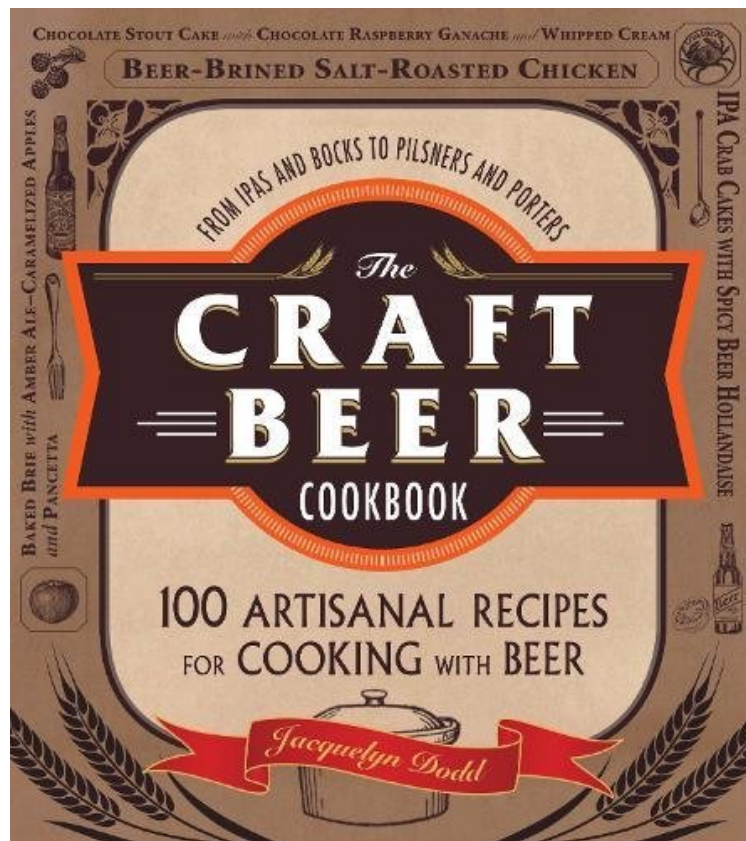


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## The Craft Beer Cookbook: From IPAs and Bocks to Pilsners and Porters, 100 Artisanal Recipes for Cooking with Beer

Jacquelyn Dodd

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**Jacquelyn Dodd : The Craft Beer Cookbook: From IPAs and Bocks to Pilsners and Porters, 100 Artisanal Recipes for Cooking with Beer** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Craft Beer Cookbook: From IPAs and Bocks to Pilsners and Porters, 100 Artisanal Recipes for Cooking with Beer:

16 of 16 people found the following review helpful. Crafting Delicious Meals with Craft Beer By Dan Martin The Craft Beer Cookbook is an excellent collection of recipes that use beer as an ingredient, but not in a forced way. The addition of the beer is used to enhance the dishes. It features 100 recipes, spanning all the way from breakfast to dessert. One of the best features of the book are the introduction chapters. Beyond simply introducing beer, it covers the why and how of pairing with beer. It even appropriately addresses whether the alcohol is cooked off and when it isn't. There is even a helpful chart to aid in what beers pair best with certain types of foods. While only a brief portion of the book, it does a wonderful job at making this cookbook accessible to anyone, regardless of experience. The star of this show is obviously the recipes. I have made several dishes so far and have consistently been blown away. The

"Jalapenos Bacon Beer Cheese Dip" recipe in particular was a huge hit during the football games this past Sunday. The recipes are also quite simple to make, in both required ingredients and directions. Simplicity is good, and The Craft Beer Cookbook really excels here. Simple recipes and great flavor. If I could change anything, I would have liked to see pictures for every single recipe. Don't get me wrong, there are quite a few pictures of the food. But I like to have pictures for every recipe to compare to. It's a fair tradeoff, and I prefer the 100 recipes and many photos than settle for 60 recipes and full photos. Overall I think people will really enjoy this book, especially at the price. 6 of 6 people found the following review helpful. LOVE IT, and I don't drink beer!! By Kim vanGroos I love the Beer oness.com blog and was so excited for the cookbook! It did not disappoint. I have made these recipes for anything from fancy dinners to tailgate parties (hello, beer braised sliders!!) and everyone is always so impressed. I'm not a beer drinker so I was afraid to cook with it but it really gives a great flavor. The recipes are clear and easy to follow with consistently delicious results. Other cookbooks I have have so many useless recipes in them, like: I am never going to make mint glazed rack of lamb, but not so with this one. I will probably go on a Julie and Julia adventure and try to make every one! The photos are beautiful and it is so great to be able to see what the finished product should look like. Summary: If you love beer: get this book If you don't love beer: get this book 0 of 0 people found the following review helpful. Picture perfect recipes! By E.P This book has some great recipes, using all types of beer. I'm don't usually post things I've made on Facebook, but the Chocolate-Chip pancakes with smoked porter were picture-perfect! I've only had it a few weeks, but I've made about 4 or 5 of the recipes. Breakfast, lunch, dinner and dessert are all here. There are quite a few geared towards Thanksgiving dinner, which I'm definitely going to use this year!

