Please find a selection of recipes for your consideration featuring Steam Whistle Pilsner. Alternatively, please feel free to browse our recipe site <http://steamwhistle.ca/fun/recipes.php> .

Recipes:

**Appetizers**

**Baby Arugula and goat cheese salad with Steam Whistle Vinaigrette**



Steam Whistle vinaigrette can be paired with many of your summer salads. Submitted by Melanie Levac from Kingston Campus of Liaison College.

Servings: 8

***Ingredients:***

Vinaigrette

* 1 bottle (341 ml) Steam Whistle Pilsner
* ¾ cups (180 ml) vegetable oil
* ½ tbsp. (7.5 ml) lemon juice
* 1 tsp. (3 ml) lemon zest
* 1 tsp. (3 ml) Dijon Mustard
* 1.5 tbsp. (22.5 ml) Honey
* Salt and Pepper to taste

Salad

* 4 cups baby arugula
* 4 ripened peaches
* ¼ cup (60 ml ) cheery or grape tomatoes
* 1/8 cup (30 ml) finely diced red onions
* Goat cheese crumbled ( to preference)

***Directions:***

Vinaigrette

* Slowly reduce the beer to ¼ cup ( 60ml) and let cool in separate bowl
* Add lemon juice, lemon zest, Dijon mustard and honey and whisk together.
* Slowly drizzle with oil and salt and pepper to taste

Salad

* Pit peaches and cut into half-moons and cut tomatoes into halves
* Toss red onions, peaches and arugula with dressing to shine the leaves
* Place on place with tomatoes on top, sprinkle goat cheese, season to taste and drizzle more dressing.

#2 **Steam Whistle Cheese Dip**



Great for pairing with pretzels or general dip. Recipe created by Chef Carol, Liaison College in Toronto.

***Ingredients:***

* 2 cups (500 ml) old cheddar cheese, shredded
* 5 tbsp. (75 ml) blue cheese
* 1 tbsp. (15 ml) softened butter
* 3-4 scallions, chopped
* ½ tsp (3.5 ml) dry mustard
* 1.4 tsp (1.5 ml) Tabasco sauce
* 1 tsp (15 ml) Worcestershire sauce
* 2/3 (85 ml) Steam Whistle Pilsner

***Directions:***

* Combine cheese, butter, scallions, mustard, Tobasco and Worcestershire in food processor and process lightly.
* Add beer to make consistently smooth.
* Garnish with additional scallions or crumbled blue cheese.
* Serve with choice of pretzels or other dipping sidekicks.

#3: **Steam Whistle Killer BBQ Sauce**

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Created by Steve Adams, Team Cedar Grilling

***Ingredients:***

* 1 bottle (341 ml) Steam Whistle Pilsner
* 2 cups (500 ml) Heinz Ketchup
* ¼ cup (60 ml) brown sugar
* ¼ cup (60 ml) white vinegar
* 3 tbsp. (45 ml) honey
* 2 tsp (6 ml) Worcestershire sauce
* 1 tsp (3 ml) chili powder
* 1 tsp (3 ml) dried mustard
* 1 tsp (3 ml) onion powder
* 1 tsp (3 ml) garlic powder
* ½ tsp (1.5 ml) fresh ground pepper
* ½ tsp ( 1.5 ml) ground coriander seed
* ¼ tsp (1.5 ml) cinnamon
* ¼ tsp. ground allspice
* ¼ tsp cayenne pepper

***Directions:***

* Add all ingredients into a medium sized pot
* Bring mixture to a boil stirring constantly
* Simmer until slightly thick ( approx. 20 mins)
* Refrigerate unused sauce

