

Cooking with Beer

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Many things you cook can have water substituted on a one-to-one basis with beer. Sometimes the difference is unnoticeable but at other times the maltiness gives a great recipe some extra kick. Different styles of beers will give different flavors as well. Breads are a great place to start. The next time you make a batch of bread (even with a breadmaker), pour in your most recent concoction and you may be surprised. Furthermore I will go on to say that **ALL BRATS SHOULD BE BOILED IN BEER** before grilling (a half an hour with some chopped onions, a little Worcestershire sauce, and a few peppercorns gives a lot more kick to your brats).