Imperial stout
Framboise or kriek lambic



This duo of meaty butter pecans are a perfect October snack. With a mom and dad who live on a little pecan orchard in Alabama, Janice uses fresh, plump juicy pecans. Her mom warned her about the butter-roasted nuts: "They are so good, you'll eat them until you make yourself sick."

The salty and sweet can be served separately, but Janice recommends the juxtaposition of both tastes in the same bowl.

Apple crisp

Enjoy a savory meal with a pumpkin beer and watch how the characteristics change when switching to the sweet dessert. The spices and sugar blend well with those in the beer and let the malt, hops, and pumpkin take the starring role.

Janice says, "My husband enjoys the topping so much, I sometimes skip the apples and make little cashew cookies. Just make the topping dough, place cookie-sized pieces on an un-greased cookie sheet and bake until lightly browned. Cashew lovers will be delighted!"

Butter pecans: salty/sweet

Salty butter pecans

Recipe ©2008 Janice Twigg

- One cup pecans
- ¼ cup butter
- ¼ teaspoon kosher salt

Place butter in bottom of a small skillet. Melt using low heat. When melted, add pecans and increase to medium heat. After a few minutes the butter will begin to bubble. Stir constantly until the butter begins to turn a medium brown. Immediately remove from heat and pour into a paper towel lined bowl. Sprinkle the salt and mix until all nuts have equal salting.

Sweet butter pecans

- One cup pecans
- ¼ cup butter
- 1 tablespoon brown sugar
- 1 tablespoon granulated sugar

Place butter in bottom of a small skillet. Melt using low heat. When melted, add pecans and increase to medium heat. After a few minutes the butter will begin to bubble. Stir constantly until the butter begins to turn a medium brown. Remove from heat and pour into a paper towel lined bowl. Sprinkle the sugar and mix until all nuts have equal sugaring.

Apple crisp

Recipe ©2008 Janice Twigg

Filling

- 4 red apples, cored, peeled, and cut into bite size pieces
(approximately 1-inch cubes)
- 1 tablespoon lemon juice
- 4 tablespoons butter cut into cubes.
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1/3 cup sugar
- 2 tablespoons cornstarch
- ¼ teaspoon salt

Topping

- 4 tablespoons cold butter, cut into cubes
- ½ cup cashews
- ¼ cup flour
- 1/4 cup sugar

Preheat oven to 350°F. Grease a 2-quart square baking dish. Begin with the topping. In a food processor, add butter, cashews, flour, and sugar. Pulse until the mixture begins to stick together and looks crumbly. Do not cover mix; place mix in the refrigerator.

In a large bowl, add lemon juice. Next, chop the apples and mix with the lemon juice. This prevents the cut apples from browning. Add butter, cinnamon, nutmeg, sugar, cornstarch, and salt. Mix with hands until all the apples are evenly coated. Pour apples into greased baking dish. Sprinkle topping evenly on top. Bake for 35–40 minutes until apples start to bubble and the topping begins to brown.

The apple crisp can be eaten warm or cold; the apple filling will be thicker when cool.

99 Bottles

The beer store is open
6 days a week:

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Sunday
12:00 noon to 5:00 p.m.

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*99 Bottles beer store...
the candy store for adults.*

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Chocolate zucchini bread

"Every fall I am hit with zucchini donations from the gardens of everyone I know. After I am tired of steaming, baking, frying, and stuffing, I turn to this vegetable into bread to sweeten things up a bit," says Janice.

The finely shredded zucchini melts away inside the bread, making it moist and brownie-like. The flavor has just a hint of squash, complementing the pumpkin taste of the beer.

A subtle sprinkling of cinnamon and unsweetened cocoa powder blends well with the bitterness and spice of a great pumpkin beer.

Chocolate Zucchini Bread

Recipe ©2008 Janice Twigg

1 ½ cup finely shredded zucchini.
½ cup melted butter (1 stick)
1 cup granulated sugar
1 egg
pinch of salt
½ teaspoon cinnamon
½ teaspoon baking soda
¼ teaspoon baking powder
¼ cup cocoa powder
½ cup chocolate chips

Preheat oven to 350°F. Grease a loaf pan. Peel zucchini and cut in half. Take a spoon and scrape out the seeds. Finely grate zucchini. Place grated zucchini in a large bowl. Add melted butter and sugar and stir. Making sure the butter has cooled to room temperature, then add egg.

In a separate bowl, combine the salt, cinnamon, baking soda, baking powder, and cocoa powder. Mix together. Slowly add the dry mixture to the wet mixture. Thoroughly combine all ingredients, then stir in chocolate chips.

Pour into loaf pan. Bake for about an hour. Bread is done when a toothpick or knife inserted comes out clean.

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