"The Local Buy" Recipe, Episode 613

Beer Recipes
Looking for a way to cook using beer? Check out these recipes!

No Knead Beer Bread
*Recipe by Chef John on Allrecipes*
[https://www.allrecipes.com/recipe/220129/no-knead-beer-bread/](https://www.allrecipes.com/recipe/220129/no-knead-beer-bread/)

**Ingredients**
- 1 ½ teaspoons active dry yeast
- 4 ½ cups all-purpose flour, divided
- ½ cup warm water (100 degrees F)
- 1 (12 fluid ounce) can or bottle beer
- 1 ½ teaspoons fine salt
- All-purpose flour for dusting
- 1 tablespoon cornmeal

**Directions**
1. Stir together yeast, ½ cup flour, and warm water in a large bowl. Cover and let sit in a warm spot for about 30 minutes.
2. Stir beer, remaining flour, and salt into the bowl. Mix until all the flour is incorporated and forms a thick sticky dough that pulls away from the sides of the bowl. Cover and let rise in a warm spot for 2 hours, until doubled in size.
3. Scrape all the dough from the bowl with a rubber spatula and place on a well-floured surface. Generously flour the top of the dough and form into a loaf shape.
4. Sprinkle a baking sheet with cornmeal. Transfer loaf to the baking sheet and sprinkle the top with flour. Cover loosely with a towel and let rise for 30-40 minutes.
5. Preheat the oven to 425 degrees F.
6. Place a small loaf pan of warm water on a lower rack to humidify the oven.
7. Slash a long slit in the top of the loaf with a sharp knife or razor. Place the baking sheet on the rack above the pan of warm water in the oven. Bake for 35 minutes, until the loaf is golden brown.
8. Transfer to a cooling rack. Let cool completely before slicing and serving.
**Drunken Chicken**

*Recipe by The Freemans on Allrecipes*

[https://www.allrecipes.com/recipe/8880/drunken-chicken/](https://www.allrecipes.com/recipe/8880/drunken-chicken/)

*Ingredients*

- 1 (3 pound) whole chicken
- Salt and pepper to taste
- 1 cup Dijon-style prepared mustard
- 8 fluid ounces beer
- ½ cup Italian-style salad dressing

*Directions*

1. Prepare an outdoor grill for medium heat.
2. Rinse chicken and pat dry. Season with salt and pepper to taste. Coat with mustard.
3. Pour half of beer out of can and refill with Italian-style dressing. Place can on a disposable baking sheet. Set chicken on beer can (it acts as a stand), inserting can into cavity of the chicken.
4. Place baking sheet with beer and chicken on the preheated grill. Cover and cook about 1 hour, until chicken is no longer pink and juices run clear.

**Beef and Irish Stout Stew**

*Recipe by want2hike on Allrecipes*


*Ingredients*

- 2 pounds lean beef stew meat, cut into 1-inch cubes
- 3 tablespoons vegetable oil, divided
- 2 tablespoons all-purpose flour
- 1 pinch salt and ground black pepper to taste
- 1 pinch cayenne pepper
- 2 large onions, chopped
- 1 clove garlic, crushed
- 2 tablespoons tomato paste
- 1 ⅔ cups Irish stout beer
- 2 cups chopped carrot
- 1 sprig fresh thyme
- 1 tablespoon chopped fresh parsley for garnish
Directions

1. Toss beef cubes with 1 tablespoon of vegetable oil. In a separate bowl, stir together the flour, salt, pepper, and cayenne pepper. Dredge the beef in this to coat.

2. Heat the remaining oil in a deep skillet or Dutch oven over medium-high heat. Add the beef and brown on all sides. Add the onions and garlic. Stir the tomato paste into a small amount of water to dilute; pour into the pan and stir to blend. Reduce the heat to medium, cover, and cook for 5 minutes.

3. Pour ½ cup of the beer into the pan and as it begins to boil, scrape any bits of food from the bottom of the pan with a wooden spoon. This adds a lot of flavor to the broth. Pour in the rest of the beer and add the carrots and thyme. Cover, reduce heat to low, and simmer for 2 to 3 hours, stirring occasionally.