



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

DECEMBER 2010

Volume 52



PRESIDENTS MESSAGE



What do you want from your club? I joined for fellowship, to meet other brewers, to learn brewing techniques and to learn more about beer. I brewed for many years on the kitchen stove using a bucket of extract and Charlie Papazian and made mediocre pale ales. Since joining HAZE some ten years ago I have learned elements of the science of beer, learned to make a broader range of styles, took the BJCP course and

became a judge, advanced to a simple all grain system and make better beer than I ever thought of before. HAZE was the media to approach my goals. HAZE also provides an important social aspect that makes it all fun. Indeed many of our events are just for fun.

So what do you want from your club? It is a social organization. Do you just want the social interaction? Do you want to learn more about beer? Do you want to learn about brewing? Do you want to learn brewing science and sensory evaluation and become a judge? Do you want to have your beer evaluated? Or do you want to share your beer and have a good time?

We are selecting a new officer cadre for the New Year. Help them out by sending me a note telling me what you want in a meeting. Send it to backlunds@comcast.net or reply to the contact box on the website. We have struggled with the meeting structure throughout the year and have tried to make it interesting and informative. We have not done a good job of providing informative speakers. I have heard rumors that some think we are forcing style and evaluation. Now is your chance to voice your preference. What do want from your club?

Stan Backlund

Editor's Note: We would like to commend President Backlund for his consistent contribution of a President's Message for the Noose. Best we've ever had! (No pressure, Alan!)

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H.A.Z.E. Club Officers for 2011

President:	Alan Vosper
Vice President:	Glen Franke
Secretary:	Joe Olivas
Treasurer:	Michael Frenn
Activities Directors:	Mark Fechter

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Brew Noose Editor: Michael Frenn



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H.A.Z.E.

Hangtown Association of Zymurgy Enthusiasts

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Check the calendar for all specifics www.hazeclub.org

UPCOMING EVENTS

- | | |
|---|---|
| December 11: Festivus Party
6 pm @ the Franke's | January 13: Club Meeting (Topic TBA)
7 pm @ the Brick Oven |
| December 21: 3rd Annual Wassail Party
6 pm @ the Sprague's | January 18: 6th Annual Steinbier Brew
7:30 am @ the Frenn's |
| December 22: 10th Annual Strong Ale Brew
7:30 am @ the Seeley's | January 27: Steering Committee
7 pm @ the Brick Oven |
| December TBA: Steering Committee
(Transition meeting) | |

Editor's Note:

We thought it about time to offer some useful, practical and timely information in the Noose (for a change). In anticipation of our up coming Festivus Party and the absence of Lisa Barlow as our indentured chef, which forces the rest of us to get off our a\$\$e\$ and cook, we have found a selection of recipes involving beer which you may wish to try.

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Homemade Brewer's Crackers (Sean Paxton, The Homebrew Chef)

2 ¾ Cup All-purpose flour, plus extra for rolling out dough

½ Cup Spent grain

1 Cup Wort or beer (pale, IPA, brown)

1 Tsp Kosher Salt

Parchment paper

www.homebrewchef.com

Optional: Caraway seeds, coriander seeds with orange zest, preserved lemons

Directions:

Preheat oven to 350F. 1. Combine flour, spent grains, beer/wort and salt. Mix until dough comes together and is firm (not too dry). If dough is too wet, add more flour a ¼ cup at a time, or beer 1 TBSP at a time if too dry. Roll into a ball and wrap the bowl (covering the dough) with a damp towel or plastic wrap and let rest 30 minutes.

Flour a cutting board and rolling pin. Divide dough into 4 equal parts. Work with one portion at a time and roll out thin (1/8th – 1/16th inch). Wipe off residual flour. Place parchment paper on cookie sheet (or use a silicone baking sheet), then rolled out dough.

For extra texture, apply very thin coat of olive oil to top of rolled out dough, then spread evenly caraway seeds, coriander seeds with orange zest, or preserved lemon pieces to the top.

Bake 15-20 minutes, or until dough is light brown. Remove from oven and let rest. Repeat with remaining dough.

Makes 4 half sheet sized crackers



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Tripel Cured Salmon Caviar (Sean Paxton, the Homebrew Chef)

- 1/4 Cup Westmalle Tripel (drink remainder while cooking!)
- 1 Tbsp Sugar (organic if possible)
- 1 Tsp Kosher Salt
- 8 oz Salmon Caviar, pre-cured with basic blend (store bought or homemade)

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Directions: Place 8 ounces of prepared Salmon Caviar, either cured or store bought into a clean 8 ounce jar (1). In a measuring cup, add 1/4 cup of Westmalle Tripel, sugar and salt (2). Mix together until the sugar and salt have dissolved. Add this mixture to the jar with the caviar. Seal with a lid and let sit for 2 hours, to absorb the flavor of the Trappist Ale. Pour the beer brine off the caviar and then it is ready to use.