**Dinner**

***#1 Steam Whistle Marinated Alberta Beef Flank Steak***

Servings: 4-6

***Ingredients:***

* 2-3 lbs (908-1362 g) Alberta Beef flank steak or “London Broil”
* 2 tbsp. (30 ml) Balsamic Vinegar
* 1 bottle (341m) Steam Whistle Pilsner
* 1 tbsp. (15 ml) Worcestershire sauce
* 2 tbsp. (30 ml) finely minced fresh garlic
* 1 bay leaf
* ½ tsp. (3 ml) dried oregano
* ½ tsp. (3 ml) dried basil
* ½ tsp. (3 ml) dried thyme
* 1 tsp. ( 5 ml) smoked paprika or paprika
* ¼ cup ( 60 ml) olive oil

***Directions:***

* Combine balsamic vinegar, Steam Whistle Pilsner, Dijon, Worcestershire sauce, garlic, and herbs and whisk in olive oil
* Trim the visible fat off the flank steak and make small scores on both sides of the steak (1/4 inch (1 cm) deep and 1/4 inch (1 cm) apart). This allows for marinade to better penetrate. Pour marinade mixture over meat in a dish, cover and refrigerate for 8-24 hours.
* Drain off marinade and let meet come down to room temperature. Turn grill to medium-high or let coals cool down before you put the meat on. If using a meat thermometer, cook to a temperature to 130F or 55C. Turn the meat after about 6 minutes. Cooking time varies based on temperature and size of steak. Meat will continue to cook as its rests so best to remove underdone versus overdone.
* Let meat rest for 5-15 minutes, cut into thin slices across the grain & serve with your favourite side (grilled veggies or potato) and a cold bottle of Steam Whistle Pilsner.

**#2 BBQ Steam Whistle Steak**

This is a fast and delicious, creole-inspired recipe great for any summer BBQ. Tested in Harald Sowade’s kitchen.

***Ingredients:***

* 2 t-bone steaks ( 1 inch thick)
* ½ tbsp. (7.5 ml) minced garlic ( or to taste)
* 1 bottle ( 341 ml) Steam Whistle Pilsner
* 1/3 cup ( 85 ml) olive oil
* 2 tbsp. (30 ml) honey
* 1 tbsp. (15 ml) salt
* ¾ tsp. (4ml) black pepper
* 4 cloves

***Directions:***

* Sprinkle finely minced garlic onto steak
* Combine beer, olive oil, honey, salt & pepper, and cloves in a flat dish
* Place steaks on dish and marinate in fridge for 12 hours ( turning occasionally)
* Cook steaks on grill while brushing the exposed side with marinade juices ( flip)
* Serve with a cold Steam Whistle Pilsner

**Desserts**

**#1 Steam Whistle Cocktail**

If mom’s been doing all the cooking, she can cool off with a refreshing cocktail. This recipe was created by retired Brew Master Harald Sowade.

***Ingredients:***

* 1 oz. (30 ml) fresh lemon juice
* 2 bottle (682 ml) Steam Whistle Pilsner
* Pinch of ginger
* Cinnamon bark

***Directions:***

* Boil the beer, pinch of ginger and the cinnamon bark for 3 minutes.
* Pour in the lemon juice and continue to boil for 1 minute longer.
* Pass through a fine sieve and refrigerate for at least 2 hours.
* Serve iced.

**#2 Steam Whistle Granita**

Recipe created by Chef Tanya Skeates of The Manx Pub in Ottawa

Serving: 4-6 people

***Ingredients:***

* 2 cups (500 ml) water
* 1 cup (250 ml) granulated sugar
* 1 ½ cups (375 ml) Steam Whistle Pilsner
* 1 sprig fresh mint

Directions:

* In a stainless steel saucepan, combine all ingredients and bring to a boil.
* Cool mixture by placing saucepan in sink with 1 inch cold water and let cool.
* Pour cooled mixture into plastic ice cube trays
* When ready to serve, empty ice cubes into food processor and mix until smooth and slushy.
* Serve immediately with fresh fruit or biscuits.
* Notes: A successful granite should have a “slush” like consistency. Granite contains alcohol and tends to melt quickly.