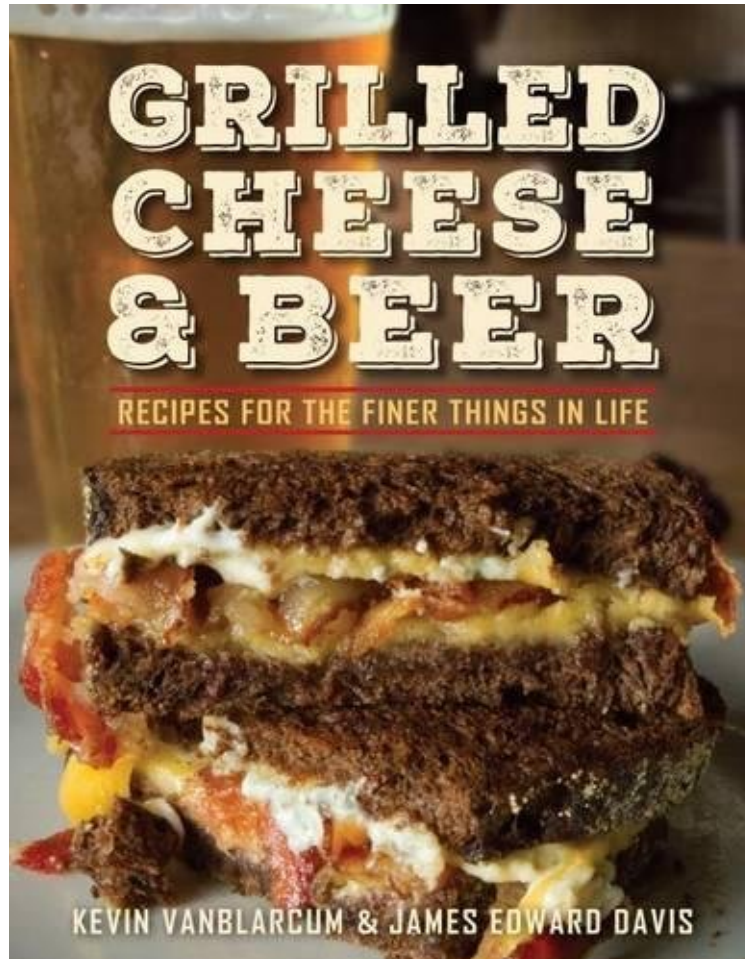


[Download free pdf] Grilled Cheese Beer: Recipes for the Finer Things in Life

Grilled Cheese Beer: Recipes for the Finer Things in Life

Kevin VanBlarcum, James Edward Davis
ebooks | Download PDF | *ePub | DOC | audiobook



[Download](#)

[Read Online](#)

#901876 in Books 2016-11-22 2016-11-22Original language:EnglishPDF # 1 9.00 x .36 x 7.00l, .0 #File Name: 157826653X160 pages | File size: 31.Mb

Kevin VanBlarcum, James Edward Davis : Grilled Cheese Beer: Recipes for the Finer Things in Life before purchasing it in order to gage whether or not it would be worth my time, and all praised Grilled Cheese Beer: Recipes for the Finer Things in Life:

4 of 4 people found the following review helpful. Great flavors and wonderful pairings!By CustomerAwesome book! The pictures and recipes - and especially the pairings are spectacular. Don't dismiss it - grilled cheese can be wonderfully diverse, and this book runs the gamut on flavor possibilities. Comfort food at it's best!2 of 2 people found the following review helpful. Great Book!By Barbara VanBlarcumGreat Book!! I love the pictures and pairings, and the recipes are easy to put together!! Great gift with a growler of beer!!1 of 1 people found the following review helpful. Five StarsBy WilliamLove..love..this book..anyone who likes cheeses..beer...and a goid sense of humor should have this book.....)