Bacon Wrapped Fiery Shrimp (Kerri Canepa, Beer Cook.com)

prep time : Advance prep required

- 1 cup IPA (Canepa used Bitter Woman IPA)
- 2/3 Cup Vietnamese chili-garlic sauce (such as Srihacha)
- 1 Tbsp Heaping, minced garlic
- 1/3 Cup Olive oil
- 28 Raw shrimp, large, peeled and deveined
- 14 Slices bacon
- Ground black pepper to taste

www.beercook.com

1. Combine first five ingredients in a zip-seal plastic bag and mix well. Add shrimp and chill several hours. Soak bamboo skewers in water 20 minutes.
2. Prepare grill to medium hot heat. Cut bacon slices in half.
3. Wrap a half-slice of bacon around a shrimp and thread on skewer. Repeat until all shrimp are wrapped. Place on grill and turn several times to cook bacon evenly. Shrimp are cooked when opaque so grilling time is no more than 10-12 minutes.



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Kolsch Shrimp (Lucy Saunders, Beercook.com)

prep time : 30 minutes to one hour

- 1 Tbsp Minced garlic
- 1 Tsp Grated orange zest
- 1 Tbsp Olive oil
- 1/3 Cup Minced red bell pepper
- 1/3 Cup Minced green bell pepper
- 1/3 Cup Minced celery
- 1/4 Cup Sliced mushrooms (shiitake or white button)
- 1 Tsp Red chili pepper flakes
- 36 oz Kolsch, divided
- 1 Tsp Corn starch or potato flour
- 8 oz. Frozen shelled shrimp
- 1/4 Cup Kolsch mixed with 1 teaspoon cornstarch or potato flour
- Salt and pepper to taste
- Minced cilantro or parsley as garnish
- toothpicks

www.beercook.com

Directions:

Reserve 1/4 cup of the Kolsch, set aside. With remaining Kolsch, drink one bottle. Add remainder to shelled shrimp, enough to cover, and allow to marinate 30 minutes at room temperature). With the 1/4 cup of Kolsch, combine with the corn starch/potato flour (mix with fork till smooth before adding to recipe). Drink any remaining Kolsch

Saute garlic in olive oil in large skillet over medium heat 1 minute, stirring often. Add vegetables, orange zest and hot pepper flakes, stir well. Let cook 3-4 minutes, then add 1/4 cup Kolsch mixed with thickener of choice. Stir well to coat vegetables, reduce heat to low. Drain most of the Kolsch away from the thawed shellfish and add seafood to skillet. Stir and cook 2-3 minutes or until shrimp is pink. (Cooking time varies with size of shrimp - jumbo shrimp will take as long as 4-5 minutes) Serve with toothpicks.

NOTE: if you don't like shrimp, too damn bad. But, you can make this with 8 oz. chicken tenders cut into 1-in. pieces - extend cooking time to 10 minutes and stir often to cook evenly.

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Gruyere-Stuffed Grilled Shrimp with Saison Dipping Sauce (Lucy Saunders Beercook.com)

prep time : 30 minutes to one hour

12 ounces saison-style ale, drink 6 ounces

1 Tbsp Butter

2 Tbsp Hot water

2 tsp Mayonnaise

1/2 Cup Dijon mustard

1/2 Lemon Juiced

1/2 Tsp Salt

1/2 Tsp Ground white pepper

18 Slices Pancetta (Italian-style cured bacon - or use center cut bacon)

18 Tail-on jumbo shrimp (16 to 20 count), peeled, deveined

1 Cup Gruyere or Swiss cheese, grated

Toothpicks

www.beercook.com

Directions:

Pour ale into a saucepan. Let carbonation settle.

Add butter, water, mayonnaise and mustard to ale. Bring to a simmer. Cook until reduced to a creamy consistency, about 30 minutes. Stir in lemon juice and season with salt and pepper. Remove from heat.

Preheat oven to 400 degrees. In a large skillet over medium heat, cook pancetta or bacon until half-cooked but still pliable. Remove from pan. Cool.

Slice each shrimp lengthwise about 2/3 of the way through, creating a pocket. Fill pockets with cheese. Pinch shrimp closed. Wrap each with 1 strip of pancetta in a spiral. Secure with toothpick.

Arrange shrimp on baking sheet. Bake until golden, turning once, about 3 minutes on each side. Serve shrimp with Saison Dipping sauce.



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Bock Scallop Coins (Lucy Saunders, Beercook.com)

prep time : Less than 30 minutes

4 giant sea scallops (They're flat round shrimp)

24 oz Bock beer (e.g., Celebrator). Drink 12 oz.

