

# STOUT STICKY STEAK

Prep time: 15 min • Cook time: 30 min

## INGREDIENTS

2 to 4 - 1" thick New York strip steaks

## GARNISH

1 stalk green onion  
Sesame seeds

## STICKY GLAZE INGREDIENTS

1 bottle of your favorite stout beer  
¼ cup Hoisin sauce  
2 tbsp. chopped ginger  
1 tbsp. pepper  
3 tbsp. maple syrup  
1 clove chopped garlic

## STICKY GLAZE

Combine all ingredients into a bowl and whisk until combined. Pour ingredients into a saucepan and reduce on medium heat. You will want to reduce until syrup like consistency. Be sure to stir regularly. Keep warm until glazing steak.

## GRILLING

Preheat your grill to 500°C. Follow the Broil King Perfect Steak Grilling Guide for best results. Internal temp for a medium/rare steak is 130°C.

## FINISH AND PLATING

Before taking the steak off the grill, glaze the top of the steak with the Stout Sticky Glaze.

Always let your steak rest for at least 2 minutes to allow for juices to disburse throughout the steak. Slice your steak into even pieces and plate.

Drizzle the Stout Sticky Glaze over the steak and then garnish with sesame seeds and thinly sliced green onion.



# DRUNKEN SHRIMP

Prep time: 15 min • Cook time: 10 min

## INGREDIENTS

1 lb shell on fresh or frozen shrimp  
*(larger shrimp are better for grilling)*

## MARINADE

2 tbsp. diced ginger  
½ cup chopped cilantro  
1 - 500 ml can of wheat beer  
2 cloves chopped garlic  
1 tbsp. coarse pepper  
1 tbsp. coarse salt  
1 tbsp. honey  
1 tbsp. dijon mustard  
¼ cup olive oil

## YOGURT SAUCE

¾ cup plain Greek yogurt  
¼ cup wheat beer  
¼ cup chopped cilantro  
Zest of 1 whole orange  
1 tbsp. coarse pepper  
1 tbsp. coarse salt

## MARINADE PREPARATION

Combine all marinade ingredients into a large bowl. Whisk until combined. Add the thawed/fresh shrimp to the marinade and refrigerate for minimum 4 hours.

## YOGURT SAUCE PREPARATION

Combine sauce ingredients into a midsized bowl and stir until combined. Place plastic wrap over the bowl and refrigerate until shrimp are ready to serve.

## GRILLING

Pre-heat grill to 400°C, make sure the grill is well oiled.

Place shrimp on the grill shell side down, keeping the shell on the shrimp will dictate the amount of cooking time, so be sure to use a thermometer and achieve 130°C internal temperature to be sure.

Place the shrimp onto a serving platter and drizzle the yogurt sauce over the shrimp. For garnish you can add some freshly chopped cilantro. Peel the shells off the shrimp and enjoy!



## IPA PORK CHOP

Prep time: 15 min • Cook time: 10 min

### INGREDIENTS

2" bone-in pork chop

### BRINE

2 cups water

2 cups of your favorite IPA

1/3 cup salt

1/3 cup brown sugar

1 bay leaf

*Brine for 4 hours in fridge*

### APPLE TOPPING

2 apples

1 white onion

1 tbsp. - lemon juice

*In sauce pan add salt & pepper, apples, and onions. Reduce in bottle of your favorite IPA.*

