

# Grilling with Beer Recipe

## Sprecher-iffic Skewers

(Serves 8)

### Ingredients

#### Marinade:

1 16-oz bottle Sprecher Special Amber Lager  
Puree from 1 head (12 cloves) Caramelized  
Garlic\*  
3 Tbs Balsamic Vinegar  
3 Tbs Extra Virgin Olive Oil  
2 Tbs Light Brown Sugar  
1 tsp Dry Mustard  
1 tsp Worcestershire Sauce  
½ tsp Hot Sauce (or more to taste)  
Freshly ground black pepper  
4 Tbs butter  
2 lbs Beef Tenderloin or Sirloin, trimmed of  
fat  
24 to 30 Cherry Tomatoes

### Preparation & Grilling

\* To make caramelized garlic, remove the outer papery skins of the garlic, but leave the cloves intact. Trim the top ¼ to ½ inch from the top of the head, exposing the cloves. Place on a sheet of heavy duty foil, drizzle with a little olive oil, wrap the foil around the garlic and roast in a 400° oven for 30 to 35 minutes. When cool enough to handle, squeeze the cloves from the skins.

Combine the Sprecher Special Amber, pureed garlic, vinegar, olive oil, brown sugar, mustard, Worcestershire sauce, hot sauce and fresh ground pepper to taste and mix well. Reserve a generous 1/2 cup of marinade.

Cube the trimmed beef into 1 1/2 inch cubes. Then butterfly the cubes by cutting each cube through the center until almost through the cube. This will allow more marinade to flavor the meat.

Add the beef cubes to the marinade, cover and refrigerate for at least 2 hours and up to 24 hours, turning occasionally.

Preheat the grill to high. If using wooden skewers, soak in water for 30 minutes beforehand. Alternating the beef cubes and tomatoes, thread each skewer with 3 beef cubes and 3 cherry tomatoes.

Combine the reserved marinade and butter and more fresh ground pepper in a small sauce pan. Place mixture on the heated grill until the butter melts and forms a glaze. Grill the skewers, covered, turning each skewer every two minutes and brushing with the glaze. Total grilling time for medium rare is about 8 minutes.

Serve on a bed of couscous or flavored rice, pouring any remaining glaze over everything.



Wisconsin  
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Sprecher



Grilling w/ Beer  
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