



Grilling With Beer Cook-Off

August 4th, 2008 at 1:00 p.m.

Finalist Recipes!

Wisconsin Cranberry Steak Wrap: Terri Sankey

Makes 1 wrap.

Marinade:

16 oz. **Sprecher Root Beer**, reduced to ½ cup
4-6 tablespoons minced garlic, to taste
2 tablespoons fresh ginger, peeled and grated
2 tablespoons brown sugar
12 oz. **Sprecher Dopple Bock or Mai Bock**
3 tablespoons freshly squeezed lime juice
1 / 2 teaspoon hot pepper sauce

Ingredients:

6 - 8 oz. tenderloin or NY strip steak, trimmed
(*marinade yields enough for 6 steaks*)
1 12-inch spinach tortilla wrap
3 tablespoons mayonnaise
1 teaspoon tomato and basil pesto
6 - 8 sun-dried tomatoes packed in olive oil, drained
1 / 2 teaspoon ground cinnamon
2 tablespoons chopped pecans
2 tablespoons dried sweetened cranberries
2 tablespoons blue cheese crumbles
1 / 3 cup grilled onions
Shredded romaine lettuce, about 1/3 cup
Seasoned salt or kosher salt

Preparation:

1. To prepare marinade, pour Sprecher Root Beer in large saucepan placed over medium heat. Bring to a simmer, and reduce heat to medium low. Simmer until reduced to one-half cup, about 30-40 minutes. Add garlic, ginger, and brown sugar, and stir until well coated. Remove from heat and let cool. Pour Dopple Bock into pan and mix well with lime juice and hot pepper sauce. Scrape mixture into resealable plastic bag or nonreactive container fitted with a lid. Add steak and cover tightly. Refrigerate overnight.

2. To prepare wrap, preheat grill to 400 F. While grill heats, mix mayonnaise and pesto in a small dish and set aside in refrigerator. Toast pecans in a toaster oven 2 minutes and toss with ground cinnamon; set aside. Prepare sliced onions and place in a foil packet with olive oil spray or butter. Wrap and place on grill to one side.

3. Remove steak from marinade and season with salt. Grill 3 minutes on each side over high heat, turning once. Turn onion packet. Reduce heat to medium, and cover grill. Cook steak to medium-well done, about 10 minutes. Remove from grill. Let steak rest on warmed platter 5 minutes. Remove onion packet and let cool 5 minutes before opening foil (Caution: foil packet may release steam so wear protective mitts).

4. Place tortilla on grill to warm until flexible, about 1 minute, turning once. Move to a platter. Spread 1-2 tablespoons pesto mayonnaise on wrap. Top with lettuce, steak, onions, spiced pecans, dried cranberries, sun-dried tomatoes, blue cheese crumbles, and if desired, dot with remaining mayonnaise. Turn edges of tortilla over to keep filling in position, and roll, crimping in edges. Place on serving plate, seam down. Cut in center on diagonal.

"Mai" Spicy Cheese Burger: Leah Breitrick

Makes 4 burgers.

Ingredients:

1 lb. ground lean sirloin
1 / 2 cup Panko or fresh shredded bread crumbs
3 tablespoons finely minced white onion
1 large egg
3 tablespoons chili powder
1 tablespoon freshly squeezed lime juice
1 / 2 teaspoon freshly ground black pepper
4 ounces **Sprecher Mai Bock**
4 oz. hot pepper jack cheese slices
Kosher salt or finely ground sea salt

Preparation:

To serve: 4 hamburger buns, split and toasted if desired
Fresh sliced tomato, lettuce, **Sprecher Spicy Brown Mustard**, sour cream (other condiments as desired)

1. Mix ground beef with bread crumbs, onion, egg, chili powder, lime juice, ground black pepper, mixing until blended. Add Sprecher Mai Bock and mix again. Chill 20 minutes to let meat absorb beer and seasonings.

2. Divide meat mixture into 8 equal portions of about 2 oz. Form each measure into 5-inch diameter patties. Place patties on baking sheet lined in plastic wrap and place in refrigerator to chill for 15 min.

3. Preheat grill to medium-high heat. Remove meat from refrigerator. Place sliced cheese on 4 patties, within ½ inch of edges. Cover with remaining patties, and crimp edges to seal cheese filling. Sprinkle each burger with salt and pepper.

4. Cook burgers on seasoned or oiled grill for 7 minutes each side, or until browned. Remove from heat and let cool 2-3 minutes (cheese filling is hot). Prepare hamburger buns, and serve burgers with condiments as desired.

Jack's Grilled Sprecher Stout Ribeye: Jack Peters

Makes 1 ribeye

Ingredients:

6 oz. **Sprecher Stout or Russian Imperial Stout**
2 cloves garlic
2 tablespoons soy sauce
1 / 4 small Vidalia or sweet onion, peeled and quartered
1 / 2 small shallot, peeled
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard
1 teaspoon fresh tarragon
1 teaspoon fresh parsley
1 / 4 teaspoon freshly ground black pepper
1 / 4 teaspoon salt
1 12-oz. rib eye steak, trimmed

Preparation:

1. Place Sprecher stout, garlic, soy sauce, onion, shallot, Worcestershire sauce, mustard, tarragon, parsley, pepper and salt in a blender. Cover and hold lid in place with a folded tea towel. Pulse on HIGH until ingredients are mixed well. Remove 1 / 4 cup marinade and set aside in small dish. Pour remaining marinade into a nonreactive container fitted with a lid, or a re-sealable plastic bag. Add steak, cover or seal tightly and refrigerate at least 30 minutes.

2. Prepare grill to medium-high heat. Remove rib eye steak from marinade and grill to desired degree of doneness, about 10 minutes for medium-well. Remove steak to a warmed platter and let rest 5 minutes. Warm the reserved marinade and pour over steak as a plating sauce.