



Cumin Cured Lamb with Beer Glaze

Directions:

1. To make glaze, warm canola oil in large sauce pan over high heat. Add garlic, shallots, onion, celery, carrots and pepper; sauté until caramelized, about 7 or 8 minutes. Add chipotles, arbolos, guajillos, anchos, bay leaf and beer. Boil until liquid is reduced, about 5 minutes. Add chicken stock and veal demi glaze, if using. Simmer very slowly until reduced to 2 cups, about 1 hour.
2. While glaze is cooking, prepare and marinate lamb. Put canola oil, honey, cumin, pepper, coriander, chili peppers, salt, garlic, shallots, lime juice and cilantro in blender and whirl until smooth. Pour marinade into large, shallow dish, add lamb loin and turn to coat. Cover and refrigerate 1 hour.
3. Prepare wood or charcoal grill. Grill lamb, turning, until medium rare and internal temperature of 120°, about 6 - 8 minutes. Remove lamb from grill and set aside.

Makes: 8 servings
Prep Time: 2 hours
Grill Time: 20 minutes



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Cumin Cured Lamb with Beer Glaze

Directions:

(cont)

4. Add basil, thyme, cilantro and oregano to glaze mixture. Simmer an additional ten minutes. Strain glaze into a large bowl. Whip in butter; stir in lime juice, salt and pepper.
5. Place lamb on serving platter or plates, slice and top with glaze.

Makes: 8 servings
Prep Time: 2 hours
Grill Time: 20 minutes



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Recipe and photo courtesy of the National Beer Wholesalers Association.



Spicy Asian Glazed Lager Beer Shrimp

Ingredients:

- 1 pound large shrimp, shelled and deveined, tail shells intact
- 2 bottles (12 ounce) Lager beer
- 2/3 cup honey
- 1 tablespoon fresh ginger, grated
- 9 cloves garlic, minced and divided
- 1/4 cup bottled Asian oyster sauce
- 1/4 cup bottled chili sauce or ketchup
- 1 tablespoon ground ginger
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 3 tablepoons butter

Makes: 8 servings

Prep Time: 1 hour

Grill Time: 5 minutes



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Spicy Asian Glazed Lager Beer Shrimp

Directions:

1. Prepare marinade by whisking together in large bowl 1 bottle Lager beer, 1/3 cup honey, grated ginger and 8 cloves minced garlic. Stir in shrimp. Marinate at room temperature while making glaze.
2. Prepare glaze by combining in 3 quart saucepan 1 bottle Lager beer, oyster sauce, 1/3 cup honey, chili sauce, ground ginger, 1 tablespoon minced garlic, sesame oil and soy sauce. Bring to boil over medium heat. Boil 35 minutes until reduced and thickened to a glaze that will coat the back of a spoon. Stir in butter; melt. Let glaze cool.
3. Prepare gas grill.
4. Drain shrimp and discard marinade. Pat shrimp dry. On work surface, line up 6 shrimp with curved-sides touching. Insert wooden skewer through shrimp to thread. Repeat with remaining shrimp and skewers. Brush shrimp with glaze. Place shrimp on grill or under broiler; cook 2 minutes on each side.

Recipe and photo courtesy of the National Beer Wholesalers Association.



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Chicken Barbecue With Mango Sauce And Porter Beer Jelly

Ingredients:

Porter Beer Jelly

- 2 bottles Porter Beer
- 3 oz gelatin, unflavored

Chicken Barbecue with Mango Sauce

- 8 chicken breast halves, boneless & skinless
- 1 tablespoons vegetable oil
- 1 onion, minced
- 4 cloves garlic, chopped
- 1 3/4 cups ketchup
- 1 cup chicken broth
- 1 cup mango, diced
- 1/2 cup hoisin sauce
- 1/2 cider vinegar
- 1/4 cup Porter Beer

- 2 ancho chilies, chopped
- 2 Tablespoons brown sugar
- 2 Tablespoons lemon juice
- 1 Tablespoons Worcestershire sauce
- 1 teaspoons lemon zest, grated
- 1/2 teaspoons cinnamon

Makes: 6 - 8 servings

Prep Time: 2 hours

Grill Time: 20 minutes

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Chicken Barbecue With Mango Sauce And Porter Beer Jelly