1 Portabello mushroom, cut into 4 slices

2 Slices Canadian bacon, cut into matchstick slivers

1 Tbsp Olive oil

4 Fresh basil leaves

Cracked pepper and sea salt to taste

www.beercook.com

Directions:

Place whatever Bock you didn't drink in a 1-qt. glass or stainless steel saucepan. Warm over low heat until steam begins to appear, but do not let boil. Place sea scallops in beer, and poach for 1 minute, turning after 30 seconds, or until scallop turns opaque. Do not overcook, since the scallops will be sauteed again.

Remove scallops from poaching liquid, reserving 3 tablespoons of hot bock for later use (oh yeah, baby!). Slice scallops in thirds, to create "coins."

Meanwhile, place olive oil, mushroom slices and Canadian bacon in a heavy cast-iron skillet, and sauté over medium heat, until bacon begins to brown. Turn mushrooms often, as the slices will be thick.

Place cooked mushroom slices on warmed appetizer plates and sprinkle with a chiffonade of basil leaves. Sauté the sliced scallops in the bacon-oil mixture remaining in the skillet, until the edges of the scallops turn gold and look a bit frayed around the edges (less than a minute). Place sauteed scallops on top of mushrooms on plates, and return skillet to heat. Quickly deglaze the skillet with reserved bock beer, whisking well to emulsify and get all the bits of bacon stirred into the sauce. Spoon on top of scallops, top with a grind of pepper and a bit of salt, and serve while warm.

To make a chiffonade of basil (assuming one would want to do this): stack the basil leaves on top of each other, and roll up, from the base of the leaves. Use a small, sharp paring knife to cut the rolled leaves into thin slices. Each slice will unfurl into pieces of slivered basil.

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Time for a break



'Well you see, Norm, it ' s like this . . . A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells. Now, as we know, excessive intake of alcohol kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. And that, Norm, is why you always feel smarter after a few beers. '

Back to work ...

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Slow Cooker Kielbasa and Beer (Courtesy Patti Kenney)

- 2 Lb Kielbasa sausage, cut into 1 inch pieces
- 2-12 oz Beer (recommend Celebration Ale!) Drink one.
- 20 Oz Sauerkraut, drained.

In a slow cooker, combine sausage, beer and sauerkraut.
Cook on low for 5 to 6 hours until meat is tender and plump.

Steak and Potatoes (beer100.com)

- 1 Onion, large, quartered, sliced
- 8 Potatoes, medium, quartered
- 1.5 – 2.5 Lbs Round steak, cut in 6 to 8 serving-size pieces
- 1 Tbsp Packed brown sugar
- 1/4 Tsp Ground nutmeg www.beer100.com
- 1/4 Tsp Ground black pepper
- 1 Pkg. Beefy onion soup mix
- 12 Oz English Brown ale or dark lager (sorry, none to drink).
- 1/2 Tsp Salt, more or less to taste

PREPARATION:

Combine sliced onion and potatoes in bottom of your Crockpot. Arrange steak over vegetables. Combine brown sugar, nutmeg, onion soup mix; sprinkle over the beef. Pour beer over the top. Cover and cook on LOW for 8 to 10 hours, until beef is tender.

This recipe takes only minutes to prepare, and makes your whole house smell wonderful on a cold day.



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Chocolate Stout Pudding

(Sean Paxton, the Homebrew Chef)

- 4 Tbsp Cornstarch
- 2 Pinch Sea Salt
- 1/3 Cup Sugar (organic if possible)
- 1/3 Cup Brown sugar, light
- 1 Cup Milk, whole
- 1 Cup Cream, heavy
- 1 Cup Stout (Old Hangtown Beer Works Mineshaft Stout, Young's Double
Chocolate, Bison's Chocolate)
- 4 Oz Chocolate, chopped fine
- 1 Tsp Vanilla extract (preferably Bourbon based)

www.homebrewchef.com

Directions:

In a large bowl, mix cornstarch, sea salt and sugars (1) with a whisk and place on top of a pot of boiling water. Slowly stir in milk, cream and beer, mixing till combined. Add chopped chocolate (2) and stir occasionally (3) until mixture is thick and smooth, about 12-15 minutes total (4). Remove from the heat and stir in vanilla.

Pour the pudding into either individual serving cups (5) or a large serving dish. Refrigerate for at least 4 hours or until chilled.

* Beer suggestions: When I think of chocolate and stout, I can't help but think Bison's Chocolate Stout or Young's Double Chocolate Stout.

** Chocolate suggestions: I would recommend a stronger, more assertive chocolate like Scharffen Berger 70% Cacao Bittersweet, Valhrona 85% Dark Bittersweet or a Lindt 70% Dark Extra Fine.

To pair beers with recipe, try a totally different direction from the stouts and use a New Glarus Raspberry Tart or Belgian Red, HOTD Adam, Firestone Walker 10 or even a Duchesse de Bourgogne with its hints of cherry and tart/sweet finish. These beers would pull different flavors out of the chocolate and stout in the pudding, making a unique dessert.

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