

The Gooder Cooking Show

Date & Time: March 16th

Menu: Homestyle Recipes w/ Beer

Price \$ 27.00

Spinach & kale pasta salad

(312 urban pale ale)

Beer Braised Beef tips tomato beer gravy

(Bud light) & (Bloody Mary Mix)

Mirepoix vegetable bloomed rice

(W/ bud light lime)

Poached beer bathed carrots with chives

(Shock top Belgian white)

Beer baked au gratin potato

(Michelob lager)

Beer Cheddar drop biscuit

(Budweiser)

Beer baked fruit crisp with sweet oat crumb

(Babe Sparkling Wine (red))

Recipe name: Spinach and Kale pasta salad w/ 312 urban pale ale

Author: Chef Brian Pehr

Yield: Serves 4-6 people

Ingredients:

3 cups kale chopped from bag

3 cups baby spinach from bag

1 bag pasta alley egg noodles / cooked ala dente

1 each English cucumber / diced small

1 jar green olives / brine drained

1 jar black olives / brine drained

3 tbsp. super gooder seasoning

1 can 312 urban pale ale

1 bottle roasted red pepper dressing

½ cup feta cheese

Method:

In a pot simmer the egg noodles to ala dente and cool right away under cold running water in a strainer. Hold for later in recipe. In a large bowl mix the beer and the dressing, mix very well. Add to the beer the seasoning and mix again. Add and toss well the spinach and the kale into the dressing. Make sure the greens are well mixed. Add to the greens the cucumber, olives, and cheese. Toss together. Add in pasta and mix well. Place into a bowl and let stand for at least 6 hours before serving.



Recipe name: Beer Braised beef tips w/ tomato beer gravy

Author: Chef Brian Pehr

Yield: Serves 4-6 people

Ingredients:

2 lbs· Beef tips cut into ¼ inch cubes

2 each red onion / cut into thin strips

¼ cup vegetable oil

2 each tomato / diced rough

1 can bud light beer

1 jar spoon herbal sauce

1 cup bloody Mary Mix

1 package brown gravy mix

½ cup water

2 tbsp· tomato paste

4 tbsp· gooder roasted meat seasoning

2 tbsp· gooder seasoning

¼ cup unsalted butter

Method:

In a large pot heat the oil hot· Add in the beef to the very hot oil and Sautee very well· Remove from the oil and hot for later in recipe· Add to the hot oil with the beef drippings, the onions and tomato and Sautee for 3-4 minutes·

Pour into the pot the beer and bloody Mary mix, stir well· Add in the seasoning spoon herbal sauce, and tomato paste· Mix well· Add in the gravy mix and stir well· Reduce the heat to a low and add the beef to the pot· Mix all the items together, place lid over the pot and low

simmer for about an hour or until the beef is tender· Stir every 8-10 minutes· Just before service add in the butter, mix well, serve hot·



Recipe name: mirepoix rice w/ bud light lime

Author: Chef Brian Pehr

Yield: serves 4-6 people

Ingredients:

2 cups white rice

4 cups bud light lime

1 cup onion / diced small

2 tbsp. vegetable oil

½ cup celery / diced small

½ cup carrot / diced small

½ jar roasted garlic salsa

3 tbsp. gooder seasoning

¼ cup unsalted butter

Method:

In a large pot heat the vegetable oil, add in the mirepoix vegetables and Sautee for 4-5 minutes. Add in the rice and the seasoning and mix well. Pour the beer over the rice and bring to a full boil, cook for 5-6 minutes remove from the heat place a lid over the pot and let stand for 20 minutes. After the 20 minutes, stir in the salsa and butter, serve hot.



Recipe name: Beer bathed carrots w/ chives

Author: Chef Brian Pehr

Yield: serves 4-6 people

Ingredients:

2 lbs. Baby carrots

1 can shock top Belgium white beer

2 tbsp. brown sugar

2 tbsp. unsalted butter / melted

1/3 cup dry chives

3 tbsp. super gooder season

Method:

In an oven proof dish add the carrots, brown sugar and seasoning mix well. Pour the beer and melted butter over the carrots. And sprinkle with chives. Cover the pan and bake in 350 degree oven for at least one hour, check carrots for tenderness, serve hot.



Recipe name: Beer baked au gratin potato / Michelob lager

Author: Chef Brian Pehr

Yield: Serves 4-6 people

Ingredients:

2 boxes au gratin potato

2 bottles Michelob lager beer

Cheese packages

1 stick melted butter

½ cup parmesan cheese

3 tbsp. spike season

2 tbsp. super gooder seasoning

Method:

In an oven proof dish pour the potatoes in. Pour the beer over the potatoes and the melted butter, sprinkle the dry cheese mix and the parmesan cheese.

Add in the seasonings and mix well. Let stand for 1 hour before baking in a 350 degree oven. Bake uncovered for about 45 minutes to an hour. Serve hot.



Recipe name: Beer Cheddar drop biscuit

Author: Chef Brian Pehr

Yield: Serves 4-6 people

Ingredients:

4 cups biscuit mix

2 cups shredded cheddar cheese

1 each Budweiser beer

2 tbsp. super gooder seasoning

Method:

In a large bowl mix the items together and let stand for 10 minutes. Mix again and scoop the size biscuit you want bake in 350 degree oven until golden brown. Serve with butter and get happy gooder smile.



Recipe name: Sparkling wine baked fruit

Author: Chef Brian Pehr

Yield: Serves 4-6 people

Ingredients:

4 large apples / cut into slices

1 can Babe sparkling red wine

1 cup raisins

1 cup brown sugar

½ cup chopped pecans

2 cups oats

1 cup flour

1 cup unsalted butter / melted

½ cup maple syrup

Method:

Chef will discuss at show.