Grilled cheese is the most perfect food in the world. And paired with the right beer there is nothing finer! In your hands is a masterwork of creative collaboration between a brewer and a chef, combining an extensive knowledge of beer making, food and good humor to create the most amazing cookbook ever! In these pages you will find one-of-a-kind grilled cheese sandwich recipes, perfectly paired with craft beers designed to draw out the full flavor of each ingredient. Grilled Cheese Beer is spiced with wit and a passion for all things grilled cheese and beer, with easy-to-follow instructions that make it perfect for any skill level. Grilled Cheese Beer has over 50 expertly paired sandwich recipes including: Bacon Me Crazy with Stone Brewery's Arrogant Bastard? The Nature Boy Ricotta Flair with Moosehead Lager? The Big Kahuna with Hell or High Watermelon? Dia de los Quesos with Modelo Especial? The Ham of La Challah with Briney Melon Gose? Johnny Apple Cheese with Angry Orchard? Muenster Mash with Stella Artois? Funky Bacard with Unibroue La Fin du Monde? Turkey in the Rye with Keegan Ales; Mother's Milk

About the Author Born and raised in the Catskill Mountains, Kevin VanBlarcum currently resides in Pine Hill, New York. He works in nearby Kingston, NY as a brewer. After graduating from the University at Albany, he began pursuing a career in the brewing industry. He shares his life with his loving fiancée, Cassie, and their cat, Egg. Originally from Washington D.C., James Edward "Eddie" Davis moved to upstate New York to attend SUNY Delhi. Along the way, he fell in love with the culinary arts and began to hone his skills at a local favorite, The Caboose. A skating fanatic and movie buff, he currently resides in Brooklyn where the pavement is less bumpy. Excerpt. copy; Reprinted by permission. All rights reserved. Welcome to Grilled Cheese Beer. If you've come to have this book in your possession, it might be your 21st birthday. Maybe you've just moved into your first apartment. Or maybe you're just a connoisseur of well-crafted culinary tomes. Regardless, we welcome you and we hope you're as excited as we are to go on this gooey and effervescent adventure. However, for that to happen, we might need to prep you on how this book happened and what we are all about. This book started as a joke. Eddie and I used to make jokes about working at my future fictional (but still completely possible) restaurant "Cheesy Beerds." As you can probably tell, we have been big fans of puns right from the beginning. This hypothetical brewpub/grilled cheese shop prompted us to start developing a fictitious menu, comprised of some hilariously named sandwiches we'd been coming up with (at least, we thought they were hilarious). Hilarious enough to be in a book? Maybe. Crazy enough, we met a publisher who thought so, too. A few different ideas came to mind. Dillas and Daquiris. Wine and Wieners (everybody knows wine goes well with hotdogs). When the pure novelty of the whole thing wore off, we realized exactly what we wanted to make a book about and how special this project could be. So, we went to work. Eddie on the sandwich designing vocals, and myself on the beer pairing drums. Grilled cheese and beer. Needless to say, we feel very passionate about these things. For us, cheese and beer make the world go round. I make my living off of brewing beer, and Eddie spends his days whipping up outrageously delicious sandwiches and other foodstuffs. We believe in making these sandwiches into more than just college dorm room fodder. They're an American classic, updated for a foodie dominated era. Not only do we aim to elevate the grilled cheese, but we want to give it a companion. A best friend. A comrade. A brother in arms. A partner in crime. A pairing worthy of the perfection that is melty cheese slapped between two delicious pieces of perfectly toasted bread. And that is the malty, citrusy, piney, chocolaty, fruity, sour, dry goodness that is the immensely varied selection of beers now available to everyone. There is something for everyone and everything. Every cheese and ingredient combo has a perfect beer out there to send it over the top. We took on this arduous task—it simply had to be done. So we did the research, crunched the numbers—not to toot our own horn—we nailed it. Now, without further ado, we give you our masterpiece. Our piece de resistance. Excerpt from the Introduction by Kevin VanBlarcum and James Edward Davis