Directions:

1. Prepare Porter Beer Jelly by warming contents of one bottle of Porter Beer in medium saucepan over medium heat. Stir in gelatin, dissolve and simmer for 10 minutes. Pour in second bottle beer; continuing warming. Remove mixture to shallow pan; chill in freezer for 15 minutes. Transfer to refrigerator until serving time.
2. To prepare chicken, warm vegetable oil in large cooking pot over medium high heat. Add onion and garlic, sauté about 6 minutes until tender. Add ketchup, chicken broth, diced mango, hoisin sauce, vinegar, 1/4 cup Porter Beer, ancho chilies, brown sugar, lemon juice, Worcestershire sauce, lemon zest and cinnamon. Reduce heat to medium low; simmer for 1 hour. Cool slightly. Place in food processor or blender and purée until smooth.
3. Prepare gas grill. Coat chicken breasts with sauce; place on grill and cook, turning, until cooked throughout, about 8 minutes per side. To serve, cut Porter Beer Jelly and serve on top of each chicken breast.

Recipe courtesy of the National Beer Wholesalers Association.

Makes: 6 - 8 servings

Prep Time: 2 hours

Grill Time: 20 minutes

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Pale Ale marinade

Grill Time: 20 minutes

Ingredients:

- 1 bottle Pale Ale Beer
- 1 stick cinnamon, ground
- 1 Tablespoons star anise, ground
- 2 bay leaves
- 1 Tablespoons thyme, chopped
- 1 shallot, finely chopped
- 1 Tablespoons ground pepper
- 1 cup walnut oil
- 2 cups cilantro, chopped

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Pale Ale marinade

Grill Time: 20 minutes

Directions:

1. Combine Pale Ale Beer, cinnamon, star anise, bay leaves, thyme, shallot and pepper in saucepan over medium heat, stirring to blend. Bring to a boil. Cool.
2. Add walnut oil and cilantro. Whisk to blend.

Grilling a favorite vegetable? Marinate red or green peppers, eggplant, onions or other favorite vegetables in this delicious beer sauce.

Recipe courtesy of the National Beer Wholesalers Association.

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Lagar Seafood Marinade

Grill Time: 20 minutes

Ingredients:

- 2 bottles Lager Beer
- 1 onion, diced
- 2 Tablespoons garlic, minced
- 1/4 bunch thyme
- 1/4 bunch oregano
- 1/4 bunch cilantro
- 2 jalapeno pepers
- 1 cup butter
- 1/4 cup lemon juice
- 2 cups clam broth or juice
- 1 Tablespoons paprika
- 1 Tablespoons black pepper

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Lagar Seafood Marinade

Grill Time: 20 minutes

Directions:

1. In a large saucepan over medium high heat, place onion, garlic and herbs. Sauté until tender, about 2 minutes. Add all remaining ingredients and bring to low boil. Remove from heat; cool.

Use this Lager Beer marinade for your favorite seafood.

Recipe courtesy of the National Beer Wholesalers Association.

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Ingredients:

- 2 1/2 pounds ground beef
- 1 onion, diced
- 2 jalapeno peppers, seeded and diced
- 4 cloves garlic, chopped
- 1 egg
- 1 bottle Stout Beer
- 1/4 cup Italian parsley, chopped
- 1 Tablespoons thyme chopped
- 1/2 teaspoons salt
- 1/4 teaspoons black pepper

Brew Burgers

Makes: 6 - 8 servings

Prep Time: 20 minutes

Grill Time: 20 minutes

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Directions:

1. Prepare gas grill.
2. In small saucepan over medium heat, place onion, jalapeno peppers and garlic and sauté, stirring, until onions are translucent, about 3 minutes. In large bowl, stir together ground beef, onion mixture and egg; blend thoroughly. Slowly stir in Stout Beer. Add parsley, thyme, salt and pepper and mix well.
3. Form meat into 6 patties. Place on grill and cook, turning until well-done throughout, about 8 - 10 minutes per side.

Brew Burgers

Makes: 6 - 8 servings

Prep Time: 20 minutes

Grill Time: 20 minutes

Recipe courtesy of the National Beer Wholesalers Association.

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