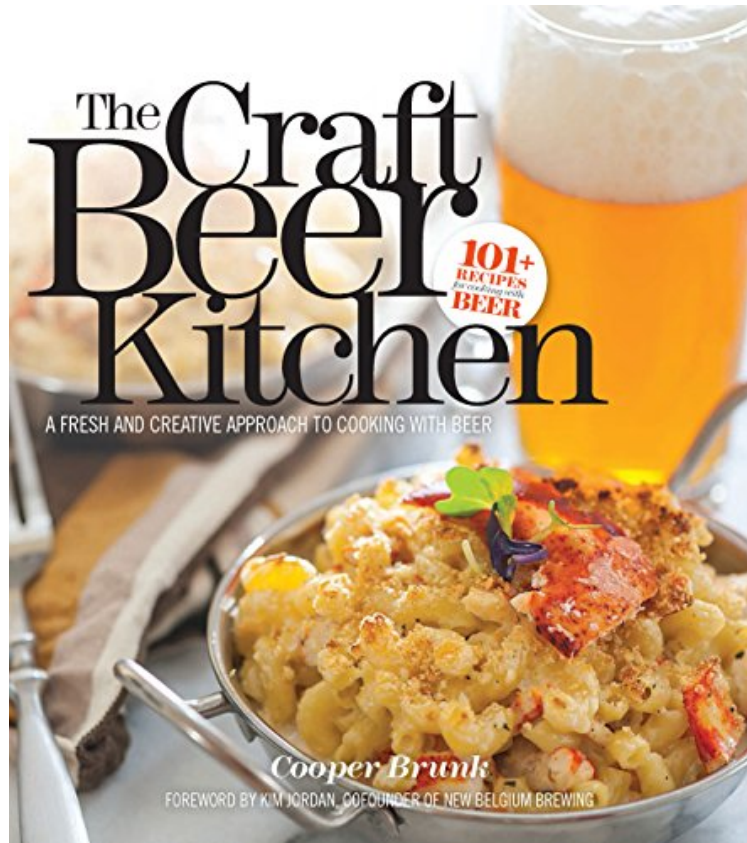


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The Craft Beer Kitchen: A Fresh and Creative Approach to Cooking with Beer

Cooper Brunk

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Everything you need to create extraordinary meals with beer is here. This is the most ambitious craft beer cookbook to date, with more than 110 recipes, including stunning photos of every dish. Recipes explore the breadth of flavors available when adding beer to the ingredient list and span breakfast, brunch, appetizers, salads, soups, fish and

shellfish, poultry and meat, pasta, rice, dumplings, and dessert. Also included are guides to glassware, beer service, and food pairing. Author Cooper Brunk is an award-winning chef who has cooked in Michelin-star restaurants, and photographer/stylist Christopher Cina is Executive Chef for Breckenridge-Wynkoop restaurants.

From the Inside Flap With its elevated approach to cooking with beer, *The Craft Beer Kitchen* is proof that beer deserves a seat at the culinary table. If you love to cook and enjoy well-crafted beer, the recipes here will help you explore the breadth of flavors available when you add beer to your ingredient list. Whether it's creative new recipes or subtle twists on classics, *The Craft Beer Kitchen* offers everything from eggs benedict poached in pale ale to pumpkin ale profiteroles—recipes that are perfect for entertaining or a quiet meal at home.