Transform your dishes with the tremendous flavor of craft beer! The Craft Beer Cookbook doesn't think you need to wait until five o'clock to pop the cap off of a quality beer. From tender pork chops marinated in a bold and citrusy IPA to apple fritters drizzled with an amber ale caramel sauce, the recipes in this book are not only delicious, but they also capture the complex notes and flavors of a perfectly balanced brew. Filled with a diverse selection of varieties, each dish transforms everyday fare into top-shelf plates that are sure to satisfy even the most discerning fan of craft beers. A toast to the world's finest brews, this cookbook highlights inspired dishes like: Sausage and pale ale frittata Roasted mushroom and brown ale soup Salmon with dijon beer cream sauce over drunken couscous Slow-roasted maple stout baby back beef ribs Chocolate stout cake with chocolate raspberry ganache and whipped cream Complete with 100 imaginative craft beer recipes and dozens of four-color photographs, The Craft Beer Cookbook shows you how to incorporate your true love--beer!--into every meal.

"These ale-infused recipes will definitely impress. The dishes in The Craft Beer Cookbook by Jacquelyn Dodd are sure to be big winners around the turkey day table." --MensFitness.com "For brewers who are more comfortable with mash and malts than spices and salts, The Craft Beer Cookbook could be the menu cheat sheet that gives you the edge." --Craft Brewing Business "Beautifully illustrated... The Craft Beer Cookbook by Jacquelyn Dodd is a great primer for cooking with beer.... The photography is enticing and the pages are well laid out and easy to digest (pun intended). It would make a great gift or addition to your cookbook or beer library. The best part? You're guaranteed your meal will pair nicely with a nice cold craft beer." --Brew.Drink.Run. "The Craft Beer Cookbook consists of 9 amazing chapters, from breakfast foods to breads to desserts - something for everyone in your family... But my absolute favorite part about her book is how she includes tips on which kind of brew would work best for every single recipe!" --Damn Delicious "The book is very well written, and includes all sorts of wonderful information about craft beer and cooking, for newbies and veterans alike. I'm a big fan of this book, I consider it a must have, the recipes will make you hungry just from reading them." --The Full Pint "Flipping through the pages of The Craft Beer Cookbook by Jacquelyn Dodd, I became entranced by the delicious-sounding recipes as they flew past my eyes. Yum doesn't begin to describe it. All three of these recipes were superb. I give this cookbook my absolute highest recommendation. It has a great assortment of recipes, and from what I can tell so far, they're all fantastic." --Bierkast "Jacqueline Dodd has...parlayed the success of her blog into a full-fledged cookbook devoted to cooking with craft beer. A short primer touches on common beer styles and pairing basics, but then the text switches over to handsome sounding recipes." --Los Angeles Magazine "This is definitely a must-have for anyone who likes cooking with beer. This book would make the perfect gift for that person on your list who loves good beer and likes cooking with it." - Colorado Beer Girl "If you're a beer lover who's ever wished you could sustain yourself solely on the beverage, Jacquelyn Dodd's The Craft Beer Cookbook is for you. Dodd...covers the basic styles of beers and includes a beer-tasting chart to help readers pair beers with various flavors." --Paste Magazine "Perfectly sized and chock-full of recipes running from breakfast to dessert...and explains why incorporating brews into food makes perfect sense. Dodd's food photography is lovely and nicely represents the beauty of the wide selection of dishes.... In addition to considering gifting this to almost everyone on my list, I would like to work all the way through the book." --Austin Chronicle "These ale-infused recipes will definitely impress. The dishes in The Craft Beer Cookbook by Jacquelyn Dodd are sure to be big winners around the turkey day table." --MensFitness.com About the Author A recipe developer, food photographer, and hops enthusiast, Jacquelyn Dodd took her fascination with craft beer to the next level when she launched The Beer oness. Dedicated to

exploring the vibrant tastes developed by knowledgeable brewers, her website features hundreds of delicious recipes that highlight the art of cooking with those beers she loves. Jackie has developed recipes for multimillion-dollar companies as well as cooked up a storm on Today, CBS News, and Lifetime. Jackie is also a writer and recipe developer for Draft, Parade, Whisk, and Honest Cooking. She is the author of The Craft Beer Cookbook and The Craft Beer Bites Cookbook. You can visit her website at [TheBeeroness.com](http://TheBeeroness.com).